

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 Corn 56 V

Whole corn, tamarind soy butter, manchego, dried lime

Yellowfin Tuna Tartare 88 GF

Oscietra caviar, pink peppercorn, panca chilli, crackers

Stuffed Squid 68

Squid, wok rice, lemon grass aioli

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

Padron Pepper 48 V

Soy butter, cured egg yolk, Botija olive, white balsamic

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

Pumpkin, XO sauce, bonito, escabeche

Wagyu Beef Maki Roll 82 GF

Veal bacon, enoki mushroom, mustard

Torched Sea Bream Maki Roll 74

Sweet potato, tiger milk, coriander

Grilled Chicken Taco 64 GF

Bell pepper, manchego, Botija olive

Salmon Taco 64 GF

Salmon, avocado, aji amarillo

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!

PERUVIAN SASHIMI

Flame Seared Amberjack 88

Amberjack, beetroot, pumpkin aioli, aji amarillo

Grilled Argentinian Prawns 88 GF

Sweet potato, tomato salsa, pickled jalapeño, seaweed

Seared Yellowfin Tuna 72

Teriyaki dressing, sriracha mayonnaise, pickled cucumber

◆ Yellowtail 88

Green chilli, daikon, tobiko

Grilled Octopus 74 GF

Mango salsa, Botija olives

PERUVIAN CEVICHE

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

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

FISH & SEAFOOD

Grilled Lobster 590

Bomba rice, amarillo chilli, saffron aioli, Oscietra caviar

Tiger Prawns Thermidor

Tiger prawns, aji amarillo, truffle thermidor sauce
250g 278 | 125g 146

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

Additional Iron Pot Rice 69

Grilled Corn Fed Baby Chicken 158

Panca chilli, grilled vegetables, coriander aioli

Grilled Lamb Chops 228 GF

Fig and amarillo chilli chutney, chives

Slow Cooked Beef Ribs 218

Miso, limo chilli, soy glaze

◆ Spicy Beef Fillet 248

Crispy shallots, chilli, garlic

Grilled Wagyu Sirloin (300g) grade 7 490 GF

Peruvian spice rub, chimichurri sauce

Grilled Wagyu Rib-Eye (300g) grade 7 490 GF

Peruvian spice rub, chimichurri sauce

Grilled T-Bone Steak (700g)

Peruvian spice rub, charcoal baked sweet potato
Wagyu, grade 7 888 | Angus, grade 4 588

IRON POTS

◆ Chilean Sea Bass Rice 232

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

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

Coal Baked Sweet Potato 47 V

Lime, manchego, crispy corn, huancaína sauce



SET LUNCH MENU

Monday to Thursday from 12:00pm to 4:00pm
Friday from 12:00pm to 2:30pm

130 per person

Soup and side dish included

APPETIZERS Choice of two

Potato Croquettes

Huayro potato, taramasalata, amarillo chilli, manchego

Wagyu Beef Baos

Beef cheek, passion fruit pickled cucumber

Salmon Ceviche

Tomato, basil, white balsamic, ikura

Salmon Tacos GF

Salmon, avocado, aji amarillo

Cucumber and Apple Salad VG GF

Miso, pickled jalapeño chilli, coriander sesame oil, almonds

Veal Bacon Maki Roll GF

Avocado, forest mushroom, smoked paprika mayonnaise, crispy quinoa

Crispy Yuca V GF

Yuca croquettes, manchego

Portobello Mushroom Skewers VG GF

Panca chilli, parsley

MAINS Choice of one

Grilled Corn Fed Baby Chicken

Panca chilli, grilled vegetables coriander aioli

Grilled Salmon with Miso

Barley, seaweed, mustard

Quinoa and Pumpkin Iron Pot V GF

Ricotta, limo chilli, tomatoes

Slow Cooked Beef Ribs

Miso, limo chilli, soy glaze (+ AED20)

Chilean Sea Bass Rice Iron Pot

Bomba rice, lime, chilli, sweetcorn purée (+ AED20)

Grilled Sea Bream Fillet GF

Escabeche, tamarillo, panca chilli moscatel vinegar (+ AED20)

Spicy Beef Fillet

Crispy shallots, chilli, garlic (+ AED20)

Grilled Tiger Prawns

Yuzu kosho, chimichurri sauce (+ AED60)

Grilled Wagyu Sirloin (100g) grade 5 GF

Peruvian spice rub, chimichurri sauce (+ AED60)

DESSERTS (Additional AED30)

Churros

Orange and lime, milk chocolate and dulce de leche sauce

Popsicle GF

Pina colada popsicle, mango, coconut ice cream

Corn Meringue GF

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

WINE BY THE GLASS

(100ml) **60 / 450** (bottle)

2019 **Rully, Domaine Mia**, Burgundy Blanc France

2016 **Pessac-Léognan, L' Esprit de Chevalier by Domaine de Chevalier**, Bordeaux Rouge France

(100ml) **80 / 600** (bottle)

2018 **Bourgogne Blanc, Domaine Vougeraie**, Burgundy France

2015 **Pomerol, Blason de l'Evangile by Chateau l'Evangile**, Bordeaux Rouge France

COCKTAIL

Mora Tonic 40

Oxley Gin, blood orange, fresh bergamot Mediterranean Tonic

MOCKTAIL

Inca Mojito 30



TASTING MENU

Indulge in our signature dishes to be experienced by the whole table

540 per person

Additional wine pairing (+AED198)

Guacamole

Avocado, corn tortillas, shrimp crackers

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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

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)

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King Crab Toasts

Norwegian king crab, mango, celeriac miso purée, lemon

Grilled Corn V

Whole corn, tamarind soy butter, manchego, dried lime

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)

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Peruvian Potato and Mushroom Iron Pot V GF

Crispy enoki mushroom, truffle

Crispy Octopus with Potato Puree

Bottarga, Botija olive, amarillo chilli, smoked paprika

Spicy Beef Fillet

Crispy shallots, chilli, garlic

Grilled Asparagus V

Spicy tomato dressing

Perfectly paired with

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

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Purple Corn Colada

Passion fruit, berries, orange shortbread

Corn Meringue GF

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

Churros

Orange and lime, milk chocolate and dulce de leche sauce

Perfectly paired with

2020 Banyuls, Bila-Haut, M. Chapoutie, Roussillon Southern France (75 ml)

All Prices are Inclusive of 5% VAT

V: Vegetarian VG: Vegan GF: Gluten Free

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