

PERUVIAN CEVICHE & SASHIMI

COYA Signature Platter 308

Selection of Chef's favorite ceviches

◆ Classic Sea Bass 74 GF

Sweet potato, red onion, jumbo corn, crispy corn

Sea Bream 70 GF

Smoked coconut, cider, banana blossom, basil oil

Salmon 58

Tomato, basil, white balsamic, ikura

◆ Red Snapper 88

Truffle ponzu, chives, rice cracker
Additional Truffle Seasonal

◆ Spicy Yellowfin Tuna 76

Chilli, garlic, sesame seeds, rice cracker, soy

Wild Mushroom 50 VG GF

Jumbo corn, shallots, crispy enoki mushrooms

Flame Seared Amberjack 88 GF

Amberjack, beetroot, pumpkin aioli, ají amarillo

Seared Yellowfin Tuna 72 GF

Teriyaki dressing, sriracha mayonnaise, pickled cucumber

◆ Yellowtail 88

Green chilli, daikon, tobiko

GRILLED SKEWERS

Tiger Prawn 67 GF

Panca chilli, chives

Portobello Mushroom 44 VG GF

Panca chilli, parsley

◆ Chicken 55 GF

Amarillo chilli glaze, garlic, chives

◆ Beef Fillet 78 GF

Panca chilli, coriander, chives

SALADS

Burrata 98 V GF

Pomegranate, pickled limo chilli, botija olives, tomatoes, grapes

Cucumber and Apple Salad 49 VG GF

Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

Kale Salad 57 V

Candied walnuts, goji berries, manchego, dried cranberries
miso apple dressing

Additional Truffle Seasonal

◆ Corn Salad 56 VG GF

Grilled corn, crispy corn, jumbo corn, chilli dressing



SCAN ME!

APPETIZERS

◆ Guacamole 61

Avocado, corn tortillas, shrimp crackers

Tuna Aburi Nigiri 86

Flame seared yellowfin tuna, wasabi mayonnaise,
teriyaki dressing, Oscietra caviar

Corn Arepas 68 GF

Braised beef with beans, burrata, avocado, lime

King Crab Toasts 98

Norwegian king crab, mango, celeriac miso purée, lemon

Wagyu Beef Baos 88

Beef cheek, passion fruit, pickled cucumber

Grilled Aubergine 68 V

Ají limo, tomato, basil, parmesan, botija olives

Grilled Corn 56 V GF

Whole corn, tamarind soy butter, manchego, dried lime

Yellowfin Tuna Tacos 72 GF

Oscietra caviar, pink peppercorn, panca chilli

Potato Churros Seasonal V

Manchego, truffle, huancaína sauce
Additional Truffle Seasonal

Wagyu Beef Pastry with Truffle 82

Beef ribs, avocado, mirasol chilli

Crispy Calamari 60 GF

Quinoa, black mint dressing

Potato Croquettes 52

Huayro potato, taramasalata, amarillo chilli, manchego

Wagyu Beef Tartare 68

Crispy huayro potato, pickled radish, panca chilli

Tiger Prawn Maki Roll 78 GF

Pumpkin, XO sauce, bonito, escabeche

Wagyu Beef Maki Roll 82 GF

Veal bacon, enoki mushroom, mustard

Grilled Chicken Taco 64 GF

Bell pepper, manchego, Botija olive

Salmon Taco 64 GF

Salmon, avocado, ají amarillo

FISH & SEAFOOD

Grilled Lobster 590

Black ponzu, panca chilli, lime, miso

Grilled Tiger Prawns

Yuzu Kosho, chimichurri sauce
(250g) 278 | (125g) 146

Crispy Octopus with Potato Purée 178

Bottarga, botija olive, amarillo chilli, smoked paprika
Additional Truffle Seasonal

Grilled Sea Bream wrapped in Banana Leaf GF

Escabeche, tamarillo, panca chilli, moscatel vinegar
Whole 274 | Fillet 142

Grilled Salmon with Miso 128

Barley, seaweed, mustard

POULTRY & MEAT

Grilled Corn Fed Baby Chicken 158 GF

Panca chilli, grilled vegetables, coriander aioli

Grilled Lamb Chops 228 GF

Fig and amarillo chilli chutney, chives

Slow Cooked Beef Ribs 218 GF

Miso, limo chilli, soy glaze

◆ Spicy Beef Fillet 248 GF

Crispy shallots, chilli, garlic

Grilled Wagyu Sirloin (300g) GF

Peruvian spice rub, chimichurri sauce
grade 7 490

Grilled Wagyu Rib-Eye (300g) GF

Peruvian spice rub, chimichurri sauce
grade 7 490

Grilled T-Bone (700g)

