

APERITIVOS

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

CEVICHES BY COYA

Signature Ceviche Platter Selection of signature dishes from “Ceviche & Raw Bar”: Sea Bass • Tuna • Snapper • Yellowtail • Seasonal	36.5
Atlantic Salmon Yuzu coconut, avocado, yuzu pearl, garlic, tobiko	8
Spicy Yellowfin Tuna ♦ Ponzu, red chilli & garlic, rice cracker	8.2
Mandarin Sea Bass GF Ginger, lime & mandarin pearls	7.5
Truffle Snapper ♦ Truffle ponzu, rice cracker, shiitake Additional truffle	9.6 Seasonal
Seasonal Vegetarian Ceviche V, GF Smoked beetroot, cucumber granita, feta	5.6

RAW BAR

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

TASTING MENU

DISCOVERY MENU • 62 OMR PER GUEST
INDULGENCE MENU • 89 OMR PER GUEST

SALADS

Kale Salad V Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing Additional truffle	6 Seasonal
COYA Salad ♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	9.5
Burrata V, GF Hirloom tomato, grape, botija olive powder & Pomegranate	9.8
Smoked Corn Salad VG, GF Corn, edamame, sweet peppers, roasted onion & coriander	5.5

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	29
Grilled Lobster GF Black ponzu, kimchi, smoked chilli, burnt lime, chives	38
Crispy Octopus Potato mousse, bottarga, botija olives, smoked paprika	19
Whole Sea Bream (For two) GF Salsa verde, pickled shallots & coriander	24
Seafood Pasta Tomato sauce, sauted squid & prawns, stracciatella, fresh herbs	16.8

MEAT & POULTRY

Grilled Baby Chicken ♦ GF Smoked chilli, coriander aioli, red pepper salsa	17
Spicy Beef Fillet ♦ (250g) Chinese chilli & garlic, crispy shallots, pickled chilli	25
Lamb Chops (3 pcs) GF Ají panca marinated, aubergine caviar	23
Beef Short Rib GF 12 hours slow cooked, miso & soy glaze, spring onion	22

Australian Wagyu Sirloin GF Grade 7, Peruvian spice rub Served with chimichurri sauce Additional truffle jus	46.2 2
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SIDES

COYA Chips ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	5.5
Baby Gem Salad V House dressing, toasted panko & chives	4.5
Tenderstem Broccoli V Chilli-garlic paste, lime & sesame seeds	5.5
Charcoal Baked Sweet Potato V Chilli-lime butter, crispy quinoa, crème fraîche & fresh herbs	6
Stir-fried Mushrooms V, GF Seasonal selection, salsa anticuchera & fresh herbs, crispy garlic	6.5
Foamed Potatoes Purée with Truffle GF Potato spuma, smoked butter, yellow chilli	8

DESSERTS

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



EXPERIENCE THE TASTE
OF LATIN AMERICA

SCAN TO EXPLORE
OUR VISUAL MENU

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 (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

MUSCAT SEASONAL SPECIALS

APERITIVOS

Peruvian Potato Churros V	8.5
Peruvian cheese sauce, manchego, black truffle	
Prawns & Chilean Sea Bass Gyoza	8.5
Jalapeño dressing, edamame, chilli ponzu	
Volcano Maki Roll	7.5
Smoked salmon, chipotle mayo, padron pepper, avocado & tobiko	
Tempura Prawns	7.5
Wasabi aioli, chilli, chives	
Beef Skewers GF	8
Beef fillet, smoked chilli, coriander, chives	
Crispy Prawn Bao	9
Wasabi mayo, avocado & apple coleslaw	
Wagyu Tataki Maki	10.5
Wagyu grade 7, panca aioli, dates & tamarind shallots, orange tobiko	
Maki Platter (For two) (12 pcs)	22
Avocado maki, volcano maki, wagyu tataki maki	

MAIN DISHES

Lamb Shank GF	24
12hr slow cooked lamb shank, bomba rice, truffle chilli butter	
Grilled Salmon Fillet (200g) GF	19
Ají amarillo miso sauce, chimichurri, quinoa	
Pumpkin Pasta V	10.5
Rigatoni, pumpkin puree, manchego cheese, basil miso	
Mushroom Cazuela V	13.5
Bomba rice, nori butter, oyster mushroom, pickle shimeji	

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DISCOVERY MENU

62 per guest
Minimum of 2 guests

Guacamole ♦ VG, GF
Avocado, chalaquita & lime, corn tortilla

♦

Mandarin Sea Bass Ceviche ♦ GF
Ginger, lime & mandarin pearls

Spicy Yellowfin Tuna ♦
Ponzu, red chilli & garlic, rice cracker

Yellowtail ‘Sashimi Style’
Green chilli sauce, daikon & orange tobiko

Seasonal Vegetarian Ceviche V, GF
Smoked beetroot, cucumber granita, feta

♦

Crispy Prawn Bao
Wasabi mayo, coleslaw salad, chilli

Cauliflower Tempura V
Chipotle aïoli, sesame seeds & nori seaweed dust

Volcano Maki Roll
Smoked salmon, chipotle mayo, padron pepper, avocado & tobiko

Kale Salad V, GF
Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing
Additional truffle **Seasonal**

♦

Miso Chilean Sea Bass Cazuela ♦ GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Beef Short Rib GF
12 hours slow cooked, miso & soy glaze, spring onion

Charcoal Baked Sweet Potato V
Chilli-lime butter, crispy quinoa, crème fraîche & fresh herbs

♦

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

Tres Leches
Three milks cake, vanilla ice cream, fresh berries

Passion Fruit Granita GF
Shaved passion fruit ice, pineapple & mango sorbet, biscuit crumble, dried mango leaf

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