



COYA

LUNCHEON MENU



Portrait of Miguel Quispe 'El Inca', 1926 - Martín Chambi

Martín Chambi Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

DIVE INTO OUR LUNCHEON MENU

38 per person | 1 Appetizer & 1 Main
45 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Soltero de Lentejas GF VG
Green lentils, heritage tomatoes
pickle red onion, ají rocoto & fresh herbs

Ceviche de Lubina Classico GF
King bream, sweet potatoes
ají limo, pico de gallo, white corn

Sopita de la Casa V GF
Butternut squash velouté, quinoa
crème fraîche, chalaquita

Calamares con Ocopa GF
Fried baby squid, quinoa
Peruvian marigold

Anticuchos de Res (2 pcs) GF
Beef skewers, ají panca
corn salad

Baos de Pollo Crujiente (2 pcs)
Bao bun, crispy buttermilk chicken
pickled cucumber & yuzu kosho

MAINS

Papa Seca y Trufa V GF
Wild mushrooms, Peruvian
potato, truffle poached egg

Salmón a la Brasa GF
Salmon fillet, ají amarillo
savoy cabbage, dashi emulsion

Arroz Nikkei GF
Miso chilean sea bass, rice
lime, ají amarillo

Pollo a la Parrilla GF
Baby chicken, ají panca
coriander

Picante de Res GF
Spicy beef, crispy shallots, ají limo
stir fry rice "Chaufa"

Bife de Ancho GF (+10)
Ribeye steak, yuca chips
chimichurri

SIDE DISHES

Berenjena (+9) VG GF
Aubergine
miso, buckwheat

Yuquita Frita (+9) V GF
Crispy casava, ají rocoto
huancaína sauce

Brócoli (+9) VG GF
Sprouting broccoli
sesame seeds



DESSERTS

Churros de Naranja V
Orange & lime churros, milk chocolate & dulce de leche

Tarta de Nueces Pecanas GF
Pecan pie, chancaca & lúcuma ice cream

Chicha Morada V
Purple corn granita, cherry sorbet, marinated apples
pomegranate & orange shortbread

BEVERAGES

WINES BY THE GLASS

NV **Veuve Clicquot Brut**, 19
Yellow Label

2023 **Albariño**, 16
Pazo de Señorans

2022 **Bourgogne Pinot Noir**, 18
D. Duband

MOCKTAILS

Palomita 13
Lyre's Dry, grapefruit, chicha morada
chili, Franklin & Sons grapefruit soda

Blossom Spritz 13
COYA 0.0 dry vermouth
Lyre's Classico

No - Rita 13
Seedlip grove, spicy agave, lime

COCKTAILS

Pisco Sour 17
creamy | citrusy | fresh
COYA Pisco, fresh lime juice
sugar, egg white, Angostura bitters

Chilcano 17
refreshing | thirst quencher
COYA Pisco, fresh lime juice
Franklin & Sons ginger ale
Angostura bitters

MaraCOYA Mule 18
refreshing | tropical
Macerado del Peru, mango syrup
lemon, Franklin & Sons ginger ale

All prices are listed in GBP & are inclusive of VAT.

A discretionary 15% 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