

APERITIVOS

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

CEVICHEs BY COYA

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

RAW BAR

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

SALADS

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

FISH & SEAFOOD

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

MEAT & POULTRY

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

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA

BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH
BARCELONA • MUSCAT

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

SIDES

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

DESSERTS

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

Mazamorra Morada Chicha morada mousse, cinnamon shortbread & spiced berries compote	60
---	-----------

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.