



COYA

## LUNCH FESTIVE MENU

For groups of 7 guests and above

75 per person

**Crocantes con Guacamole** GF  
Corn tortillas, shrimp crackers,  
guacamole

**Tostada de Salmon**  
Corn, salmon, avocado, spicy mayo

**Bao de Cerdo**  
Pulled pork, chipotle, salsa criolla

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

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**Ceviche de Lubina Clásico** GF  
Seabass, red onion, white corn,  
aji amarillo

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds,  
rice crackers, soy

**Tiradito de Pez Limón** GF  
Yellowtail, green chilli, radish

**Trio de mais** VG GF  
Josper corn, crispy corn, white onion,  
sweet onion

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

**Lomo de Res** GF  
Spicy beef fillet, crispy shallots, aji limo,  
star anise

**Patatas Bravas** V GF  
Tender steam broccoli, sesame seeds

**Berenjena** V GF  
Grilled aubergine, miso, sesame

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**Chocolate Fundido** V GF  
Fondant with coconut center, Dulche de  
Leche and Passion fruit ice cream, nib tuille

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

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.  
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V: Vegetarian VG: Vegan GF: Gluten Free