



COYA

LUNCH HOUR MENU

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

£45 PER PERSON

TO START

Choice of 3

Cerdo Bao (2pcs)
Pulled pork, chipotle, salsa criolla

Croquetas de Lubina (3 pcs)
Chilean sea bass croquettes, miso, spicy mayo coriande

Tacos del Dia (2pcs)
Daily choiche 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

Anticuchos de Pollo GF
Chicken, aji amarillo, garlic

Anticuchos de Setas VG GF
Portobello mushrooms, aji panca, parsley

Tataki de Res GF **(Add on £6)**
Beef tataki, grilled leeks, cashew nuts

MAIN COURSES

Choice of 1

Papa Seca con Setas y Trufa V GF
Peruvian potatoes, wild mushrooms, truffles

Arroz Nikkei GF
Chillean 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 chicken supreme, aji panca, coriander

Falda de Res GF
Spicy beef, crispy shallots, aji limo, star anise

Bife de Ancho GF **(Add on £12)**
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: 2018 Saint-Aubin, S.Bzikot

18

72

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 12.5% service charge will be added to your bill | coyarestaurant.com | [@coyaangelcourt](https://www.instagram.com/coyaangelcourt) #coyaangelcourt

V: Vegetarian VG: Vegan GF: Gluten Free