

APERITIVOS

Wagyu Empanadas ♦♦ (2 pcs) Smoked brisket, sofrito & garlic sauce	80
Guacamole ♦♦ VG, GF Avocado, chalaquita & lime, corn tortilla	70
Crispy Baby Squid ♦♦ GF Quinoa, green chilli, Peruvian green sauce & lime	70
Padron Peppers GF Lime & yellow chilli salt	40
Cauliflower Tempura V Chipotle mayo, sesame, nori powder	40
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 Smoked beetroot, cucumber granita, feta	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 Tomato gazpacho, pink pepper corn, prawn cracker	95
Beef Tataki Wagyu sirloin, red chilli, daikon, fig purée	115

SALADS

COYA Salad ♦♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	125
Burrata V, GF Datterino tomatoes, grape, botija olive powder & pomegranate	95
Kale Salad V 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, fresh herbs	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	160

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) Fried onion, padron pepper, king oyster mushroom, wasabi cream & truffle jus	1280

SIDES

Charcoal Baked Sweet Potato V, GF Chilli-lime butter, salted jumbo corn, crème fraîche & fresh herbs	65
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
Tenderstem Broccoli VG, GF Chilli-garlic paste, lime & sesame seeds	45
Stir-fried Rice ‘Chaufa’ GF 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
Frozen Yoghurt Picarones (For Two) Yoghurt ice cream, sweet potato doughnut, fig syrup	85

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH
BARCELONA • MUSCAT

DUBAI SEASONAL SPECIALS

APERITIVOS

Lobster Baos
Smoked chilli aïoli, Oscietra caviar,
celery, chives

110

Slow Cooked Short Rib Baos
Yellow chilli aïoli, apple coleslaw,
coriander

80

A5 Wagyu Beef Gyoza
Pumpkin purée, truffle ponzu, chives

90

Crispy Crab Maki Roll
Lemon aïoli, tomato powder, pickled amarillo

90

MAIN DISHES

Seasonal Vegetarian Pasta V
Roasted Pumpkin, sage,
smoked goat cheese

110

Whole Grilled Lobster GF
Smoked chilli, kimchi butter, ponzu,
burnt lime, chives

440

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

240

DESSERTS

Sweetcorn Meringue GF
Passion fruit, mango yoghurt ice cream,
gold leaf

60

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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