



POSTRES

Churros de Naranja 15 V

Orange and lime churros, milk chocolate & dulce de leche

Tarta de Queso 15 V GF

Manchego cheesecake, blackberries and spices

Soufflé de Chocolate Peruano 16 V GF

Peruvian chocolate soufflé, rice crispies and coconut ice cream

Tres de Leche 14 V

Three milks cake, vanilla ice cream and salted dulce de leche

Barra de Oro 15 GF

Salted caramel and peanuts chocolate finger

Calamansi and Shiso granita 14 VG GF

Calamansi granita and shiso sorbet, compressed apples

Sorbetes y Helados 4/scoop VG GF

Daily selection of sorbets and ice creams

Bandeja de Postres 50

COYA signature selection

SWEET WINE BY THE GLASS

Taylor's 10 Year Old Tawny Port 12

Porto, Portugal

2017 Sauternes, Les Carmes de Rieussec by Château Rieussec 13

Bordeaux, France

1995 Sauternes, Château de Fargues 25

Bordeaux, France

COCKTAILS

Espresso Martini 14

Cariel Vodka, Kahlua, fresh espresso and vanilla syrup

Mahy 16

Santiago de Cuba 11 yrs, Punt E Mes, Falernum liqueur, homemade Habano bitters

Rum Old Fashioned 17

Diplomatico Reserva Rum stirred with Moscovado syrup and Angostura bitters

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If you have allergies or dietary enquiries please speak to our staff prior to ordering.
Prices include 20% VAT and a discretionary & 15% service charge will be added to your bill.

V: Vegetarian GF: Gluten Free VG: Vegan

