

DRW DINNER MENU

250 per person

Available from 1st May to 31st May

TO START

Caramelized Celeriac Soup VG, GF
Caramelized onion, lemon confit, goat's cheese & puff rice

APPETIZERS

Full Selection Included

Avocado Maki Roll VG, GF
Shiitake mushroom, ají limo, quinoa, black sesame

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

Slow Cooked Short Rib Baos
Ají amarillo, apple coleslaw, coriander

Chicken Skewers GF
Ají amarillo, kombu, mirin & chives

MAIN COURSES

Choice of one

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

Mushroom Rice Hot Pot V, GF
Seasonal mushrooms, bomba rice, shiitake broth, crispy enoki, toasted seaweed butter

'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

SIDE DISH

Charred Baby Marrow VG
Wafu sauce, basil, miso, soy crumbs

DESSERTS

Choice of one

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

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

Churros
Milk chocolate & dulce de leche sauce, orange zest

أسبوع دبي للمطاعم
DUBAI RESTAURANT WEEK

1 - 31 MAY 2026

All prices are listed in AED.

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

PARA EMPEZAR

Guacamole ♦ VG, GF 70
Charred tomato & red onion salsa, corn tortilla

Wagyu Beef Empanadas ♦ (3pcs) 80
Salsa de ajo

Cauliflower Tempura V 45
Chipotle mayo, sesame, nori

Salmon Tacos (3 pcs) GF 60
Avocado, ají amarillo, lime

CEVICHE Y TIRADITO

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 85
Ají amarillo, sweet potatoes, choclo

Spicy Yellowfin Tuna Ceviche ♦ 85
Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito 105
Green chilli, daikon, tobiko

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

ENSALADAS

Burrata VG, GF 95
Tomato, botija olive, pomegranate

Kale Salad VG, GF 65
Walnuts, manchego, apple dressing
Additional Truffle Seasonal

King Crab 95
Baby spinach, avocado, heirloom tomatoes, mango

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.

PARRILLA

Australian Wagyu Sirloin GF 470
Peruvian spice rub, chimichurri

Spicy Beef Fillet 250
Chilli, garlic, crispy shallots

Baby Chicken a la Brasa GF 160
Smoked ají panca, soy, coriander aioli

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

Lamb Chops (3 pcs) 250
Red pepper marinade, smoked aubergine caviar

CAZUELAS Y CALIENTE

Chilean Sea Bass Cazuela ♦ GF 240
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Crispy Octopus 190
Potato mousse, botija olives, smoked paprika

Salmon Fillet 140
Sweet potato purée, compressed cucumber & kombu oil

ACOMPAÑANTES

COYA Chips ♦ VG, GF 55
Smoked tomato, huancaína

Garden Leaves Salad VG 45
Tomatoes, pickled shallot, house vinaigrette

Chaufa Rice 55
Choclo, smoked soy furikake, thyme

POSTRES

Dessert Platter 255 / 165
An indulgent selection of our signature desserts, tropical fruits, and house-made ice creams, designed for sharing

Churros ♦ 65
Milk chocolate & dulce de leche sauce

Chocolate Fondant 65
Praline, ice cream, caramel tuile

Lime Cheesecake 65
Peach, mango, exotic fruits sorbet

Tres Leches 65
Three milks cake, vanilla ice cream

TASTING MENUS

DISCOVERY MENU • AED 560 PER GUEST
INDULGENCE MENU • AED 880 PER GUEST

DISCOVERY MENU

560 per person
Minimum of two guests

Guacamole ♦ VG, GF
Charred tomato & red onion salsa, corn tortilla



Truffle Snapper Ceviche
Truffle ponzu, rice cracker, shiitake

Classic Sea Bass ♦ GF
Ají amarillo, sweet potatoes, choclo

Hokkaido Scallop 'Sashimi' Style
Kizami wasabi, yuzu tobiko, seaweed
pickled apple, shiso oil

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



Slow Cooked Short Rib Baos
Ají amarillo aioli, apple coleslaw, coriander

Chicken Skewers ♦ GF
Ají amarillo, kombu, mirin & chives

Kale Salad V, GF
Walnuts, manchego, apple dressing
Additional Truffle **Seasonal**

Prawn & Chilean Sea Bass Gyoza
Jalapeño dressing, edamame, Ají panca ponzu



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

Potato Purée with Truffle V, GF
Smoked butter, ají amarillo



Purple Corn Colada V
Peruvian purple corn sorbet, granita,
passion fruit & strawberry, orange shortbread

Tres Leches
Three milks cake, vanilla ice cream

Lime Cheesecake
Peach, mango, exotic fruits sorbet

THE SPIRIT OF COYA



COYA reimagines the flavours of Peru
for the modern world, vibrant yet
refined, rooted in heritage yet inspired
by global influences.

What began in London has become a
worldwide celebration of creativity,
connection, and effortless dining,
where every experience feels both
sophisticated & welcoming.

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