

PERUVIAN CEVICHEs & 'SASHIMI'

Signature Ceviche Platter 312
Selection of COYA signature ceviches

Tomato Ceviche 48 V

Smoked heirloom tomatoes, tomato sorbet, parmesan crumbs, basil

◆ **Classic Sea Bass Ceviche 74 GF**

Cured sea bass, classic tiger, red onions, sweet potato, jumbo corn

h **Scallop Ceviche 82 GF**

Lemongrass, coconut, Oscietra caviar, chive oil

◆ **Spicy Yellowfin Tuna Ceviche 78**

Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker

h **Lobster Ceviche 96**

Mango, dashi, jalapeño, Botija olives

Truffle Snapper Ceviche 88

Red snapper, truffle ponzu, chives, rice cracker

Additional Truffle **Seasonal**

Tuna 'Sashimi' Style 74 GF

Jalapeño dressing, apple, amarillo chilli

Amberjack 'Sashimi' Style 88

Truffle dashi tiger, shiitake mushrooms, truffle puree, chives

Additional Truffle **Seasonal**

h **Yellowtail 'Sashimi' Style 88 GF**

Amarillo tiger, pickled daikon, basil oil

SALADS

Cucumber & Green Apple 49 VG GF

Miso coriander dressing, sesame oil, toasted almonds

◆ **Sweetcorn 56 VG GF**

Grilled corn, crispy corn, white corn, sweet peppers & coriander

King Crab 88

Baby spinach, avocado, heirloom tomatoes, mango

Burrata 98 V GF

Tomatoes, grapes, Botija olive powder, crispy quinoa

CHAR GRILLED SKEWERS

Beef Fillet 78 GF

Panca chilli, coriander, chives

Portobello Mushroom 46 VG GF

Panca chilli, parsley

◆ **Chicken 58 GF**

Amarillo chilli, mirin glaze, chives

SEASONAL VENUES

MONTE CARLO MYKONOS



SCAN ME!

