



**YOUR IFTAR,  
THE COYA WAY**

## IFTAR MENU

295 per person

### TO START

#### Sukkari Dates

#### Guacamole

Avocado, ají amarillo, corn tortillas

### SOUPS

Choice of one

**Sopa de Papa Legumbres** GF  
Lentils, Huayro potatoes, ají panca

**Sopa de Miso**  
Barley miso, dashi, tofu, yuzu

### APPETIZERS

Full selection included

**Ceviche de Tomate** V  
Fresh tomato, watermelon  
tofu puree, ponzu

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

**Ensalada de COYA** VG  
Mixed leaves, house dressing,  
purple potatoes, pumpkin, goats cheese

**Croquetas de Lubina**  
Chilean sea bass, croquettes, red chili

**Anticuchos de Pollo** GF  
Chicken, ají amarillo, garlic

**Baos con Res Wagyu**  
Wagyu shortribs, mantou baos, ají amarillo

### MAIN COURSE

Choice of one

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

**Lomo Saltado**  
Wok tossed bavette, smoked soy  
tomato, crispy potato

**Costillas de Cordero**  
18 hour lamb ribs, smoked aubergine puree  
red pepper glaze

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

**Quinotto de Cebada Perlada** V  
Quinoa, pearl barley, ají amarillo  
pumpkin, coconut

**Dorada Escabeche** GF  
Sea bream, escabeche  
smoked paprika, bojita olives

**Arroz Nikkei** GF  
Chilean sea bass, rice, lime chili

### SIDE DISH

**Patatas Bravas**  
Crispy potatoes, spicy tomato  
huancaína sauce

### DESSERT

**Torre de Pistachio**  
Pistachio baklava, glazed fig, kiwicha  
pistachio ice cream

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

V: Vegetarian VG: Vegan GF: Gluten Free