



Every Saturday

£100 Bottomless cocktails & Champagne from 12pm to 1.30pm
(+£65) for additional bottomless experience from 1.30pm to 3pm
(To be experienced by the whole table)

STARTERS TO SHARE

VG, GF **Guacamole**
Avocado, chalaquita
ají amarillo, corn tortillas

Ceviche Mixto GF
Sea Bream, prawns
squid, ají amarillo

VG, GF **Spiced Chickpeas**
Peruvian spices, coriander
quinoa, flat bread

Pulled Pork Taco
Corn tortilla, chalaquita
pickle ginger, yuzu kosho

MAINS

Choice of one

GF **Baby Chicken**
Smoked chilli, choy sum,
coriander aioli

Lomo Saltado
Stir fry Striploin, corn fried rice
crispy potatoes

Chilean Sea Bass
Pickled peppers, ají amarillo,
fennel salad

Wild Mushroom Cazuela VG, GF
Peruvian potatoes, ceps purée,
truffles

DESSERTS

COYA Dessert Platter

Signature selection of desserts & exotic fruits
& fruit platter

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



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COCKTAILS

Spicy Margarita 13

Casamigos Blanco, Ancho Reyes Verde,
fresh lime, agave

Lychee Spritzer 13

Ketel One, lychee, verjus,
Franklin & Sons yuzu soda

Cherry-Hibiscus Mai Tai 13

Ron Santiago de Cuba Carta Blanca,
Cherry Heering, pineapple, hibiscus, fresh lime



SHOTS/COPITAS

PYRAMIDS

50ml	x4	x8	x12
Pisco Sour	28	56	84
Espresso Martini	28	56	84
Margarita	28	56	84
Passion Fruit Martini	28	56	84

CHAMPAGNE

NV **Veuve Clicquot**, Brut Yellow Label 95

NV **Bollinger**, Special Cuvée 160

NV **Ruinart**, Blanc de Blancs 210

2013 **Dom Pérignon** 360

CHAMPAGNE ROSÉ

NV **Veuve Clicquot**, Brut Rosé 145

NV **Ruinart**, Brut Rosé 230

Each order will only allow one drink per person.