

PERUVIAN CEVICHEs & 'SASHIMI'

Signature Ceviche Platter 312
Selection of COYA signature ceviches

◆ **Classic Sea Bass Ceviche 74** GF
Cured sea bass, classic tiger, red onions, sweet potato, jumbo corn

◆ **Spicy Yellowfin Tuna Ceviche 78**
Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker

Sea Bream Ceviche 60 GF
Cured sea bream, amarillo chilli tiger, crispy corn, sweet potato, coriander

Artichoke Ceviche 54 VG GF
Grilled asparagus, edamame, green apple & miso tiger, shiso
Additional Truffle **Seasonal**

Salmon Ceviche 62
Cured salmon, COYA ponzu, ginger, daikon, wasabi tobiko

Truffle Snapper Ceviche 88
Cured red snapper, truffle tiger, rice cracker, shiitake
Additional Truffle **Seasonal**

h **Portobello Mushroom 'Sashimi' Style 54** VG GF
Crispy enoki, wafu soy tiger, puffed black rice

h **Hokkaido Scallop 'Sashimi' Style 96**
Kizami wasabi, yuzu, tobiko, seaweed, pickled apple, shiso oil

Lobster 'Sashimi' Style 98
Lobster essence, black lime & fermented bean purée, pickled shallots

◆ **Yellowtail 'Sashimi' Style 88**
Green chilli tiger, daikon, orange tobiko

Amberjack 'Sashimi' Style 88
Truffle dashi tiger, shiitake mushrooms, truffle puree, chives
Additional Truffle **Seasonal**

Tuna 'Sashimi' Style 72
Cucumber, daikon, red onion, wasabi, quinoa furikake

SALADS

◆ **Sweetcorn 56** VG GF
Grilled corn, crispy corn, white corn, sweet peppers & coriander

Kale & Manchego 57 V GF
Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing
Additional Truffle **Seasonal**

Cucumber & Green Apple 51 VG GF
Miso coriander dressing, sesame oil, toasted almonds

Burrata 98 V GF
Tomatoes, grapes, Botija olive powder, crispy quinoa

CHAR GRILLED SKEWERS

Tiger Prawn 67 GF
Tomato, panca chilli, chives

◆ **Chicken 58** GF
Amarillo chilli, mirin glaze, chives

Portobello Mushroom 46 VG GF
Panca chilli, parsley

◆ **Beef Fillet 78** GF
Panca chilli, coriander, chives

SEASONAL VENUES

MONTE CARLO MYKONOS

◆ Global Signature Dish h Dubai Exclusive Dish
V: Vegetarian VG: Vegan GF: Gluten Free



SCAN ME!

APPETIZERS

◆ **Guacamole 64**
Avocado, amarillo chilli, red onion, lime, corn tortillas

Edamame 32
Panca chilli ponzu, spring onion, soy crumbs

h **Yellowfin Tuna Tartare 88** GF
Charred padrón peppers, truffle, fermented lime, avocado puree

h **Wagyu Beef Tartare 110**
Potato crisp, Oscietra caviar, pickled daikon, shallot furikake
Additional Truffle **Seasonal**

Slow Cooked Short Rib Baos 92
Amarillo chilli aioli, apple coleslaw, coriander

Lobster Baos 102
Smoked panca chilli aioli, Oscietra caviar, celery, chives

Crispy Baby Squid 62 GF
Peruvian cheese & mint dressing, green chilli, lime, quinoa

Chilean Sea Bass 'Croquetas' 64
Red chilli aioli, coriander

Peruvian Potato Churros Seasonal V
Peruvian cheese sauce, manchego, truffle

'Acevichado' Maki Roll 78 GF
Yellowtail, tuna, amarillo chilli, soy kombu crumbs, shiso

Avocado Maki Roll 58 V GF
Shiitake, limo chilli, avocado, quinoa, black sesame

Crispy Crab Maki Roll 86
Lemon aioli, tomato powder, pickled amarillo, tenkatsu crumbs

h **A5 Wagyu Beef Gyoza 88**
Pumpkin puree, truffle miso ponzu, chives
Additional Truffle **Seasonal**

Prawn & Chilean Sea Bass Gyoza 74
Jalapeño dressing, edamame, panca chilli ponzu

h **Aubergine Tempura 68** V
Basil miso, ginger garlic soy

Salmon Tacos 64 GF
Avocado puree, amarillo cream cheese, scarlet cress

'Arepas' 88 V
Crispy maize flatbread, burrata, truffle, rocoto chilli

h **Grilled Scallops 105**
Peruvian bean puree, seaweed butter, soy kombu crumbs

OUR VENUES

MAYFAIR DUBAI ABU DHABI CITY DOHA
RIYADH MARBELLA BARCELONA MUSCAT

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

FISH & SEAFOOD

◆ **Chilean Sea Bass Rice 232** GF
Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

