

CEVICHE Y TIRADITOS

Cured fish & Peruvian sashimi

Mistura de Ceviches 312
Selection of COYA signature ceviches

◆ **Lubina Clásica 74** GF
Sea bass, red onions, sweet potato, choclo

◆ **Atún Chifa 78**
Yellowfin tuna, sesame seeds, rice cracker, soy

Dorada Criollo 60 GF
Sea bream, ají amarillo, crispy corn, coriander

Alcachofas 54 VG GF
Baby artichoke, apple, miso, shiso, pumpkin seeds
Additional Truffle **Seasonal**

Salmón Nikkei 62
Salmon, celery juice, ginger, daikon, wasabi tobiko

Pargo a la Trufa 88
Red snapper, truffle, ponzu, chives
Additional Truffle **Seasonal**

Hongos 54 VG GF
Portobello mushroom, miso, soy, puffed black rice

Vieiras 96
Hokkaido scallops, kizami wasabi, yuzu, tobiko

Langosta 98
Lobster tail, black lime & fermented bean purée

◆ **Pez Limón 88**
Yellowtail, green chilli, daikon

Serviola a la Trufa 88
Amberjack, dashi, truffle, shiitake
Additional Truffle **Seasonal**

Atún Nikkei 72
Yellowfin tuna, ají panca, wasabi, quinoa furikake

ENSALADAS

Salads

◆ **Trio de Maíz 56** VG GF
Josper corn, crispy corn, jumbo corn, red chillies

Kale y Manchego 57 V GF
Kale, walnuts, goji, manchego, dried cranberry
Additional Truffle **Seasonal**

Picante de Pepino 51 VG GF
Cucumber, green apple, miso, coriander, sesame oil, almonds

Burrata 98 V GF
Tomatoes, grapes, pickled ají limo, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 67 GF
Tiger prawns, ají panca, chives

◆ **Pollo 58** GF
Chicken, ají amarillo, garlic

Setas 46 VG GF
Forest mushrooms, ají panca, parsley

◆ **Res 78** GF
Beef fillet, ají panca, coriander



SCAN ME!

APERITIVOS

Appetizers

◆ **Guacamole 64**
Avocado, corn tortillas, shrimp crackers

Edamame 32
Panca ponzu, spring onion, soy crumbs

Tartare de Atún 88 GF
Yellowfin tuna, truffle, charred padrón peppers, fermented lime

Tartare de Res Wagyu 110
Wagyu beef, potato crisp, oscietra caviar
Additional Truffle **Seasonal**

Baos con Res Wagyu 92
Wagyu short rib, mantou baos, ají amarillo

Baos con Langosta 102
Lobster, oscietra caviar, celery, smoked ají panca

Calamares con Ocopa 62 GF
Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina 64
Chilean sea bass croquettes, red chilli

Churros de Papa Seasonal V
Crispy potato, manchego, truffle

Maki Roll de Acevichado 78 GF
Yellowtail, tuna, ají amarillo, soy, kombu, shiso

Maki Roll de Aguacate 58 V GF
Shiitake, ají limo, avocado, quinoa, black sesame

Maki Roll de Jalea 86
Jumbo crab, pickled aji amarillo, tenkatsu

Gyoza de Wagyu 88
Japanese A5 Wagyu, truffle ponzu, pumpkin
Additional Truffle **Seasonal**

Gyoza de Langostinos 74
Prawn & Chilean sea bass gyoza, edamame, ponzu

Berenjenas Frita 68 V
Aubergine tempura, basil miso, ginger garlic soy

Tacos de Salmón 64 GF
Salmon, avocado, ají amarillo

Arepas 88 V
Burrata, truffle, ají rocoto

Vieiras a la Brasa 105
Grilled scallops, peruvian bean puree, seaweed butter

PESCADOS Y MARISCOS

Fish & seafood

◆ **Arroz Nikkei 232** GF
Chilean sea bass, bomba rice, lime, chilli

Salmón a la Brasa 128 GF
Salmon fillet, sweet potato puree, cucumber

Langostinos Thermidor 192
King prawns, ají amarillo, truffle thermidor sauce

Escabeche Peruano 274 GF
Char-grilled whole sea bream in banana leaf, tamarillo, ají panca

