



COYA

LUNCHEON MENU



Portrait of Miguel Quispe 'El Inca', 1926 - Martin Chambi

Martín Chambi Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

LUNCHEON MENU

134 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

GF **Tartare of Wagyu Beef**
COYA blend of diced wagyu steak, Peruvian 'mustard'
cured egg yolk, puffed quinoa crackers

V GF **Heirloom Tomato Salad**
Lightly smoked heirloom tomatoes
burnt avocado, aged Cotija cheese, crispy rice

GF **Classic Sea Bream Ceviche**
Cured sea bream, Peruvian chilli 'tiger'
sweet potato, jumbo corn, crispy plantain chips

Wok Fried Soft Shell Prawns
Soft shell prawns stir fry, beef chorizo XO sauce
bok choy, sweet paprika, cornflakes

Chicken Wings Tempura
Crispy chicken wings, maple chipotle glaze & chives

GF **'Acevichado' Maki Roll**
Yellowtail, tuna, miso sushi rice
soy, shiso leaf, yuzu 'tiger'

MAINS

'Lomo Saltado'
Bavette steak from the wok, smoked soy
avocado, datterini tomatoes, string fries

Robata Grilled Sea Bream Fillet GF
Sea bream in banana leaf
Peruvian escabeche, olives, paprika, herb oil

Mushroom Rice Hot Pot V GF
Seasonal mushrooms, bomba rice, shiitake broth
crispy enoki, toasted seaweed butter

Chicken Sando
Crispy chicken sandwich, tamarind shallots
avocado & string fries

Seafood Rice Hot Pot GF
Jumbo crab, mussels, baby squid, bomba rice
shellfish miso bisque, 'rouille'

Char-Grilled Flank Steak GF (+30)
Grilled flank steak, 'anticuchera sauce'
crispy yuca chips, yellow chilli aioli

DESSERTS

Passion Fruit Granita
Shaved passion fruit ice, biscuit crumble
pineapple & mango sorbet, dried mango leaf

Caramel Ganache
Chocolate & caramel ganache, raspberries
red fruit sorbet, honeycomb



Toffee Roasted Banana Cake
Caramelised warm banana cake, COYA tuile
coconut ice cream, toasted quinoa

Pina Colada Trifle
Coconut mousse, puffed rice
pineapple yuzu sorbet

BEVERAGES

140 per person | Free flowing Minuty Prestige Rosé
100 per person | Free flowing mocktails
Available for 2 hours

BY THE GLASS

CHAMPAGNE

NV **Veuve Clicquot Ponsardin**, 95
Yellow Label, Brut

ROSÉ

Minuty Prestige Rosé, 70
Côtes de Provence, France

WHITE

Soave Classico, Bolla, 55
Veneto, Italy

RED

Syrah, Montaignan, 55
Pays D'oc, France

MOCKTAILS

Limonada de Verano 35
Cucumber cordial, lemon
Franklin & Sons ginger beer

Palomita 35
Lyre's Dry, grapefruit, chili
Franklin & Sons grapefruit soda
chicha morada

Purple Rain 35
Chicha morada, pineapple juice
passion fruit, fresh lime juice

COCKTAILS

Perla 45
floral | delicate
Ketel One vodka, Mancino Sakura
eucalyptus tea, lychee

Agua de Leche 45
light | complex | delicate
Volcan blanco tequila, Takamaka Koko
Ojo de Dios mezcal, pineapple, vanilla
passionfruit, tonka beans

Solo Menta 45
elegant | fresh
Raspberry infused pisco
citrus cordial, mint soda

All prices listed are in AED.

All prices are inclusive of 5% VAT and subject to 7% municipality fee.

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

V: Vegetarian VG: Vegan GF: Gluten Free