

# MENU SABOR

65 per guest

To be enjoyed by the whole table

## **Padron Peppers** GF

Lemon & yellow chilli salt

## **Wagyu Beef Empanada** GF

Smoked brisket, soffritto & garlic sauce



## **Classic Sea Bass Ceviche** ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

## **Spicy Yellowfin Tuna**

Ponzu, red chilli & garlic, rice cracker

## **Yellowtail ‘Sashimi Style’**

Green chilli sauce, daikon & orange tobiko



## **Wild Mushroom Cazuela** V, GF

Peruvian potatoes, ceps purée, truffles

## **Baby Chicken** GF

Smoked chilli, grilled choy sum coriander aioli

## **Chargrilled Broccoli** VG, GF

Sweet & spicy miso, yuzu, sesame, smoked almonds



## **Churros** V

Milk chocolate & dulce de leche sauce, orange zest

## **Yuzu & Almond Cake** VG, GF

Lemon crémeux, almond and orange cake, candied and fresh citrus

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All prices are listed in GBP & are inclusive of VAT.  
A discretionary 13% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free  
If you have allergies or dietary enquiries, please speak to  
our staff prior to ordering.