



COYA

BRUNCH
PREMIUM PACKAGE

-MAIN COURSES-

Pollo a la Parrilla GF

Corn fed baby chicken, aji panca coriander

Bife de Ancho GF

Spicy sirloin, aji limo, crispy shallots

Filete de Dorada Gf

Sea bream, pink fir potatoes, fennel salad

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Cazuela Vegetariana V GF

Seasonal vegetarian cazuela

-SIDE DISHES-

Brocoli VG GF

Sprouting broccoli, chilli, olive oil, sesame seeds

Maiz a la Brasa V GF

Sweet corn, lime and chilli butter



COYA BRUNCH

COCKTAILS

Pisco Sour

Pisco Quebranta, fresh lime juice, sugar syrup and egg white

Pisco Punch

Pisco, lime juice, orange juice, pineapple syrup

Espresso Martini

Vodka, coffee liqueur, fresh espresso, vanilla syrup

Blood Mary

Vodka, tomato juice, lemon juice, Peruvian chillies, tabasco,
Worcestershire sauce

El Chilcano

Pisco, lime juice, Angosture bitters, ginger ale

Coya Daiquiri

Rum, lime juice, sugar

London Mule

Gin, lime juice, ginger beer, Angostura bitters



Cusquena Beer

Red & White wine

House spirits and wine

Our house spirit selection, Still & Sparkling Water and a selection of Beers are also available at the bar

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

V: Vegetarian VG: Vegan GF: Gluten Free