APPETIZERS

◆ **Guacamole 64**

Avocado, amarillo chilli, red onion, lime, corn tortillas

Stuffed Padron Peppers 68 V

Manchego, yuzu kosho, sundried tomatoes

Seared Beef Wagyu 105 GF

Figs, yuzu kosho, truffle, jumbo corn

Additional Truffle **Seasonal**

Char Grilled Corn 66 V GF

Tamarind soy butter, manchego, dried lime

h **King Crab Toast 98**

Celeriac, mango, lemon, Oscietra caviar

Chicken Tacos 64 GF

Bell pepper, huayro potato, Botija olives

Salmon Tacos 64 GF

Avocado puree, amarillo cream cheese, scarlet cress

Wagyu Beef Tacos 82 GF

Truffle, bell pepper, jalapeño chilli, cured egg yolk

Additional Truffle **Seasonal**

h **Grilled Aubergine 72 V**

Limo chilli, tomato, basil, parmesan, Botija olive powder

Crispy Baby Squid 64 GF

Peruvian cheese & mint dressing, green chilli, lime, quinoa

Wagyu Beef Gyoza 82

Ginger, quinoa, gherkins, soy

Tiger Prawn Maki Roll 82

Pumpkin, XO sauce, bonito, escabeche

Wagyu Beef Maki Roll 84 GF

Veal bacon, enoki mushroom, mustard

Wagyu Beef 'Empanadas' 84

Avocado, mirasol chilli, truffle aioli

h **Tuna Aburi Nigiri 86**

Wasabi, teriyaki, Oscietra caviar, rice cracker

Wagyu Beef Baos 92

Wagyu beef cheek, passion fruit, pickled cucumber

OUR VENUES

MAYFAIR DUBAI ABU DHABI CITY DOHA

RIYADH MARBELLA BARCELONA MUSCAT

FISH & SEAFOOD

h **Grilled Tiger Prawns**

Piquillo peppers, rocoto chilli, tomato

(250g) **278** | (125g) **146**

Grilled Sea Bream GF

Tamarind, amarillo chilli, tomato & red onion escabeche

Whole **278** | Fillet **146**

Lobster Rice 188

Bomba rice, pea shoots, XO sauce

Crispy Octopus 178

Potato mousse, bottarga, Botija olives, smoked paprika

Additional Truffle **Seasonal**

◆ **Chilean Sea Bass Rice 232 GF**

Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

Whole Grilled Lobster 465 GF

Black ponzu, kimchi, panca chilli, burnt lime, chives

Grilled Salmon Fillet 136

Smoked paprika, coconut milk, dashi, fennel

POULTRY & MEAT

h **Crispy Duck Leg Hot Pot 178**

Bomba rice, saffron, parmesan, amarillo chilli

Grilled Baby Chicken 160 GF

Panca chilli, coriander aioli, grilled vegetables

Grilled Wagyu Sirloin 470 GF

Grade 7, Peruvian spice rub, chimichurri

Additional Truffle **Seasonal**

Grilled Wagyu Rib Eye 490 GF

Grade 7, Peruvian spice rub, chimichurri

Additional Truffle **Seasonal**

◆ **Spicy Beef Fillet 248**

Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Lamb Chops 248 GF

Panca chilli, smoked aubergine yoghurt, chives

Slow Cooked Short Ribs 218 GF

Miso, soy glaze, spring onions

VEGETABLES

h **Quinoa & Pumpkin Hot Pot 102 V GF**

Ricotta, limo chilli, tomatoes

Stir Fried Rice 48 V GF

Choclo, soy furikake, thyme

◆ **Potatoes 'Bravas' 48 V GF**

Smoked tomato sauce, Peruvian cheese sauce, coriander

Grilled Broccoli 45 V

Chilli garlic butter, toasted sesame seeds

UPCOMING VENUES

IBIZA ATHENS MILAN

◆ Global Signature Dish h Abu Dhabi Exclusive Dish
V: Vegetarian VG: Vegan GF: Gluten Free

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

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

MENU ESPECIAL

690 per person

Minimum of two people

Additional wine pairing (+380)

Guacamole

Avocado, amarillo chilli, red onion, lime, corn tortillas

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Lobster Ceviche

Mango, dashi, jalapeño, Botija olives

Spicy Yellowfin Tuna Ceviche

Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker

Scallop Ceviche GF

Lemongrass, coconut, Oscietra caviar, chive oil

Seared Beef Wagyu GF

Figs, yuzu kosho, truffle, jumbo corn

Perfectly paired with

NV Ruinart Blanc de Blancs (125ml)

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Chilean Sea Bass 'Croquetas'

Red chilli aioli, coriander

Beef Fillet Skewers GF

Panca chilli, coriander, chives

Wagyu Beef Gyoza

Ginger, quinoa, gherkins, soy

King Crab

Baby spinach, avocado, heirloom tomatoes, mango

Perfectly paired with

2020 Montagny 1er Cru Clos Chaudron,
Ch de Davenay (100ml)

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Whole Grilled Lobster GF

Black ponzu, kimchi, panca chilli, burnt lime, chives

Grilled Wagyu Rib Eye GF

Grade 7, Peruvian spice rub, chimichurri

Char Grilled Corn V GF

Tamarind soy butter, manchego, dried lime

Perfectly paired with

2015 Othello, Dominus (100ml)

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COYA Sundae

Chocolate mousse, banana bread
corn flakes ice cream, 'tres leche'

Peruvian Purple Corn Colada V

Purple corn sorbet, granita
passion fruit & strawberry, orange shortbread

Coconut Custard GF

Passion fruit granita, purple potato tuile, tropical fruits

Perfectly paired with

2017 Cuvée Beerenauslese, Kracher (70ml)

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

V: Vegetarian VG: Vegan GF: Gluten Free

MENÚ DEGUSTACIÓN

560 per person

Minimum of two people

Additional wine pairing (+AED198)

Guacamole

Avocado, amarillo chilli, red onion, lime, corn tortillas

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Truffle Snapper Ceviche

Cured red snapper, truffle tiger, rice cracker, shiitake

Classic Sea Bass Ceviche GF

Cured sea bass, classic tiger, red onions
sweet potato, jumbo corn

Tomato Ceviche V

Smoked heirloom tomatoes, tomato sorbet
parmesan crumbs, basil

Yellowtail 'Sashimi' Style GF

Amarillo tiger, pickled daikon, basil oil

Perfectly paired with

NV Veuve Clicquot, Brut Yellow Label, Champagne
France (100 ml)

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Wagyu Beef Tacos GF

Truffle, bell pepper, jalapeño chilli, cured egg yolk

Stuffed Padron Peppers V

Manchego, yuzu kosho, sundried tomatoes

Burrata V GF

Tomatoes, grapes, Botija olive powder, crispy quinoa

Chicken Tacos GF

Bell pepper, huayro potato, Botija olives

Perfectly paired with

2021 Riesling Unplugged, Martin Tesch, Nahe
Germany (100 ml)

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Chilean Sea Bass Rice GF

Miso char grilled Chilean sea bass, bomba rice
chilli & lime butter

Spicy Beef Fillet

Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Aubergine V

Limo chilli, tomato, basil, parmesan, Botija olive powder

Perfectly paired with

2019 Syrah, Waterkloof Circumstance, Stellenbosch
South Africa (100 ml)

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Orange & Lime Churros

Milk chocolate & dulce de leche sauce, orange zest

Peruvian Purple Corn Colada V

Purple corn sorbet, granita
passion fruit & strawberry, orange shortbread

Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Perfectly paired with

2021 Banyuls, Bila-Haut, M. Chapoutie, Roussillon
Southern France (75 ml)

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