



YOUR IFTAR,  
THE COYA WAY

## IFTAR MENU

65 per person

### TO START

**Medjool Dates / Guacamole  
Soup of the Day / Flat Bread**

### APPETIZERS

Full selection included

 **Gyoza de Res**

Chilean wagyu, mushrooms  
ají panca szechuan sauce

**Trío de Maíz** V

Grilled corn, crispy corn, white corn  
sweet peppers & fresh herbs

 **Tacos de Shiitake con Chalaquita** V

Grilled shiitake, feta cheese  
avocado & coriander

**Coliflor Rebozada** V

Cauliflower tempura  
gochujang sauce with huacatay

 **Anticuchos de Pollo** GF

Corn-fed chicken thigh, ají amarillo, chives

 **Baos con Res Wagyu**

Steamed buns, pulled wagyu brisket  
truffle emulsion

### MAIN COURSE

Choice of one

Patatas Bravas included

**Cazuela de Calabaza** V GF

Roasted squash, bomba rice  
ají amarillo crema fresca & toasted seeds

**Filete de Dorada** GF

Seabream fillet, marinated peppers  
fennel salad & fresh herbs

**Arroz Nikkei** GF

Chilean sea bass, bomba rice  
lime, miso & ají amarillo

 **Pollo a la Parrilla** GF

Corn fed baby chicken, ají panca, coriander

 **Braseado de Res** GF

Slow cook beef brisket, purple corn glaze  
crispy shimeji mushrooms

 **Costillas de Cordero** GF

Lamb ribs, miso, tamarind glaze & buckwheat

### DESSERT

To share

**Crocante de Pistachio con Azafran**

Pistachio & orange blossom cake with  
orange blossom cream & safran gelato

All prices are listed in GBP.  
If you have allergies or dietary enquiries, please speak  
to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free

 Halal Certified