

# Azúcar

EASTER LUNCH EXPERIENCE

75 per person | 12.30pm - 3.30pm

## DRINKS

Choice of one per person

**Veuve Clicquot champagne** (1 glass)

**Mazamorra Tiki Mocktail**

Chicha morada, peach, Don's mix, cancha orgeat, lime, Franklin and Sons pineapple and almond soda

## SNACKS

**Guacamole** VG, GF  
Corn tostadas

## STARTERS

Choice of one per person

**COYA Salad** V

Quail eggs, romain lettuce, anchovies, manchego

**Wagyu Beef Gyoza** (3 pcs)

Smoked shiitake, sweet soy & Peruvian chillies szechuan sauce

**Crispy Baby Squid** GF

Quinoa, green chilli, Peruvian green sauce & lime

**Smoked Shiitake Tacos** (2 pcs) GF

Avocado, chalaquita & crumble feta

**Classic Sea Bass** GF

"Leche de tigre", red onion, sweet potatoes, jumbo corn

**Coconut Sea Bream** GF

Limo chilli, fresh ginger & crispy plantain

**Bluefin Tuna**

Pickled brown shiimaji, truffle & yuzu ponzu, Oscietra caviar

**Yellowtail 'Sashimi Style'**

Green chilli sauce, daikon & orange tobiko

## MAINS

Choice of one per person

(All served with crispy potato, spring greens, charred carrots)

**Baby Chicken** GF

Panca chilli, thyme, chicken jus

**Australian Wagyu Rump cap** (250g) GF

Crispy shallots, pickled chillies, chimmichurri

**Seabream fillet** GF

Seabream fillet, marinated peppers, fennel salad & fresh herbs

## DESSERTS

**Dessert Platter**

COYA Signature desserts selection

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

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian (VG) Vegan (GF) Gluten Free