

COCKTAILS

45 per cocktail

Pisco Royal

crisp | refreshing

COYA Pisco, Veuve Clicquot Brut, lychee, pomegranate & rosemary cordial

Mora Tonic

citrusy | refreshing

Tanqueray gin, bergamot, grapefruit tonic

Margarita Amarilla

fruity | spicy | crunchy

Mijenta Blanco tequila, ají amarillo, passion fruit, agave nectar

Agua de Leche

light | complex | delicate

Volcan blanco tequila, Takamaka Koko, Ojo de Dios mezcal, pineapple, vanilla, passion fruit, tonka beans

MOCKTAILS

35 per cocktail

Limonada de Verano

fresh | crunchy

Cucumber cordial, lemon, Franklin & Sons ginger beer

Palomita

citrusy | refreshing

Grapefruit, chili, chicha morada, Franklin & Sons grapefruit soda

Purple Rain

exotic | sweet

Chicha morada, pineapple juice, passion fruit, fresh lime juice

AZÚCAR WEDNESDAYS

DANCE, DINE, AND DELIGHT WHILE EXPERIENCING THE SOUL OF LATIN AMERICA COME ALIVE WITH OUR CAPTIVATING LIVE BAND.

EVERY WEDNESDAY | 8.45PM ONWARDS

Azúcar

195 per person
Every Sunday | 1pm to 3.30pm

APERITIVOS

Choice of one

Beef Empanadas ♦ (2 pcs)

Smoked brisket, sofrito, & garlic sauce

Cauliflower Tempura V

Chipotle mayo, sesame, nori powder

Salmon Tostadas (2 pcs)

Corn tortillas, avocado puree, yellow chilli crème fraîche

Crispy Prawns Bao (2 pcs)

Coleslaw, citrus aïoli

STARTERS

Choice of one

Burrata V, GF

Datterino tomatoes, grape, botija olive powder & pomegranate

Beef Tartare

Red chilli, daikon, fig purée & truffle

Salmon Tataki GF

Passion fruit ponzu, lime & avocado purée

Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onion, sweet potatoes, jumbo corn

MAINS

Choice of one

All served with COYA fries & grilled seasonal vegetables

Prawns & Squid Rigatoni

Tomato sauce, stracciatella & fresh herbs

Vegetarian option available upon request

Grilled Angus Beef Flank (180g) GF

Peruvian seasoning, black pepper & chimichurri

Robata Grilled Sea Bream Fillet GF

Escabeche, botija olives, fennel & fresh herbs

Char Grilled Chicken ♦ GF

Smoked chilli, soy, oregano & coriander aïoli

DESSERT

Choice of one

Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Churros ♦

Milk chocolate, orange zest, & dulce de leche sauce

♦ 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.

AZUCAR PACKAGE

150 per guest

Minuty Prestige, Château Minuty

COYA Red Sangria

refreshing | fruity

COYA pisco, red wine, chicha morada, hibiscus, grapefruit soda

COYA White Sangria

refreshing | fruity

Macerado del Perú passion fruit pisco, white wine, pineapple soda

SOMMELIER'S SELECTION

SPARKLING ROSÉ WINE

150ml 375ml 75cl
85 480

2020 Raventós i Blanc, De Nit Rosé,

Catalonia, Spain

WHITE WINE

2024 Sauvignon Blanc Vistana, Viña Santa Carolina

Central Valley, Chile

55 135 270

2024 Soave Bolla,

Veneto, Italy

85 220 425

2021 Chardonnay, Château de Dracy, A. Bichot,

Bourgogne, France

180 440 880

RED WINE

2024 Cabernet Sauvignon Vistana, Viña Santa Carolina

Central Valley, Chile

55 135 270

2020 Malbec Clásico, Altos las Hormigas,

Mendoza, Argentina

70 175 350

2022 Carmenère Terrunyo, Viña Concha y Toro

Rapel Valley, Chile

180 450 900

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



BEYOND BORDERS

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

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