



COYA

LUNCH HOUR MENU

To be experienced by the whole table, up to 6 guests

£50 Per person

TO START

Choice of 3

Baos de Cerdo (2 pcs)

Pulled pork, chipotle, salsa criolla

Croquetas de Lubina (3 pcs)

Chilean sea bass croquettes, miso, spicy mayo, coriander

Tacos del Dia (2 pcs)

Daily choice of tacos

Trio de Maíz VG GF

Josper corn, crispy corn, white corn, sweet onions

Kale y Manchego V

Kale, candied walnuts, goji, manchego, dried cranberry

Ceviche de Lubina Clásico GF

Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice crackers, soy

Ceviche de Corvina a la Trufa

Stone bass, truffles, ponzu, chives

Anticucho de Pollo GF (1 pc)

Chicken, aji amarillo, garlic

Anticucho de Setas VG GF (1 pc)

Portobello mushrooms, aji panca, parsley

MAIN COURSES

Choice of 1

Papa Seca con Calabaza y Trufa V GF

Peruvian potatoes, butternut squash, black truffle

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Salmón a la Brasa GF

Salmon fillet, stir-fry rice, soy, green vegetables

Pollo a la Parrilla GF

Corn fed baby chicken, aji panca, coriander

Picanha GF

Spicy Picanha Rump, crispy shallots, aji limo, star anise

Bife de Ancho GF **(Add on £14)**

Rib eye, adobo salt, chimichurri sauce

DESSERT

Add on £6

Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

Piña Colada VG GF

Roasted pineapple, coconut ice cream, rum foam

SOMMELIERS FAVOURITE

Glass 125ml Carafe 500ml

White: 2019 Saint-Aubin, S.Bzikot

22 88

Burgundy, France

Red: 2017 Sarget de Gruaud-Larose by Château Gruaud-Larose

16 64

Burgundy, France

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 | coyarestaurant.com | @coyacity #coyacity

V: Vegetarian VG: Vegan GF: Gluten Free