

DESSERTS

Dessert Platter 70

COYA's signature selection, fresh fruits & sorbets

Churros de Naranja ♦ V 16

Orange & lime churros, milk chocolate
& dulce de leche

Dewatsuru Umeshu Umegokochi, Plum Sake 12

Chicha Morada Granita VG, GF 15

Chicha morada granita, cherry sorbet, fresh berries,
marinated quince & winter spice shortbread

2023 Passito di Pantelleria, Ben Ryé, Donnafugata 22

Chocolate Fundido V, GF 16

Andoa chocolate fondant, dulce de leche,
passion fruit ice cream, orange tuile

2020 Tannat, Alcyone, Viñedo de los Vientos, Atlantida 14

Tarta de Queso V, GF 15

Manchego cheesecake with buckwheat & guava sauce

2020 Klein Constanca, Vin de Constance 25

Pistachio Tres Leches V 16

Three-milk cake with vanilla ice cream, pistachio praline & kataifi

2019 Sauvignon Blanc, Late Harvest, Viña Echeverria 10

Pecan Pie V 16

Sticky panela & pecan cake, lucuma
ice cream, chancaca & crème fraîche espuma

Ice Cream and Sorbets (3 scoops) 12

Dulce de leche passion, vanilla, chocolate,
lucuma, lime, passion mango & cherry.

COCKTAILS

Caramel Carajillo 17

Licor 43, Ojo de Dios Cafe, espresso,
dulce de leche

Hay-Agua-Ska 21

Barajas Reposado, ají amarillo & mango Pisco Macerado,
pandan, kalamansi

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.