

## PARA EMPEZAR

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

## CEVICHES Y TIRADITOS

<b>COYA Grand Ceviche &amp; Tiradito</b> 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
<b>Classic Sea Bass Ceviche ♦ GF</b> "Leche de Tigre", red onions, sweet potatoes, jumbo corn	85
<b>Spicy Yellowfin Tuna Ceviche ♦</b> Chilli, ponzu, sesame, crispy rice	85
<b>Truffle Snapper Ceviche ♦</b> Truffle ponzu, rice cracker, shiitake	85
<b>Yuzu Sea Bream Ceviche GF</b> Cured sea bream, yuzu tiger, red onions, jalapeño, balsamic caviar	80
<b>Yellowtail Tiradito</b> Ají amarillo, daikon, tobiko	95
<b>Argentinian Prawns Tiradito</b> Ají amarillo, black lime & fermented black bean purée	95
<b>Smoked Amberjack Tiradito</b> Yuzu, honey, Oscietra caviar, pink pepper, truffle oil	95

## ENSALADAS

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

## PARRILLA

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

## CAZUELAS Y CALIENTE

<b>Chilean Sea Bass Cazuela ♦ GF</b> Bomba rice, chilli lime butter, sweet corn purée & pea shoots	240
<b>Mushroom Cazuela V, GF</b> Bomba rice, oyster mushroom, shimeji mushroom, parmesan	125
<b>Crispy Octopus</b> Potato mousse, botija olives, smoked paprika	190
<b>Salmon Fillet</b> Sweet potato purée, compressed cucumber & kombu oil	140
<b>Tiger Prawn Linguine</b> Datterini tomatoes, mascarpone cheese, chilli garlic, basil	140
<b>Wagyu Beef Orzotto</b> Sirloin Grade 4-5, thyme, smoked butter, sundried tomatoes	210

## ACOMPAÑANTES

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

## TASTING MENUS

DISCOVERY MENU • AED 560 PER GUEST

## POSTRES

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

### Wagyu Beef Orzotto

Sirloin Grade 4-5, thyme, smoked butter, sundried tomatoes

### Baby Chicken a la Brasa GF

Smoked ají panca, oregano, charred seasonal vegetables

### Spicy Beef Flank

Chinese chilli & garlic, crispy shallots, pickled chilli

### 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

### Grilled Aubergine with Ají Limo V

Tomato, fresh herbs, parmesan

## PLATO FUERTE

Choice of one

### Chicken with Peruvian Spices GF

Smoked ají panca, oregano, charred seasonal vegetables

### Robata Grilled Sea Bream GF

Banana leaf, escabeche, herb oil

### Wild Mushroom Rice V, GF

Bomba rice, ají amarillo, parmesan

### Grilled Australian Angus Sirloin GF

Chimichurri, crispy crushed potatoes

### Tiger Prawn Linguine

Datterini tomatoes, mascarpone cheese, chilli garlic, basil

## POSTRES

Choice of one

### Chocolate Trifle

Chocolate mousse, praline, coffee ice cream

### Millefeuille

Hazelnut brittle, berry sorbet

### Summer Berry Pavlova GF

Lime curd, red fruit sorbet

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