Peruvian spice rub, grilled aubergine
Wagyu, grade 7 888 | Angus, grade 4 588

IRON POTS

◆ Chilean Sea Bass Rice 232 GF

Bomba rice, lime, chilli, sweetcorn purée

Quinoa and Pumpkin 98 V GF

Ricotta, limo chilli, tomatoes

Peruvian Potato and Mushroom Seasonal V GF

Crispy enoki mushroom, truffle

SIDE DISHES

Grilled Asparagus 45 V GF

Spicy tomato dressing

◆ Crispy Potatoes 48 V GF

Spicy tomato dressing, huancaína sauce

Grilled Broccoli 45 V GF

Chilli garlic butter, sesame seeds

Potato Purée with Truffle Seasonal V GF

Smoked butter, amarillo chilli

MENU ESPECIAL

640 per person

Minimum of two people

Guacamole

Avocado, corn tortillas, shrimp crackers

Spicy Yellowfin Tuna

Chilli, garlic, sesame seeds, rice cracker, soy

Red Snapper Ceviche

Truffle ponzu, chives, rice cracker

Sea Bream Coconut Ceviche GF

Smoked coconut, cider, banana blossom, basil oil

Yellowtail

Green chilli, daikon, tobiko

Kale Salad V

Candied walnuts, goji berries, manchego
dried cranberries, miso apple dressing

—

Sea Bass Croquettes

Yuzu Kosho, amarillo, confit onion, spicy mayo

Wagyu Beef Baos

Beef cheek, passion fruit, pickled cucumber

Chicken Skewers GF

Amarillo chilli glaze, garlic, chives

Grilled Corn V GF

Whole corn, tamarind soy butter, manchego, dried lime

Cucumber and Apple Salad VG GF

Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

—

Grilled Wagyu Sirloin GF

Wagyu sirloin grade 7, peruvian spice rub, chimichurri sauce

Grilled Tiger Prawns

Yuzu Kosho, chimichurri sauce

Peruvian Potato and Mushroom V GF

Crispy enoki mushroom, truffle

—

Grilled Broccoli V GF

Chilli garlic butter, sesame seeds

—

Chocolate Fondant GF

Coconut, passion fruit ice cream

Purple Corn Colada

Passion fruit, berries, orange shortbread

Cheesecake

Lime cheesecake, peach, mango, exotic fruits sorbet

All prices are Inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free

TASTING MENU

540 per person

Minimum of two people

Additional wine pairing (+AED198)

Guacamole

Avocado, corn tortillas, shrimp crackers

—

Classic Sea Bass Ceviche GF

Sweet potato, red onion jumbo corn, crispy corn

Red Snapper Ceviche

Truffle ponzu, chives, rice cracker

Salmon Ceviche

Tomato, basil, white balsamic, ikura

Flame Seared Amberjack GF

Amberjack, beetroot, pumpkin aioli, aji amarillo

Tuna Aburi Nigiri

Flame seared yellowfin tuna, wasabi mayonnaise
teriyaki dressing, Oscietra caviar

Perfectly paired with

NV Veuve Clicquot, Brut Yellow Label, Champagne
France (100 ml)

—

King Crab Toasts

Norwegian king crab, mango, celeriac miso purée, lemon

Grilled Aubergine V

Aji limo, tomato, basil, parmesan, botija olives

Cucumber and Apple Salad VG GF

Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

Portobello Mushroom Skewers VG GF

Panca chilli, parsley

Perfectly paired with

2020 Riesling Unplugged, Martin Tesch, Nahe
Germany (100 ml)

—

Chilean Sea Bass Rice GF

Bomba rice, lime, chilli, sweetcorn purée

Spicy Beef Fillet GF

Crispy shallots, chilli, garlic

Grilled Asparagus V GF

Spicy tomato dressing

Perfectly paired with

2018 Syrah, Waterkloof Circumstance, Stellenbosch
South Africa (100 ml)

—

Purple Corn Colada

Passion fruit, berries, orange shortbread

Corn Meringue GF

Sweetcorn meringue, passion fruit
mango yoghurt ice cream, gold leaf

Cheesecake

Lime cheesecake, peach, mango, exotic fruits sorbet

Perfectly paired with

2021 Banyuls, Bila-Haut, M. Chapoutie, Roussillon
Southern France (75 ml)

All prices are Inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free