

APERITIVOS

Wagyu Empanadas ♦ (2 pcs) Smoked brisket, sofrito & garlic sauce	80
Guacamole ♦ VG, GF Avocado, chalaquita & lime, corn tortilla	70
Cauliflower Tempura V Chipotle mayo, sesame, nori powder	45
Salmon Tacos (2 pcs) GF Corn tortillas, avocado purée, yellow chilli, crème fraîche	50

CEVICHEs BY COYA

Signature Ceviche Platter Selection of signature dishes from "Ceviche & Raw Bar": Sea Bass • Salmon • Snapper • Yellowtail • Tuna	325
Classic Sea Bass ♦ GF "Leche de tigre", red onion, sweet potatoes, jumbo corn	85
Spicy Yellowfin Tuna ♦ Ponzu, red chilli & garlic, rice cracker	85
Atlantic Salmon COYA ponzu, ginger, daikon, wasabi tobiko	75
Truffle Snapper ♦ Truffle ponzu, rice cracker, shiitake	95
Seasonal Vegetarian Ceviche VG Palm heart, lychee, COYA ponzu, coconut milk	55

RAW BAR

Caviar Oscietra (50g) Salsa criolla, crème fraîche, lime & sweet potato mochi	755
Hokkaido Scallops Kizami wasabi, yuzu tobiko, wakame seaweed, shiso oil	105
Yellowtail 'Sashimi Style' ♦ Green chilli sauce, daikon & orange tobiko	95
Argentinian Prawns Yellow chilli, black lime & fermented black bean puree	95
Beef Tataki GF Wagyu sirloin, red chilli, daikon, fig purée	115

SALADS

Burrata V, GF Datterino tomatoes, grape, botija olive powder & pomegranate	95
Kale Salad V, GF Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing Additional Truffle Seasonal	65

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	240
Salmon Fillet Sweet potato purée, compressed cucumber & kombu oil	140
Jumbo Tiger Prawns GF Green & red chilli salsa, soy, ginger & grilled lemon	200
Crispy Octopus Potato mousse, bottarga, botija olives, smoked paprika	190
Seafood Pasta Tomato sauce, sauted squid & prawns, stracciatella	140
Whole Sea Bream (1kg) (For Two) GF Salsa criolla, pickled shallots & capers	300

MEAT & POULTRY

Australian Wagyu Sirloin GF Grade 7, Peruvian spice rub, chimichurri	470
Spicy Beef Fillet ♦ (250g) Chinese chilli & garlic, crispy shallots, pickled chilli	250
Lamb Chops (3 pcs) GF Red pepper marinade, sweet paprika, smoked aubergine caviar & coriander	200
Grilled Baby Chicken ♦ GF Smoked chilli, soy, oregano & coriander aioli	150

TASTING MENUS

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

All prices are listed in AED.

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

♦ 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.

Hokkaido A5 Wagyu Rib Eye GF Wafu sauce, wasabi cream, chimichurri	610
Australian Wagyu Tomahawk (1.2kg) Blooming onion, padron pepper, king oyster mushroom, wasabi cream & truffle jus	1280

SIDES

COYA Fries ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	55
Baby Gem Salad VG House dressing, toasted panko & chives	45
Smoked Corn Salad VG, GF Sweet corn, choclo, cancha, sweet peppers, roasted onion & coriander	65
Stir-fried Rice 'Chaufa' Seasonal vegetables, eggs & dark soy	55

DESSERTS

Dessert Platter Selection of five desserts, fresh fruit ice cream & sorbet	255
Churros ♦ Milk chocolate & dulce de leche sauce, orange zest	65
Chocolate Fondant GF Praline, corn flakes ice cream, caramel tuile	65
Lime Cheesecake Peach, mango, exotic fruits sorbet, kunafa	65
Tres Leches Three milks cake, vanilla ice cream, fresh berries	65

WHERE SUMMER FINDS US

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BARCELONA • MUSCAT

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.