



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
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 & saffron 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