Grilled Salmon Fillet 128
Sweet potato puree, cucumber, kombu oil

Tiger Prawn Thermidor 192
Truffle thermidor glaze, snow peas, pickled shallots, rocotto chilli

Grilled Whole Sea Bream 274 GF
Tamarind, amarillo chilli, tomato & red onion escabeche

Crispy Octopus 178
Potato mousse, bottarga, Botija olives, smoked paprika
Additional Truffle **Seasonal**

Whole Grilled Lobster 435 GF
Black ponzu, kimchi, panca chilli, burnt lime, chives

MEAT & POULTRY

Grilled Baby Chicken 160 GF
Panca chilli, coriander aioli, red pepper salsa

Grilled Lamb Chops 198 GF
Panca chilli, smoked aubergine yoghurt, chives

◆ **Grilled Beef Fillet 248**
Chinese chilli & garlic, crispy shallots, pickled chilli

Slow Cooked Short Ribs 218 GF
Miso, soy glaze, spring onions

Grilled Wagyu Sirloin 470 GF
Grade 7, Peruvian spice rub, chimichurri
Additional Truffle **Seasonal**

Grilled A5 Wagyu Rib Eye 610 GF
Wafu sauce, wasabi cream, chimichurri
Additional Truffle **Seasonal**

h **Crispy Duck Leg 172**
Chipotle, orange & hoisin glaze, black garlic, cucumber

VEGETABLES

BBQ Celeriac 96 V GF
Miso, cauliflower puree, yuzu kombu dressing

Quinoa & Barley Hot Pot 96 V
Roasted pumpkin, basil miso, toasted pumpkin seeds
Additional Truffle **Seasonal**

Quinoa Stir Fry 47 V GF
Bok choy, asparagus, ginger soy dressing, crispy garlic

◆ **Potatoes 'Bravas' 48** V GF
Smoked tomato sauce, Peruvian cheese sauce, coriander

Potato Puree with Truffle Seasonal V GF
Smoked butter, amarillo chilli

Grilled Broccoli 45 V
Chilli garlic butter, toasted sesame seeds

UPCOMING VENUES

IBIZA ATHENS MILAN

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

MENÚ DEGUSTACIÓN

560 per person

Minimum of two people

Guacamole

Avocado, amarillo chilli, red onion
lime, corn tortillas

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Truffle Snapper Ceviche

Cured red snapper, truffle tiger
rice cracker, shiitake

Artichoke Ceviche VG GF

Grilled asparagus, edamame
green apple & miso tiger, shiso

Additional Truffle Seasonal

Hokkaido Scallop 'Sashimi' Style

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

Tuna 'Sashimi' Style

Cucumber, daikon, red onion, wasabi
quinoa furikake

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Slow Cooked Short Rib Baos

Amarillo chilli aioli, apple coleslaw, coriander

Chicken Skewers GF

Amarillo chilli, mirin glaze, chives

Kale & Manchego Salad V GF

Candied walnuts, goji, manchego,
dried cranberry, miso & apple dressing

Additional Truffle Seasonal

Chilean Sea Bass 'Croquetas'

Red chilli aioli, coriander

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Chilean Sea Bass Rice GF

Miso char grilled Chilean sea bass, bomba rice
chilli & lime butter

Grilled Beef Fillet

Chinese chilli & garlic, crispy shallots, pickled chilli

Potato Puree with Truffle V GF

Smoked butter, amarillo chilli

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Purple Corn Colada V

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

Sweetcorn Meringue GF

Passion fruit, mango yoghurt ice cream, gold leaf

Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

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MENÚ DE LUJO

880 per person

Minimum of two people

Guacamole

Avocado, amarillo chilli, red onion
lime, corn tortillas

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Wagyu Beef Tartare

Potato crisp, Oscietra caviar, pickled daikon
shallot furikake

Peruvian Potato Churros V

Peruvian cheese sauce, manchego, truffle

'Arepas' V

Crispy maize flatbread, burrata
truffle, rocoto chilli

Crispy Tiger Prawn

Oscietra caviar, amarillo chilli
yuzu, chives

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Amberjack 'Sashimi' Style

Truffle dashi tiger, shiitake mushrooms
truffle puree, chives

Classic Sea Bass Ceviche GF

Cured sea bass, classic tiger, red onions
sweet potato, jumbo corn

Spicy Yellowfin Tuna Ceviche

Cured yellowfin tuna, ponzu, chilli, garlic
rice & nori cracker

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Whole Grilled Lobster GF

Black ponzu, kimchi, panca chilli
burnt lime, chives

Grilled A5 Wagyu Rib Eye GF

Wafu sauce, wasabi cream, chimichurri

Charred Padrón Peppers V

Yukari powder

Potato Puree with Truffle V GF

Smoked butter, amarillo chilli

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Lime Cheesecake

Peach, mango, kunafa
exotic fruits sorbet

Chocolate Fondant GF

Coconut, caramel tuile
passion fruit & dulce de leche ice cream

Purple Corn Colada V

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

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