



YOUR IFTAR,
THE **COYA** WAY

IFTAR MENU

19 per person

TO START

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

FROM THE COLD TABLE

Dates

Chicken Vermicelli Soup

Pumpkin Soup

Edamame & Chickpea Spread V
Fresh herbs & corn tortilla

Kale Salad V, GF
Candied walnuts, goji, manchego,
dried cranberry, miso & apple dressing

Avocado Maki VG, GF
Shiitake, avocado, quinoa & sesame seeds

Smoked Beetroot Ceviche V, GF
Smoked beetroot, green apple, mango,
cucumber granita, feta cheese

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

HOT STARTER Choice of one

Chicken Skewers GF
Amarillo chilli, garlic, chives

Prawns & Chilean Sea Bass Gyoza
Jalapeño dressing, edamame, chilli ponzu

Short Rib Bao
Yellow chilli aioli, apple coleslaw & coriander

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

Mushroom Skewers VG, GF
Portobello mushrooms, panca, parsley

MAIN COURSES Choice of one

Sea Bass Cazuela GF
Chilean sea bass, rice, lime chili

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

Grilled Half Chicken GF
Panca chilli, coriander aioli, potato,
red pepper salsa

Mushroom Cazuela V
Bomba rice, mushrooms, crispy enoki,
seaweed butter

SIDE DISHES

COYA Chips V, GF
Smoked tomato sauce & Peruvian cheese sauce

DESSERT Choice of one

Saffron Pavlova
Dates cream, figs glaze, passion mango sorbet,
pistachio powder

Churros
Milk chocolate & dulce de leche sauce,
orange zest

All prices are listed in OMR.

All prices are inclusive of 8% service charge,

5% municipality tax, 4% tourism tax & 5% VAT.

(V) Vegetarian (VG) Vegan (GF) Gluten Free