

PARA EMPEZAR

Seared Beef Tataki GF Figs, yuzu kosho, truffle, jumbo corn Additional Truffle (Seasonal)	115
Grilled Tiger Prawn GF Confit chilli garlic butter, lemon, parsley	95
Cauliflower Tempura V Chipotle mayo, sesame, nori	45
Avocado Burrata Tacos V, GF Cherry tomato, balsamic vinegar, basil	55
Salmon Tacos (3 pcs) GF Avocado, ají amarillo, lime	60
Wagyu Beef Tacos GF Truffle, bell pepper, jalapeño chilli, cured egg yolk Additional Truffle (Seasonal)	85
Crispy Chicken Chicharrones Buttermilk, chilli sauce & relish sauce	90
Wagyu Beef Empanadas ♦ (3 pcs) Smoked brisket, sofrito & garlic sauce	80
King Crab Toast Celeriac, mango, lemon, Oscietra caviar	95
Tuna Aburi Nigiri Wasabi, teriyaki, Oscietra caviar, rice cracker	85
Crispy Baby Squid GF Ocopa sauce, green chilli, lime, quinoa	75
Guacamole ♦ VG, GF Avocado, amarillo chilli, red onion, lime, corn tortillas	70

CEVICHES Y TIRADITOS

COYA Grand Ceviche & Tiradito Selection of our finest ceviches & tiraditos, featuring Sea Bass • Argentinian Prawn • Snapper • Yellowtail • Tuna Dressed in vibrant “leche de tigre” Additional Oscietra Caviar (10g)	325
Classic Sea Bass Ceviche ♦ GF “Leche de Tigre”, red onions, sweet potatoes, jumbo corn	85
Spicy Yellowfin Tuna Ceviche ♦ Chilli, ponzu, sesame, crispy rice	85
Truffle Snapper Ceviche ♦ Truffle ponzu, rice cracker, shiitake	85
Yuzu Sea Bream Ceviche GF Cured sea bream, yuzu tiger, red onions, jalapeño, balsamic caviar	80
Yellowtail Tiradito Green chilli, daikon, tobiko	95
Argentinian Prawns Tiradito Ají amarillo, black lime & fermented black bean purée	95
Smoked Amberjack Tiradito Yuzu, honey, Oscietra caviar, pink pepper, truffle oil	95

ENSALADAS

Burrata VG, GF Tomato, botija olive, pomegranate	95
Kale Salad VG, GF Walnuts, manchego, apple dressing Additional Truffle (Seasonal)	65
King Crab Salad Baby spinach, avocado, heirloom tomatoes, mango	95

PARRILLA

Australian Wagyu Sirloin GF Grade 7, Peruvian spice rub, chimichurri	470
Spicy Beef Fillet (250g) Chilli, garlic, crispy shallots	250
Baby Chicken a la Brasa GF Smoked ají panca, oregano, charred seasonal vegetables	160
Jumbo Tiger Prawns (250g / 125g) Piquillo peppers, ají rocoto, tomato	280 / 145
Lamb Chops (3 pcs) GF Ají panca marinade, aubergine caviar	250

CAZUELAS Y CALIENTE

Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	240
Mushroom Cazuela V, GF Bomba rice, oyster mushroom, shimeji mushroom, parmesan	125
Crispy Octopus Potato mousse, botija olives, smoked paprika	190
Salmon Fillet Sweet potato purée, compressed cucumber & kombu oil	140
Tiger Prawn Linguine Datterini tomatoes, mascarpone cheese, chilli garlic, basil	140
Angus Beef Orzotto Slow-cooked angus sirloin, smoked butter, sun-dried tomatoes	195

ACOMPAÑANTES

COYA Chips ♦ VG, GF Smoked tomato, huancaína	55
Garden Leaves Salad VG Tomatoes, pickled shallot, house vinaigrette	45
Chaufa Rice V, GF Choclo, smoked soy furikake, thyme	55
Grilled Aubergine V Ají limo, tomato, basil, parmesan, Botija olive powder	85

TASTING MENUS

DISCOVERY MENU • AED 560 PER GUEST

POSTRES

Dessert Platter Selection of our signature desserts, tropical fruits, and house-made ice creams, Designed for sharing	255 / 165
Churros ♦ Milk chocolate & dulce de leche sauce	65
Chocolate Fondant Praline, ice cream, caramel tuile	65
Lime Cheesecake Peach, mango, exotic fruits sorbet	65
Tres Leches Three-Milk cake, vanilla ice cream	65
Millefeuille 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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SUMMER LUNCH MENU

130 per person
Monday to Friday from 12:30pm to 4:00pm

PARA EMPEZAR

Seasonal Soup with Peruvian Flavours

APERITIVOS

Choice of one

Wagyu Beef Tartare with Truffle

Roasted pepper, cured egg yolk, ají amarillo

Charred Corn & Avocado Salad

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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