



COYA

# BRUNCH

## TO START

**Crocantes con Guacamole** G V  
Corn tortillas, shrimp crackers, guacamole

**Croquetas de Maiz**  
White corn, red onion, red chillies

**Taco de Salmón**  
Salmon, avocado, aji amarillo

**Anticucho de Pollo** GF  
Chicken, aji amarillo, garlic

**Anticucho de Setas** VG GF  
Portobello mushrooms, aji panca, parsley

## FROM THE CEVICHE COUNTER

**Ceviche de Lubina Clásico** GF  
Sea bass, red onions, sweet potato, white corn

**Ceviche de Atún Chifa**  
Yellowfin tuna, soy, sesame seeds, shrimp cracker

**Ceviche de Salmón**  
Salmon, cucumber, coriander

**Tiradito de Hiramasa**  
Kingfish, dashi, truffle oil, chives

**Trio de Maíz** VG GF  
Jospier corn, crispy corn, white corn, sweet onions

**Picante de Pepino** VG GF  
Cucumber, green apple, miso, coriander, sesame oil, almonds

## CHOICE OF 1 MAIN COURSE

**Salmón a la Brasa** GF  
Salmon fillet, stir-fry quinoa, soy, green vegetables

**Arroz Nikkei** GF  
Chilean sea bass, rice, lime, chilli

**Papa Seca con Setas Y Trufa**  
Peruvian potatoes, wild mushrooms, truffle

**Pollo a la Parrilla** GF  
Corn fed baby chicken, aji panca, coriander

**Bife Angosto Picante** GF  
Sirloin, crispy shallots, aji limo, star anise

## DESSERT SELECTION

**Bandeja de Postres**  
Degustation of desserts and fresh fruits

Additional bottle of VEUVE CLICQUOT £70  
Additional bottle of DOM PÉRIGNON £180

If you have allergies or dietary enquiries please speak to our staff prior to ordering,

**V: Vegetarian GF: Gluten Free VG: Vegan**