



COYA

POSTRES

Churros de Naranja 11 V

Orange and lime churros, milk chocolate & dulce de leche

Tarta de Queso 10 V GF

Cheesecake with mora sauce, kiwicha tuille and blueberry sorbet

Piña Colada 9 VG GF

Caramelised rum pineapple, coconut sorbet, coconut foam

Chocolate Fundido 10 V GF

Fondant with coconut center, dulce de leche & passion fruit ice cream, nib tuille

SWEET WINE BY THE GLASS

Graham's 10 Year Old Tawny Port 11

Douro, Portugal

1995 Sauternes, Château de Fargues 23

Bordeaux, France

COCKTAILS

Inca Espresso Martini 12

Cariel Vodka, tonka infused Kahlua, fresh espresso and vanilla syrup

Ramos Gin Fizz 14

Bombay Gin, lemon juice, sugar syrup, double cream, egg white, orange blossom water, topped with soda water

Rum Old Fashioned 17

Diplomatico Reserva Rum stirred with Moscovado syrup and Angostura bitters

If you have allergies or dietary enquiries please speak to our staff prior to ordering.
A discretionary 12.5% service charge will be added to your bill

V: Vegetarian GF: Gluten Free VG: Vegan