



COYA

BRUNCH MENU

CANAPÉS

Served in the Pisco Bar & Lounge

Selection of Tacos

Salmon, tuna, seasonal (vegetarian)

Selection of Anticuchos GF

Chicken, ox heart

Selection of Baos

Mushroom, pork

STARTERS

Served on buffet style display

Guacamole & Crocantes

Atun Chifa Ceviche

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Salmon Nikkei Ceviche

Salmon, celery juice, ginger, daikon, wasabi tobiko

Ceviche Vegetariano Seasonal V

Seasonal vegetarian ceviche

Res Tataki

Beef tataki, grilled leeks, cashew nuts

Causa VG GF

Yukon gold potato, goats cheese

Hiramasa a la Trufa Tiradito

Kingfish, dashi, truffle oil, chives

Ensalada de Kale y Manchego V

Kale, candied walnuts, goji, manchego, dried cranberry

Ensalada de Trio de Maiz VG GF

Josper corn, crispy corn, white corn, sweet onions

Ensalada de Quinoa y Tamarindo VG GF

Quinoa, coriander, mint, pomegranate

Croquetas de Lubina

Chilean sea bass croquettes, red chilli

A LA CARTE

A la carte option to select per person

Pollo a la Parilla GF

Corn fed baby chicken, aji panca, coriander

Lomo de Res GF

Spicy beef, crispy shallots, aji rocoto, star anise

Filete de Dorada GF

Sea bream, pink fir potatoes, fennel salad

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Cazuela Vegetariana Seasonal V

Seasonal vegetarian cazuela

ACOMPAÑANTES

Side Dishes

Brocoli VG GF

Sprouting broccoli, chilli & garlic, sesame seeds

Maiz a la Brasa V GF

Sweet corn, lime and chilli butter

POSTRES

A selection of desserts

Chocolate brownies

Coconut & chia pudding, granola

Salted caramel popcorn

Churros, dulce le leche, chocolate

Passion fruit & coconut mousse

Yuzu meringue pie

Cake of the day

Alfajores

Chocolate chip cookies VG

Banana bread bites

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

A discretionary 13.5% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free