



**YOUR IFTAR,
THE COYA WAY**

IFTAR MENU

249 per person

TO START

Soup of the day / Dates / Focaccia / Hummus

APPETIZERS

Full selection included

Maki de Salmon

Cured Salmon, Bonito mayo
avocado, XO sauce

Burrata V GF

Tomatoes, grapes
pickled ají limo, botija olives

Tacos de Pollo y Papa GF

Grilled chicken, bell pepper
huayro potato, manchego

Nigiri de Wagyu Flameado

Torched wagyu sirloin, yuzu mayo
black quinoa

Calamares con Ocopa GF

Baby squid, quinoa, Peruvian marigold

Anticuchos de Berenjena V

Grilled aubergine, ají limo, tomato
basil, parmesan, pankò

MAIN COURSE

Choice of one

Salmon a la Brasa

Salmon fillet, barley, seaweed, mustard

Pollo a la Parrilla GF

Corn fed baby chicken, ají panca, coriander

Bife Angosto Wagyu GF

Wagyu sirloin, grade 4-5
Peruvian spice rub, chimichurri sauce

Cazuela de Langosta

Lobster, bomba rice, pea shoots

Quinotto de Calabaza V GF

Quinoa, ricotta, ají limo, tomatoes, botija

DESSERT

To share

Torre de Pistachio

Pistachio baklava, glazed figs, kiwicha
pistachio ice cream

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

V: Vegetarian VG: Vegan GF: Gluten Free