

## APERITIVOS

<b>Wagyu Empanadas</b> ♦ (3 pcs) GF Smoked brisket, sofrito & garlic sauce	<b>80</b>
<b>Guacamole</b> ♦ Avocado, chalaquita & lime, corn tortilla	<b>70</b>
<b>Crispy Baby Squid</b> ♦ GF Quinoa, green chilli, Peruvian green sauce & lime	<b>70</b>
<b>Stuffed Padron Peppers</b> V Manchego, yuzu kosho, sundried tomatoes	<b>70</b>
<b>Crispy Chicken 'Chicharrones'</b> Buttermilk, chilli sauce & relish sauce	<b>90</b>
<b>Wagyu Beef Tacos</b> GF Truffle, bell pepper, jalepeño chilli, cured egg yolk Additional Truffle <b>Seasonal</b>	<b>85</b>
<b>Beef Fillet Skewers</b> GF Panca chilli, coriander, chives	<b>85</b>

## CEVICHEs BY COYA

<b>Signature Ceviche Platter</b> Selection of signature dishes from "Ceviche & Raw Bar": Sea Bream • Prawn • Snapper • Tuna • Tomato	<b>315</b>
<b>Yuzu Sea Bream</b> GF Cured Sea Bream, yuzu tiger, red onion, jalepeño, balsamic caviar	<b>75</b>
<b>Spicy Yellowfin Tuna</b> ♦ Ponzu, red chilli & garlic, rice cracker	<b>75</b>
<b>Argentinian Prawn Ceviche</b> GF Josperto tomato, bitter orange, seaweed cracker	<b>85</b>
<b>Truffle Snapper</b> ♦ Truffle ponzu, rice cracker, shiitake	<b>85</b>
<b>Tomato Ceviche</b> V Smoked heirloom tomato, tomato sorbet, parmesan crumbs, basil	<b>55</b>

## RAW BAR

<b>Seared Beef Tataki</b> GF Figs, yuzu kosho, truffle, jumbo corn Additional Truffle <b>Seasonal</b>	<b>115</b>
<b>Halibut 'Sashimi Style'</b> Yuzu, honey, Oscietra caviar, pink pepper, truffle oil	<b>95</b>

## SALADS

<b>COYA Salad</b> ♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	<b>125</b>
<b>Burrata</b> V, GF Datterino tomatoes, grape, botija olive powder & pomegranate	<b>105</b>

## FISH & SEAFOOD

<b>Miso Chilean Sea Bass Cazuela</b> ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoot	<b>235</b>
<b>Salmon Fillet</b> Sweet potato purée, compressed cucumber & kombu oil	<b>140</b>
<b>Jumbo Tiger Prawns</b> GF (250g) <b>280</b>   (125g) <b>145</b> Piquillo peppers, rocoto chilli, tomato	
<b>Grilled Sea Bream</b> GF (Whole) <b>280</b>   (Fillet) <b>145</b> Tamarind, yellow chilli, tomato & red onion escabeche	

## MEAT & POULTRY

<b>Spicy Beef Fillet</b> ♦ (250g) Chinese chilli & garlic, crispy shallots, pickled chilli	<b>250</b>
<b>Grilled Baby Chicken</b> ♦ GF Smoked chilli, soy, oregano & coriander aioli	<b>160</b>
<b>Lamb Chops</b> (3 pcs) Red pepper marinade, smoked aubergine caviar & coriander	<b>250</b>
<b>Wagyu Beef Orzo Risotto</b> Sirloin Grade 4-5, thyme, smoked butter, sundried tomatoes	<b>210</b>

<b>Australian Wagyu Sirloin</b> GF Grade 7, Peruvian spice rub, chimichurri Additional Truffle <b>Seasonal</b>	<b>470</b>
<b>Australian Wagyu Rib Eye</b> GF Grade 7, Peruvian spice rub, chimichurri Additional Truffle <b>Seasonal</b>	<b>490</b>

## SIDES

<b>Mushroom Rice</b> V, GF Bomba rice, oyster mushroom, shimeji mushroom, parmesan	<b>125</b>
<b>COYA Fries</b> ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	<b>45</b>
<b>Baby Gem Salad</b> VG House dressing, toasted panko & chives	<b>45</b>
<b>Smoked Corn Salad</b> VG, GF Sweet corn, choclo, cancha, sweet peppers, roasted onion & coriander	<b>55</b>
<b>Fried Rice</b> V, GF Choclo, soy furikake, thyme	<b>55</b>

## DESSERTS

<b>Dessert Platter</b> Selection of five desserts, fresh fruit ice cream & sorbet	<b>255 / 165</b>
<b>Churros</b> ♦ Milk chocolate & dulce de leche sauce, orange zest	<b>65</b>
<b>Chocolate Fondant</b> GF Praline, corn flakes ice cream, caramel tuile	<b>65</b>
<b>Tres Leches</b> Three milks cake, vanilla ice cream, fresh berries	<b>65</b>
<b>Frozen Yoghurt Picarones</b> (For Two) Yoghurt ice cream, sweet potato doughnut, fig syrup	<b>85</b>

## WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



## BEYOND BORDERS

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BARCELONA • MUSCAT

All prices are listed in AED and are inclusive of 5% VAT.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free  
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

## THE SPIRIT OF COYA

COYA reimagines the flavours of Peru for the modern world, vibrant yet refined, rooted in heritage yet inspired by global influences.

What began in London has become a worldwide celebration of creativity, connection, and effortless dining, where every experience feels both sophisticated & welcoming.