

PARA EMPEZAR

Seared Beef Tataki GF Figs, yuzu kosho, truffle, jumbo corn Additional Truffle (Seasonal)	115
Grilled Tiger Prawn GF Confit chilli garlic butter, lemon, parsley	95
Cauliflower Tempura V Chipotle mayo, sesame, nori	45
Avocado Burrata Tacos V, GF Cherry tomato, balsamic vinegar, basil	55
Salmon Tacos (3 pcs) GF Avocado, ají amarillo, lime	60
Wagyu Beef Tacos GF Truffle, bell pepper, jalapeño chilli, cured egg yolk Additional Truffle (Seasonal)	85
Crispy Chicken Chicharrones Buttermilk, chilli sauce & relish sauce	90
Wagyu Beef Empanadas ♦ (3 pcs) Smoked brisket, sofrito & garlic sauce	80
King Crab Toast Celeriac, mango, lemon, Oscietra caviar	95
Tuna Aburi Nigiri Wasabi, teriyaki, Oscietra caviar, rice cracker	85
Crispy Baby Squid GF Ocopa sauce, green chilli, lime, quinoa	75
Guacamole ♦ VG, GF Avocado, amarillo chilli, red onion, lime, corn tortillas	70

CEVICHES Y TIRADITOS

COYA Grand Ceviche & Tiradito Selection of our finest ceviches & tiraditos, featuring Sea Bass • Argentinian Prawn • Snapper • Yellowtail • Tuna Dressed in vibrant “leche de tigre” Additional Oscietra Caviar (10g)	325
Classic Sea Bass Ceviche ♦ GF “Leche de Tigre”, red onions, sweet potatoes, jumbo corn	85
Spicy Yellowfin Tuna Ceviche ♦ Chilli, ponzu, sesame, crispy rice	85
Truffle Snapper Ceviche ♦ Truffle ponzu, rice cracker, shiitake	85
Yuzu Sea Bream Ceviche GF Cured sea bream, yuzu tiger, red onions, jalapeño, balsamic caviar	80
Yellowtail Tiradito Green chilli, daikon, tobiko	95
Argentinian Prawns Tiradito Ají amarillo, black lime & fermented black bean purée	95
Smoked Amberjack Tiradito Yuzu, honey, Oscietra caviar, pink pepper, truffle oil	95

ENSALADAS

Burrata VG, GF Tomato, botija olive, pomegranate	95
Kale Salad VG, GF Walnuts, manchego, apple dressing Additional Truffle (Seasonal)	65
King Crab Salad Baby spinach, avocado, heirloom tomatoes, mango	95

PARRILLA

Australian Wagyu Sirloin GF Grade 7, Peruvian spice rub, chimichurri	470
Spicy Beef Fillet (250g) Chilli, garlic, crispy shallots	250
Baby Chicken a la Brasa GF Smoked ají panca, oregano, charred seasonal vegetables	160
Jumbo Tiger Prawns (250g / 125g) Piquillo peppers, ají rocoto, tomato	280 / 145
Lamb Chops (3 pcs) Ají panca marinade, aubergine caviar	250

CAZUELAS Y CALIENTE

Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	240
Mushroom Cazuela V, GF Bomba rice, oyster mushroom, shimeji mushroom, parmesan	125
Crispy Octopus Potato mousse, botija olives, smoked paprika	190
Salmon Fillet Sweet potato purée, compressed cucumber & kombu oil	140
Tiger Prawn Linguine Datterini tomatoes, mascarpone cheese, chilli garlic, basil	140
Angus Beef Orzotto Slow-cooked Angus sirloin, smoked butter, sun-dried tomatoes	195

ACOMPAÑANTES

COYA Chips ♦ VG, GF Smoked tomato, huancaína	55
Garden Leaves Salad VG Tomatoes, pickled shallot, house vinaigrette	45
Chaufa Rice Choclo, smoked soy furikake, thyme	55
Grilled Aubergine V Ají limo, tomato, basil, parmesan, botija olive powder	85

TASTING MENUS

DISCOVERY MENU • AED 560 PER GUEST

POSTRES

Dessert Platter Selection of our signature desserts, tropical fruits, and house-made ice creams, Designed for sharing	255 / 165
Churros ♦ Milk chocolate & dulce de leche sauce	65
Chocolate Fondant Praline, ice cream, caramel tuile	65
Lime Cheesecake Peach, mango, exotic fruits sorbet	65
Tres Leches Three-Milk cake, vanilla ice cream	65
Millefeuille Hazelnut brittle, berry sorbet	65

WHERE SUMMER FINDS US
MONACO • IBIZA • MARBELLA

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

♦ 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.

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

SUMMER DINNER MENU

Available everyday
250 per person

PARA EMPEZAR

Soup of the day/ Focaccia/ Hummus

APERITIVOS

All selection included

Truffle Snapper Ceviche

Truffle ponzu, rice cracker, shiitake

Avocado Burrata Tacos V, GF

Cherry tomato, balsamic vinegar, basil

Grilled Chicken Baos

Bell peppers, huayro potato, botija olives

Cauliflower Tempura V

Chipotle mayo, sesame, nori

Beef Skewers GF

Ají panca, coriander, chives

Chilean Sea Bass Croquettes

Bechamel, potato, chilli mayo

PLATO FUERTE

Choice of one

Angus Beef Orzotto

Slow-cooked Angus sirloin, smoked butter, sun-dried tomatoes

Baby Chicken a la Brasa GF

Smoked ají panca, oregano, charred seasonal vegetables

Lamb Chops (2 pcs)

Ají panca marinade, aubergine caviar

Mushroom Cazuela GF

Bomba rice, oyster mushroom, shimeji mushroom, parmesan

Salmon Fillet

Sweet potato purée, compressed cucumber, & kombu oil

Tiger Prawn Linguine

Datterini tomatoes, mascarpone cheese, chilli garlic, basil

POSTRES

Choice of one

Churros

Milk chocolate & dulce de leche sauce, orange zest

Peruvian Purple Corn Colada V

Purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Lime Cheesecake

Peach, mango, exotic fruits sorbet

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SUMMER LUNCH MENU

Monday to Friday from 12:30pm to 4:00pm
130 per person

PARA EMPEZAR

Seasonal Soup with Peruvian Flavours

APERITIVOS

Choice of one

Wagyu Beef Tartare with Truffle

Roasted pepper, cured egg yolk, ají amarillo

Charred Corn & Avocado Salad

Heirloom tomatoes, feta, Botija olives

Sea Bream Ceviche with Yuzu GF

“Leche de tigre“, chilli, coriander

Chargrilled Romano Peppers with Manchego

Mild ají amarillo, sun-dried tomatoes

PLATO FUERTE

Choice of one

Chicken with Peruvian Spices GF

Smoked ají panca, oregano, charred seasonal vegetables

Robata Grilled Salmon

Sweet potato purée, compressed cucumber & kombu oil

Grilled Australian Angus Sirloin GF

Chimichurri, crispy crushed potatoes

Tiger Prawn Linguine

Datterini tomatoes, mascarpone cheese, chilli garlic, basil

POSTRES

Choice of one

Millefeuille

Hazelnut brittle, berry sorbet

Summer Berry Pavlova GF

Lime curd, red fruit sorbet

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