Pulpo Rostizado 178
Roasted octopus, potato, bottarga, botija olives, ají amarillo
Additional Truffle **Seasonal**

Langosta al Josper 435 GF
Lobster, smoked ají panca butter

AVES Y CARNES

Poultry & meat

Pollo a la Parrilla 160 GF
Corn fed baby chicken, ají panca, coriander

Chuletas de Borrego 198 GF
Lamb chops, smoked aubergine yoghurt

◆ **Lomo de Res 248** GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Costillas de Res 218 GF
Beef ribs, miso, ají limo

Bife Angosto Wagyu 470 GF
Wagyu sirloin, grade 7, Peruvian spice rub, chimichurri sauce
Additional Truffle **Seasonal**

Bife Ancho Wagyu 610 GF
Japanese A5 Wagyu, wasabi, chimichurri sauce
Additional Truffle **Seasonal**

Pato Caramelizado 172
Crispy duck, orange, hoisin, chipotle, black garlic, cucumber

VEGETALES Y CEREALES

Vegetables & cereals

Raiz de Apio a la Parrilla 96 VG
Celeriac root, miso, cauliflower, yuzu kombu dressing

Quinotto de Cebada Perlada 96 V
Quinoa, pearl barley, ají amarillo, pumpkin, coconut
Additional Truffle **Seasonal**

Quinoa Sofrita 47 V GF
Stir-fry quinoa, soy, green vegetables

◆ **Patatas Bravas 48** V GF
Crispy potatoes, spicy tomato, huancaína sauce

Puré de Papa Seasonal V GF
Potato espuma, smoked butter, ají amarillo, truffle

Brócoli 45 V GF
Sprouting broccoli, chilli garlic butter, sesame seeds

All prices are listed in AED.

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

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

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

MENÚ DEGUSTACIÓN

560 per person

Minimum of two people

Guacamole

Avocado, corn tortillas, shrimp crackers

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Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Alcachofas VG GF

Baby artichoke, apple, miso
shiso, pumpkin seeds

Additional Truffle **Seasonal**

Vieiras

Hokkaido scallops, kizami wasabi, yuzu, tobiko

Atún Nikkei

Yellowfin tuna, ají panca, wasabi, quinoa furikake

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Baos con Res Wagyu

Wagyu short rib, mantou baos, ají amarillo

Anticucho de Pollo GF

Chicken, ají amarillo, garlic

Kale y Manchego V GF

Kale, walnuts, goji, manchego, dried cranberry

Additional Truffle **Seasonal**

Croquetas de Lubina

Chilean sea bass, croquettes, red chilli

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Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Lomo de Res GF

Spicy beef fillet, crispy shallots, ají limo, star anise

Puré de Papa V GF

Potato, ají amarillo, truffle

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Chicha Morada V

Peruvian purple corn colada
passion fruit & strawberry, orange shortbread

Hoja de Maíz GF

Sweetcorn meringue, passion fruit
mango yoghurt ice cream, gold leaf

Cheesecake de Lima

Lime cheesecake, peach, mango

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MENÚ DE LUJO

880 per person

Minimum of two people

Guacamole

Avocado, corn tortillas, shrimp crackers

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Tartare de Res Wagyu

Wagyu beef, potato crisp, oscietra caviar

Churros de Papa V

Crispy potato, manchego, truffle

Arepas V

Burrata, truffle, ají rocoto

Tequenos de Langostinos Tigre

Crispy tiger prawns, oscietra caviar
ají amarillo, yuzu, chives

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Serviola a la Trufa

Amberjack, dashi, truffle, shiitake

Lubina Clásica GF

Sea bass, red onions, sweet potato, choclo

Atun Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

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Langosta al Josper GF

Lobster, smoked ají panca butter

Bife Ancho Wagyu GF

Japanese A5 Wagyu, chimichurri sauce

Pimientos de Padrón V

Charred padrón peppers, yukari powder

Puré de Papa V GF

Potato, ají amarillo, truffle

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Cheesecake de Lima

Lime cheesecake, peach, mango
exotic fruits sorbet

Chocolate Fundido GF

Illanka chocolate fondant, coconut
passion fruit ice cream

Chicha Morada V

Peruvian purple corn colada, passion fruit &
strawberry, orange shortbread

All prices are listed in AED.

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