

DUBAI RESTAURANT WEEK LUNCH MENU

125 per person

Available from 9th May to 25th May



All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT
and subject to 7% municipality fee.

STARTERS

Choice of one

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

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

Classic Sea Bream Ceviche GF
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

Cauliflower Salad V GF
Shaved cauliflower, golden raisins
burnt orange candied walnuts, citrus dressing

'Acevichado' Maki Roll GF
Yellowtail, tuna, amarillo chilli
soy kombu crumbs, shiso

MAINS

Choice of one

'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

Char-Grilled Baby Chicken GF
Corn fed baby chicken, yellow chilli, jumbo corn
crispy purple potatoes, basil

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, yellow chilli aioli
'anticuchera sauce' crispy yuca chips

SIDE DISH

'Patatas Bravas' V GF
Crispy potatoes, spicy tomato, huancaína sauce

DESSERTS

Choice of one

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

Peruvian Purple Corn Colada
Purple corn sorbet, passion fruit
strawberries, orange short bread

DUBAI
RESTAURANT
WEEK

9 - 25 MAY 2025

official booking partner



@dubaieats

visitdubai.com/dubairestaurantweek

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

V: Vegetarian VG: Vegan GF: Gluten Free