



## COYA POSTRES

### **Churros de Naranja 15 V**

Orange and lime churros, milk chocolate & dulce de leche  
2020 Passito di Pantelleria, Ben Ryé, Donnafugata 22

### **Tres Leches 14 V**

Three milk cake, salted dulce de leche and vanilla ice cream  
caramelised kadaifi  
2017 Sauvignon Blanc, Late Harvest, Viña Echeveria, Chile 9

### **Suspiro de sesamo y frutos rojos 15**

Black sesame chantilly cream, meringue, raspberry sauce  
and black lime sorbet  
Dewatsuru Umegokochi "Umeshu", Plum Sake 12

### **Souffle de Chocolate Peruano 16 GF V**

Peruvian chocolate soufflé, rice crispy and coconut ice-cream  
NV Tannat, Alcyone, Viñedo De Los Vientos, Antlatida 12

### **Manchego tarta de queso con guava 17 V**

Manchego cheesecake, oat and buckwheat crumble, lime gel  
and guava sauce

### **Nazca Old Fashioned**

Sanitago de Cuba 11yrs rum, Hennessy VS  
pear & cocoa syrup, COYA bitters 18

### **Selección de frutas exóticas y sorbetes 28 VG GF**

Selections of fresh fruits and sorbets  
Nakashima Yuzushu 12

### **Crumble de Manzana 17 V GF**

Caramelized apples, quinoa crumble  
toasted almonds and crème fraiche ice cream  
2016 Barsac, Cypres de Climens By Château Climen 15

### **Bandeja de postres 65 COYA signature selection**

**Sorbetes y helados 4/scoop**  
*Daily selection of sorbet and ice cream*

All sweet wines served in 75ml.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.  
A discretionary 15% service charge will be added to your bill

V: Vegetarian GF: Gluten Free VG: Vegan