

PARA EMPEZAR

|                                                                                                                           |     |
|---------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Seared Beef Tataki</b> GF<br>Figs, yuzu kosho, truffle, jumbo corn<br>Additional Truffle <b>(Seasonal)</b>             | 115 |
| <b>Grilled Tiger Prawn</b> GF<br>Confit chilli garlic butter, lemon, parsley                                              | 95  |
| <b>Cauliflower Tempura</b> V<br>Chipotle mayo, sesame, nori                                                               | 50  |
| <b>Avocado Burrata Tacos</b> (4 pcs) V, GF<br>Cherry tomato, balsamic vinegar, basil                                      | 60  |
| <b>Salmon Tacos</b> (4 pcs) GF<br>Avocado, ají amarillo, lime                                                             | 65  |
| <b>Wagyu Beef Tacos</b> GF<br>Truffle, bell pepper, jalapeño chilli, cured egg yolk<br>Additional Truffle <b>Seasonal</b> | 90  |
| <b>Crispy Chicken Chicharrones</b><br>Buttermilk, chilli sauce & relish sauce                                             | 95  |
| <b>Wagyu Beef Empanadas</b> ♦ (3 pcs)<br>Smoked brisket, sofrito & garlic sauce                                           | 80  |
| <b>Slow-Cooked Short Rib Baos</b> (3 pcs)<br>Amarillo, apple coleslaw & coriander                                         | 80  |
| <b>Chicken Skewers</b> ♦ (3 pcs) GF<br>Amarillo, kombu, mirin & chives                                                    | 80  |
| <b>Beef Skewers</b> (3 pcs) GF<br>Ají panca, coriander, chives                                                            | 85  |
| <b>King Crab Toast</b><br>Celeriac, mango, lemon, Oscietra caviar                                                         | 100 |
| <b>Tuna Aburi Nigiri</b><br>Wasabi, teriyaki, Oscietra caviar, rice cracker                                               | 90  |
| <b>Crispy Baby Squid</b> GF<br>Ocopa sauce, green chilli, lime, quinoa                                                    | 75  |
| <b>Guacamole</b> ♦ VG, GF<br>Avocado, amarillo chilli, red onion, lime, corn tortillas                                    | 70  |

CEVICHES Y TIRADITOS

|                                                                                                                                                                                                                                              |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>COYA Grand Ceviche &amp; Tiradito</b><br>Selection of our finest ceviches & tiraditos, featuring<br>Sea Bass • Argentinian Prawn • Snapper • Yellowtail • Tuna<br>Dressed in vibrant “leche de tigre”<br>Additional Oscietra Caviar (10g) | 325 |
| <b>Classic Sea Bass Ceviche</b> ♦ GF<br>“Leche de Tigre”, red onions, sweet potatoes, jumbo corn                                                                                                                                             | 95  |
| <b>Spicy Yellowfin Tuna Ceviche</b> ♦<br>Chilli, ponzu, sesame, crispy rice                                                                                                                                                                  | 90  |
| <b>Truffle Snapper Ceviche</b> ♦<br>Truffle ponzu, rice cracker, shiitake                                                                                                                                                                    | 95  |
| <b>Yuzu Sea Bream Ceviche</b> GF<br>Cured sea bream, yuzu tiger, red onions,<br>jalapeño, balsamic caviar                                                                                                                                    | 80  |
| <b>Yellowtail Tiradito</b><br>Green chilli, daikon, tobiko                                                                                                                                                                                   | 95  |
| <b>Argentinian Prawns Tiradito</b><br>Ají amarillo, black lime & fermented black bean purée                                                                                                                                                  | 95  |
| <b>Smoked Amberjack Tiradito</b><br>Yuzu, honey, Oscietra caviar, pink pepper, truffle oil                                                                                                                                                   | 95  |

ENSALADAS

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| <b>Burrata</b> V, GF<br>Tomato, botija olive, pomegranate                                                  | 95  |
| <b>Kale Salad</b> VG, GF<br>Walnuts, manchego, apple dressing<br>Additional Truffle <b>(Seasonal)</b>      | 65  |
| <b>Smoked Corn Salad</b> VG, GF<br>Sweet corn, choclo, cancha, sweet peppers,<br>roasted onion & coriander | 65  |
| <b>King Crab Salad</b><br>Baby spinach, avocado, heirloom tomatoes, mango                                  | 110 |

PARRILLA

|                                                                                                |           |
|------------------------------------------------------------------------------------------------|-----------|
| <b>Australian Wagyu Sirloin</b> GF<br>Grade 7, Peruvian spice rub,<br>chimichurri              | 470       |
| <b>Spicy Beef Fillet</b> (250g)<br>Chilli, garlic, crispy shallots                             | 250       |
| <b>Baby Chicken a la Brasa</b> GF<br>Smoked ají panca, oregano,<br>charred seasonal vegetables | 165       |
| <b>Whole Grilled Lobster</b><br>Panca & kimchi butter, ponzu, burnt lime & chives              | 465       |
| <b>Jumbo Tiger Prawns</b> (250g / 125g)<br>Piquillo peppers, ají rocoto, tomato                | 280 / 145 |
| <b>Lamb Chops</b> (3 pcs) GF<br>Ají panca marinade, aubergine caviar                           | 250       |

