

APERITIVOS

<b>Guacamole</b> ♦ VG, GF <b>HB</b> Avocado, chalaquita & lime, corn tortilla	<b>6.4</b>
<b>Crispy Baby Squid</b> ♦ <b>HB</b> Quinoa, green chilli, Peruvian green sauce & lime	<b>8</b>
<b>Cauliflower Tempura</b> V <b>HB</b> Chipotle aïoli, sesame seeds & nori seaweed dust	<b>6.5</b>
<b>Tuna Tartare Tostada</b> (3 pcs) Corn tortillas, avocado purée, yellow chilli crème fraîche	<b>7.9</b>
<b>Avocado Maki Roll</b> VG, GF <b>HB</b> Shiitake, avocado, quinoa & sesame seeds	<b>6</b>
<b>Short Rib Bao</b> <b>HB</b> Yellow chilli aïoli, apple coleslaw & coriander	<b>9.5</b>

CEVICHES BY COYA

<b>Signature Ceviche Platter</b> Selection of signature dishes from “Ceviche & Raw Bar”: Sea Bass • Tuna • Snapper • Yellowtail • Seasonal	<b>36.5</b>
<b>Classic Sea Bass</b> ♦ GF <b>HB</b> “Leche de tigre”, red onion, sweet potatoes, jumbo corn	<b>8</b>
<b>Spicy Yellowfin Tuna</b> ♦ <b>HB</b> Ponzu, red chilli & garlic, rice cracker	<b>8.2</b>
<b>Mandarin Sea Bream</b> GF <b>HB</b> Ginger, lime & mandarin pearls	<b>7.5</b>
<b>Truffle Snapper</b> ♦ <b>HB</b> Truffle ponzu, rice cracker, shiitake Additional truffle	<b>9.6</b> <b>Seasonal</b>
<b>Seasonal Vegetarian Ceviche</b> V, GF <b>HB</b> Smoked beetroot, cucumber granita, feta	<b>5.6</b>

RAW BAR

<b>Yellowtail ‘Sashimi Style’</b> ♦ <b>HB</b> Green chilli sauce, daikon & orange tobiko	<b>7.8</b>
<b>Lobster Tail ‘Sashimi Style’</b> Lobster essence, black lime & fermented bean purée, pickled shallot	<b>9.5</b>
<b>Wagyu Beef Tataki</b> GF Wagyu sirloin grade 7, red chilli, daikon, fig purée & truffle	<b>13</b>

SALADS

<b>Kale Salad</b> V <b>HB</b> Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing Additional truffle	<b>6</b> <b>Seasonal</b>
<b>COYA Salad</b> ♦ <b>HB</b> Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	<b>9.5</b>
<b>Heirloom Tomatoes</b> V, GF <b>HB</b> Burnt avocado, cotija cheese & seaweed	<b>6</b>
<b>Burrata</b> V, GF <b>HB</b> Hirloom tomato, grape, botija olive powder & Pomegranate	<b>9.8</b>
<b>Smoked Corn Salad</b> VG, GF <b>HB</b> Corn, choclo, cancha, sweet peppers, roasted onion & coriander	<b>5.5</b>

FISH & SEAFOOD

<b>Miso Chilean Sea Bass Cazuela</b> ♦ GF <b>HB</b> Bomba rice, chilli lime butter, sweet corn purée & pea shoots	<b>29</b>
<b>Grilled Lobster</b> GF Black ponzu, kimchi, smoked chilli, burnt lime, chives	<b>38</b>
<b>Crispy Octopus</b> Potato mousse, bottarga, botija olives, smoked paprika	<b>19</b>
<b>Whole Sea Bream</b> GF <b>HB</b> Salsa verde, pickled shallots & capers	<b>22</b>
<b>Seafood Pasta</b> <b>HB</b> Tomato sauce, sauted squid & prawns, stracciatella, fresh herbs	<b>16.8</b>

