

Fin de Semana

SUNDAYS FROM 12:30PM TO 3:30PM

DRINKS

Aperol Spritz 45

Aperol, Prosecco, soda water

Refresco de Fresa 45

Roku gin, Mancino bianco strawberry
Campari, citric solution, soda water

Aqua de Coco 45

Ciroc pandan vodka, matcha coconut soda

Inca Gimlet 45

Hendrick's gin, citrus sake
kaffir lime cordial, lime

Passion Fruit Martini 45

Freshly squeezed passion fruit
Ketel One vodka, passion fruit puree

Espresso Martini 45

Ketel One vodka, coffee liqueur
fresh coffee

Paloma de COYA 45

1800 silver with chilli, Spanish lime cordial
grapefruit soda

BEER

Estrella 45

NON ALCOHOLIC DRINKS

Purple Rain 30

Chicha morada, passion fruit purée
fresh lime juice and pineapple juice
touch of sugar

Scarlet 30

Lyre's Campari, Lyre's Amaretto
pomegranate juice, salt

WINES BY THE GLASS

Sauvignon Blanc Chile White 55

Cabernet Sauvignon Chile Red 55

Côtes de Provence rosé 55

FOOD

280 per person

Edamame

Panca ponzu, spring onion, soy crumbs

APERITIVOS

Choice of two

Dorada Criollo GF

Sea bream, ají amarillo, crispy corn, coriander

Salmon Nikkei GF

Salmon, celery juice, ginger, daikon, wasabi tobiko

Hongos VG GF

Portobello mushroom, miso, soy, puffed black rice

Tartare de Atún GF

Yellowfin tuna, truffle, charred padron peppers
fermented lime

Ensalada de Tomate VG GF

Heirloom tomatoes, burnt avocado, cotija cheese

Ensalada de COYA V

Baby gem, house dressing, purple potatoes
pumpkin, goat cheese

Croquetas de Lubina

Chilean sea bass croquettes, red chilli

Baos con Res Wagyu

Wagyu short rib, mantou baos, ají amarillo

Anticuchos de Pollo GF

Chicken, ají amarillo, garlic

Anticuchos de Setas VG GF

Forest mushrooms, ají panca, parsley

PLATO PRINCIPAL

Choice of one

Pollo a la Brasa GF

Baby chicken, purple potatoes, choclo
ají amarillo, crispy basil

Costillas de Res GF

Beef ribs, miso, ají limo

Arroz con Mariscos GF

Jumbo crab, mussels, bomba rice, ají panca

Arroz Nikkei GF

Chilean sea bass, bomba rice, lime, chilli

Filete de Flanco GF

Flank steak, anticuchera sauce chimichurri, crispy yuca

Raiz de Apio a la Parilla V

Celeriac root, miso, cauliflower, yuzu kombu dressing

Quinoa Sofrita V GF

Stir-fry quinoa, soy, green vegetables

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Zapallito a la Parilla V GF

Charred baby marrow, ají amarillo, wafu, soy crumbs

POSTRESS

Choice of one

Paleta de Chicha Morada

Chicha Morada popsicle, strawberry

Churros de Naranja

Orange & lime churros, milk chocolate
& dulce de leche sauce

Ganache de Caramelo

Chocolate ganache, raspberry, caramel

All prices listed are in Arab Emirates Dirhams.
All prices are inclusive of 10% service charge, 5% VAT
and subject to 7% municipality tax.

V: Vegetarian VG: Vegan GF: Gluten Free