## PARA EMPEZAR

**Yellowfin Tuna Tartare** (4 pcs) GF — 90
Charred padrón peppers, truffle, fermented lime, avocado purée

**Grilled Tiger Prawn** GF — 95
Confit chilli garlic butter, lemon, parsley

**Avocado Burrata Tacos** (4 pcs) V, GF — 60
Cherry tomato, balsamic vinegar, basil

**Salmon Tacos** (4 pcs) GF — 65
Avocado, ají amarillo, lime

**Wagyu Beef Tacos** GF — 90
Truffle, bell pepper, cured egg yolk
Additional Truffle — Seasonal

**Crispy Chicken Chicharrones** — 95
Buttermilk, chilli sauce & relish sauce

**Wagyu Beef Empanadas** (3 pcs) — 80
Smoked brisket, sofrito & garlic sauce

**Stuffed Padrón Peppers** V — 80
Parmesan, yuzu kosho, sundried tomatoes

**Chicken Skewers** (3 pcs) GF — 80
Amarillo, kombu, mirin & chives

**Beef Skewers** (3 pcs) GF — 85
Ají panca, coriander, chives

**Crispy Baby Squid** GF — 75
Chickpeas, green chilli, Peruvian green sauce & lime

**Guacamole** VG, GF — 70
Avocado, amarillo chilli, red onion, lime, corn tortillas

## CEVICHES Y TIRADITOS

**COYA Grand Ceviche & Tiradito** — 325
Selection of our finest ceviches & tiraditos, featuring
Sea Bass • Argentinian Prawn • Snapper • Yellowtail • Tuna
Dressed in vibrant "leche de tigre"
Additional Oscietra Caviar (10g) — 95

**Classic Sea Bass Ceviche** GF — 90
"Leche de Tigre", red onions, sweet potatoes, jumbo corn

**Spicy Yellowfin Tuna Ceviche** — 90
Chilli, ponzu, sesame, crispy rice

**Truffle Snapper Ceviche** — 95
Truffle ponzu, rice cracker, shiitake

**Yuzu Sea Bream Ceviche** GF — 80
Cured sea bream, yuzu tiger, red onions, jalapeño, balsamic caviar

**Yellowtail Tiradito** — 95
Green chilli, daikon, tobiko

**Argentinian Prawns Tiradito** — 95
Ají amarillo, black lime & fermented black bean purée

**Smoked Amberjack Tiradito** — 95
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

**Tropical Ember Ceviche** VG, GF — 55
Charred pineapple, ripe mango, fragrant curry spice

## ENSALADAS

**Burrata** V, GF — 95
Tomato, botija olive, pomegranate

**Kale Salad** VG, GF — 70
Walnuts, manchego, apple dressing
Additional Truffle — Seasonal

**Smoked Corn Salad** VG, GF — 65
Sweet corn, choclo, cancha, sweet peppers, roasted onion & coriander

**King Crab Salad** — 110
Baby spinach, avocado, heirloom tomatoes, mango

## PARRILLA

**Australian Wagyu Sirloin** GF — 470
Grade 7, Peruvian spice rub, chimichurri

**Spicy Beef Fillet** (250g) — 250
Chilli, garlic, crispy shallots

**Baby Chicken a la Brasa** GF — 165
Smoked ají panca, oregano, charred seasonal vegetables

**Whole Grilled Lobster** — 465
Panca & kimchi butter, ponzu, burnt lime & chives

**Jumbo Tiger Prawns** (250g / 125g) — 280 / 145
Piquillo peppers, ají rocoto, tomato

**Lamb Chops** (3 pcs) GF — 250
Ají panca marinade, aubergine caviar

## CAZUELAS Y CALIENTE

**Chilean Sea Bass Cazuela** GF — 245
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

**Mushroom Cazuela** V, GF — 130
Bomba rice, oyster mushroom, shimeji mushroom, parmesan

**Crispy Octopus** — 195
Potato mousse, botija olives, smoked paprika

**Salmon Fillet** — 145
Sweet potato purée, compressed cucumber & kombu oil

**Tiger Prawn Linguine** — 145
Datterini tomatoes, mascarpone cheese, chilli garlic, basil

**Angus Beef Orzotto** — 210
Slow-cooked Angus sirloin, smoked butter, sun-dried tomatoes

## ACOMPAÑANTES

**COYA Fries** VG, GF — 60
Smoked tomato, huancaína

**Garden Leaves Salad** VG — 50
Tomatoes, botija olives, house vinaigrette

**Chaufa Rice** V, GF — 60
Choclo, smoked soy furikake, thyme

**Grilled Aubergine** V — 80
Ají limo, tomato, basil, parmesan, botija olive powder

**Tenderstem Broccoli** V — 60
Honey glazed carrot purée, toasted sesame seeds

**Potato Purée with Truffle** V, GF — 95
Smoked butter, ají amarillo

## POSTRES

**Dessert Platter** — 275 / 165
Coya signature selection of our finest desserts, paired with fresh fruits & house made sorbets

**Churros**
Milk chocolate & dulce de leche sauce, orange zest — 70

**Chocolate Mousse** GF — 70
Praline, ice cream, caramel tuile

**Vanilla Crème Brûlée** GF — 70
Raspberry jam, raspberry sorbet, oats & buckwheat crumble

**Cheesecake** GF — 70
Manchego cheesecake, buckwheat & guava sauce

**Pistachio Tres Leches** — 70
Three-milk cake, vanilla ice cream, pistachio praline & kataifi

### 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 guest
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

**Smoked Amberjack Tiradito**
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

**Yellowfin Tuna Tartare** GF
Charred padrón peppers, truffle, fermented lime, avocado purée

◆

**Slow-Cooked Short Rib Baos**
Amarillo, apple coleslaw & coriander

**Chicken Skewers** GF
Amarillo, kombu, mirin & chives

**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

◆

**Chicha Morada Granita** V
Cherry sorbet, fresh berries, cinnamin shortbread

**Pistachio Tres Leches** V
Three-milk cake with vanilla ice cream, pistachio praline & kataifi

**Tarta de Queso** V, GF
Manchego cheesecake with buckwheat & guava sauce

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# DUBAI SEASONAL SPECIALS

## PARA EMPEZAR

**Cauliflower Tempura** V — **55**
Chipotle mayo, sesame, nori

**Seared Beef Tataki** GF — **115**
Figs, yuzu kosho, truffle, jumbo corn
Additional Truffle — **Seasonal**

**Hokkaido Scallop Tiradito** — **120**
Kizami wasabi, yuzu tobiko, seaweed, pickled apple, shiso oil

**Slow-Cooked Short Rib Baos** (3 pcs) — **80**
Amarillo, apple coleslaw & coriander

**King Crab Toast** — **100**
Celeriac, mango, lemon, Oscietra caviar

**Tuna Aburi Nigiri** — **90**
Wasabi, teriyaki, Oscietra caviar, rice cracker

**Wagyu Beef Tartare** — **110**
Soy furikake, pickled daikon, nori cracker

**Grilled Sea Bream** (Full/Half) GF — **295/150**
Tamarind, ají amarillo, tomato & red onion escabeche

## PLATOS FUERTES

**Jumbo Tiger Prawns** (250g/125g) — **280/145**
Piquillo peppers, ají rocoto, tomato

**Wagyu Tomahawk** (1.3kg) GF — **1400**
Grade 7, padrón pepper, king oyster mushroom, charred cherry tomato & wafu sauce

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