MEAT & POULTRY

<b>Grilled Baby Chicken</b> ♦ GF <b>HB</b> Smoked chilli, coriander aïoli, red pepper salsa	<b>17</b>
<b>Spicy Beef Fillet</b> ♦ (250g) <b>HB</b> Chinese chilli & garlic, crispy shallots, pickled chilli	<b>24</b>
<b>Lamb Chops</b> (3 pcs) GF Pepper marinade, sweet paprika, smoked aubergine caviar & coriander	<b>21</b>
<b>Beef Short Rib</b> GF <b>HB</b> 12 hours slow cooked, miso & soy glaze, spring onion	<b>22</b>

TASTING MENU

DISCOVERY MENU • 62 OMR PER GUEST  
INDULGENCE MENU • 89 OMR PER GUEST  
HALF BOARD • CHOICE OF 2 STARTERS, 1 MAIN, 1 SIDE & 1 DESSERT • 30 OMR PER GUEST

All prices are listed in OMR.  
All prices are inclusive of 8% service charge, 5% municipality tax, 4% tourism tax & 5% VAT.  
♦ Global Signature Dish (HB) Half Board Package (V) Vegetarian (VG) Vegan (GF) Gluten Free  
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

<b>Australian Wagyu Sirloin</b> GF Grade 7, Peruvian spice rub, chimichurri	<b>46.2</b>
<b>Tomahawk</b> (1.2kg) Fried onion, truffle jus, padron, wasabi cream, king oyster mushroom	<b>115</b>

SIDES

<b>COYA Chips</b> ♦ V, GF <b>HB</b> Smoked tomato sauce & Peruvian cheese sauce	<b>5.5</b>
<b>Baby Gem Salad</b> V <b>HB</b> House dressing, toasted panko & chives	<b>4.5</b>
<b>Tenderstem Broccoli</b> V Chilli-garlic paste, lime & sesame seeds	<b>5.5</b>
<b>Charcoal Baked Sweet Potato</b> V Chilli-lime butter, salted jumbo corn, crème fraîche & fresh herbs	<b>6</b>
<b>Stir-fried Mushrooms</b> V, GF <b>HB</b> Seasonal selection, salsa anticuchera & fresh herbs, crispy garlic	<b>6.5</b>
<b>Potatoes Puree with Truffle</b> GF Smoked butter, yellow chili	<b>8</b>

DESSERTS

<b>Dessert Platter</b> Selection of five signature desserts, fresh fruit ice cream & sorbet	<b>32</b>
<b>Churros</b> ♦ <b>HB</b> Milk chocolate & dulce de leche sauce, orange zest	<b>7.2</b>
<b>Chocolate Fondant</b> Praline, corn flakes ice cream, caramel tuile	<b>8</b>
<b>Lime Cheesecake</b> Peach, mango, exotic fruits sorbet, kunafa	<b>7</b>
<b>Tres Leches</b> <b>HB</b> Three milks cake, vanilla ice cream, fresh berries	<b>6.7</b>
<b>Passion Fruit Granita</b> GF <b>HB</b> Shaved passion fruit ice, biscuit crumble, pineapple & mango sorbet, dried mango leaf	<b>6</b>
<b>Selection of Ice Creams &amp; Sorbets</b> Additional per scoop <b>HB</b>	<b>10</b> <b>3</b>

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



BEYOND BORDERS

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

# MUSCAT SEASONAL SPECIALS

## STARTERS

Peruvian Potato Churros

V

8.5

Peruvian cheese sauce, manchego,  
black truffle

Prawns & Chilean Seabass Gyoza

8.5

Jalapeño dressing, edamame,  
chilli ponzu

Volcano Maki Roll

7.5

Smoked salmon, chipotle mayo,  
padron pepper, avocado & tobiko

Crispy Prawn Bao

9

Wasabi mayo, coleslaw salad, chili

Beef Skewers

GF

8

Beef fillet, smoked chili, coriander, chives

Tempura Prawn

7.5

Wasabi mayo, chili, chives, lime

# THE SPIRIT OF COYA

COYA reimagines the flavours of Peru  
for the modern world, vibrant yet  
refined, rooted in heritage yet inspired  
by global influences.

What began in London has become a  
worldwide celebration of creativity,  
connection, and effortless dining,  
where every experience feels both  
sophisticated & welcoming.