CAZUELAS Y CALIENTE

|                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------|-----|
| <b>Chilean Sea Bass Cazuela</b> ♦ GF<br>Bomba rice, chilli lime butter, sweet corn purée<br>& pea shoots | 245 |
| <b>Mushroom Cazuela</b> V, GF<br>Bomba rice, oyster mushroom,<br>shimeji mushroom, parmesan              | 125 |
| <b>Crispy Octopus</b><br>Potato mousse, botija olives, smoked paprika                                    | 195 |
| <b>Salmon Fillet</b><br>Sweet potato purée, compressed cucumber<br>& kombu oil                           | 145 |
| <b>Tiger Prawn Linguine</b><br>Datterini tomatoes, mascarpone cheese,<br>chilli garlic, basil            | 140 |
| <b>Angus Beef Orzotto</b><br>Slow-cooked angus sirloin, smoked butter,<br>sun-dried tomatoes             | 195 |

ACOMPAÑANTES

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| <b>COYA Chips</b> ♦ VG, GF<br>Smoked tomato, huancaína                               | 60 |
| <b>Garden Leaves Salad</b> VG<br>Tomatoes, pickled shallot, house vinaigrette        | 50 |
| <b>Chaufa Rice</b> V, GF<br>Choclo, smoked soy furikake, thyme                       | 60 |
| <b>Grilled Aubergine</b> V<br>Ají limo, tomato, basil, parmesan, botija olive powder | 85 |

TASTING MENUS

DISCOVERY MENU • AED 560 PER GUEST

POSTRES

|                                                                                                                                       |           |
|---------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Dessert Platter</b><br>Selection of our signature desserts,<br>tropical fruits, and house-made ice creams,<br>Designed for sharing | 275 / 165 |
| <b>Churros</b> ♦<br>Milk chocolate & dulce de leche sauce                                                                             | 70        |
| <b>Chocolate Fondant</b><br>Praline, ice cream, caramel tuile                                                                         | 70        |
| <b>Lime Cheesecake</b><br>Peach, mango, exotic fruits sorbet                                                                          | 70        |
| <b>Tres Leches</b><br>Three-Milk cake, vanilla ice cream                                                                              | 70        |
| <b>Millefeuille</b><br>Hazelnut brittle, berry sorbet                                                                                 | 65        |

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA



BEYOND BORDERS

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

♦ 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.

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

## DISCOVERY MENU

**560** per person  
Minimum of two guests

### Guacamole ♦ VG, GF

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



### Truffle Snapper Ceviche

Truffle ponzu, rice cracker, shiitake

### Classic Sea Bass ♦ GF

“Leche de tigre”, red onion, sweet potatoes, jumbo corn

### Hokkaido Scallop Tiradito

Kizami wasabi, yuzu tobiko, seaweed, pickled apple, shiso oil

### Yellowfin Tuna Tartare GF

Charred padrón peppers, truffle, fermented lime, avocado purée



### Beef Skewers GF

Ají panca, coriander, chives

### Crispy Chicken Chicharrones

Buttermilk, chilli sauce & relish sauce

### King Crab Salad

Baby spinach, avocado, heirloom tomatoes, mango

### Avocado Burrata Tacos V, GF

Cherry tomato, balsamic vinegar, basil



### Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

### Spicy Beef Fillet ♦

Chinese chilli & garlic, crispy shallots, pickled chilli

### Grilled Aubergine V

Ají limo, tomato, basil, parmesan, botija olive powder



### Purple Corn Colada V

Peruvian purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

### Tres Leches

Three-milk cake, vanilla ice cream

### Lime Cheesecake

Peach, mango, exotic fruits sorbet

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## LUNCHEON MENU

**130** per person  
Monday to Friday from 12.30pm to 4.00pm

## PARA EMPEZAR

### Seasonal Soup with Peruvian Flavours GF

## APERITIVOS

Choice of one

### Wagyu Beef Tartare with Truffle GF

Roasted pepper, cured egg yolk, ají amarillo

### Charred Corn & Avocado Salad V

Heirloom tomatoes, feta, botija olives

### Sea Bream Ceviche with Yuzu GF

“Leche de tigre“, chilli, coriander

### Grilled Aubergine V

Ají limo, tomato, basil, parmesan, botija olive powder

## PLATO FUERTE

Choice of one

### Chicken with Peruvian Spices GF

Smoked ají panca, oregano, charred seasonal vegetables

### Robata Grilled Salmon

Sweet potato purée, compressed cucumber & kombu oil

### Grilled Australian Angus Sirloin GF

Chimichurri, crispy crushed potatoes

### Tiger Prawn Linguine

Datterini tomatoes, mascarpone cheese, chilli garlic, basil

### Wild Mushroom Rice V, GF

Bomba rice, ají amarillo, parmesan

## POSTRES

Choice of one

### Millefeuille

Hazelnut brittle, berry sorbet

### Summer Berry Pavlova GF

Lime curd, red fruit sorbet

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