### APPETIZERS
- Guacamole  58
  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 GF
  Norwegian king crab, mango, celeriac miso purée, lemon
- Wagyu Beef Bao  78
  Beef cheek, passion fruit, pickled cucumber
- Grilled Corn  52 V
  Whole corn, tamarind soy butter, manchego, dried lime
- Yellowfin Tuna Tartare  88 GF
  Oscietra caviar, pink peppercorn, panca chilli, crackers
- Stuffed Squid  68 GF
  Squid, wok rice, lemon grass aioli
- Potato Churos  52
  Seasonal V
  Manchego, truffle, huancaina sauce
- Wagyu Beef Pastry with Truffle  82
  Beef rib, avocado, mirasol chilli
- Crispy Calamari  58 GF
  Quinoa, black mint dressing
- Padron Pepper  48 V
  Soy butter, cured egg yolk, Botija olive, white balsamic
- Potato Croquettes  52
  Huayro potato, tamarindalata, amarillo chilli, manchego
- Wagyu Beef Tartare  68
  Crispy huayro potato, pickled radish, panca chilli
- Tiger Prawn Maki Roll  78 GF
  Pumpkin, KO sauce, bonito, escabeche
- Wagyu Beef Maki Roll  82 GF
  Veal bacon, enoki mushroom, mustard
- Torched Sea Bream Maki Roll  74 V
  Sweet potato, tiger milk, coriander
- Grilled Chicken Taco  64 GF
  Bell pepper, manchego, Botija olive
- Salmón Taco  60
  Salmón, avocado, ají amarillo

### SALADS
- Burrata  98 V GF
  Pomegranate, pickled lime chilli, Botija olives, tomatoes, grapes
- Cucumber and Apple Salad  49 VG GF
  Miso, pickled jalapeño chilli, coriander, sesame oil, almonds
- Kale Salad  55 V
  Candied walnuts, goji berries, manchego, dried cranberries, miso apple dressing
- Corn Salad  54 VG GF
  Grilled corn, crispy corn, jumbo corn, chilli dressing

### PASTEAS
- Corn Salad  54 VG GF
  Grilled corn, crispy corn, jumbo corn, chilli dressing

### FISH & SEAFOOD
- Grilled Lobster  590
  Bomba rice, amarillo chilli, saffron aioli, Oscietra caviar
- Tiger Prawns Thermidor
  Tiger prawns, ají amarillo, truffle thermidor sauce
- Grilled Tiger Prawns  250g 278 125g 146
- Grilled Octopus with Potato Pure  178
  Bottarga, Botija olive, amarillo chilli, smoked paprika
- Wagyu Beef Tartare  250g 278 125g 146

### PULTRY & MEAT
- Grilled Corn Fed Baby Chicken  152
  Pancsa chilli, grilled vegetables, coriander aioli
- Slow Cooked Beef Rib  218
  Miso, lime chilli, soy glaze
- Spicy Beef Fillet  248
  Crispy shallots, chilli, garlic
- Grilled T-Bone Steak  700g
  Peruvian spice rub, charcoal baked sweet potato, Additional Iron Pot Rice  98
- Grilled Lamb Chops  228 GF
  Fig and amarillo chilli chutney, chives
- Grilled Salmon with Miso  128 GF
  Barley, seaweed, mustard

### PERUVIAN SASHIMI
- Seared Yellowfin Tuna  58
  Teriyaki dressing, siracha mayonnaise, pickled cucumber
- Yellowtail  88
  Green chilli, daikon, tobiko
- Grilled Octopus  74 GF
  Mango salsa, Botija olives

### PERUVIAN CEVICHE
- COYA Signature Platter  298
  Selection of Chef’s favorite ceviches
- Classic Sea Bass  72 GF
  Sweet potato, red onion, jumbo corn, crispy corn
- Sea Bream  68 GF
  Smoked coconut, cider, banana blossom, basil oil
- Salmon  54
  Tomato, basil, white balsamic, ikura
- Red Snapper  88
  Truffle ponzu, chives, rice cracker
- Spicy Yellowfin Tuna  74
  Chili, garlic, sesame seeds, rice cracker
- Wild Mushroom  46 VG GF
  Jumbo corn, shallots, crispy enoki mushrooms

### GRILLED SKEWERS
- Tiger Prawn  67 GF
  Pancsa chilli, chives
- Portobello Mushroom  42 VG GF
  Pancsa chilli, parsley
- Chicken  52 GF
  Amanillo chilli glaze, garlic, chives
- Beef Fillet  78 GF
  Pancsa chilli, coriander, chives

### SIDE DISHES
- Grilled Asparagus  44 V
  Spicy tomato dressing
- Crispy Potatoes  46 GF
  Spicy tomato dressing, huancaina sauce
- Grilled Broccoli  44 GF
  Chilli garlic butter, sesame seeds
- Coal Baked Sweet Potato  46 V
  Lime, manchego, crispy corn, huancaina sauce

### IRON POTS
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All Prices are Inclusive of 10% service charge and 5% VAT

V: Vegetarian  VG: Vegan  GF: Gluten Free  Signature Dish
## COVA

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

540 per person

Guacamole
Avocado, corn tortillas, shrimp crackers

Classic Sea Bass Ceviche  GF
Sweet potato, red onion, jujube corn, crispy corn

Spicy Yellowfin Tuna Ceviche
Chili, garlic, sesame seeds, rice cracker, soy

Red Snapper Ceviche
Truffle ponzu, chives, rice cracker

Yellowtail Sashimi
Green chili, daikon, tobiko

Grilled Corn
Whole corn, tamarind soy butter, manchego, dried lime

Portobello Mushroom Skewers  VG  GF
Panca chilli, parsley

Wagyu Beef Baos
Beef cheek, passion fruit, pickled cucumber

Cucumber and Apple Salad  VG  GF
Miso, pickled jalapeño chilli, coriander sesame oil, almonds

## COVA

### SET LUNCH MENU
Monday to Thursday from 12:30pm to 4:00pm
Friday from 12:30pm 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

- **Salmón Ceviche**
  Tomato, basil, white balsamic, ikura

- **Salmón Tacos**  GF
  Salmon, avocado, aji amarillo

- **Cucumber and Apple Salad**  VG  GF
  Miso, pickled jalapeño chilli, coriander sesame oil, almonds

- **Veal Bacon Maki Roll**
  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 puree (+ AED20)

- **Grilled Sea Bream Fillet**  GF
  Escabeche, tamarillo, panca chilli, moscatoe vinegar (+ AED20)

### DESSERTS (Additional AED30)

- **Churros**
  Orange and lime, milk chocolate and dulce de leche sauce

- **Popsicle**  GF
  Pina colada popsicle, mango coconut ice cream

### COCKTAILS

- **COYA Paloma**  40
  Reposado Tequila, fresh grapefruit Agave nectar, black salt

- **Mora Tonic**  30
  Oxley Gin, blood orange fresh berganot, Mediterranean Tonic

### MOCKTAILS

- **Inca Mojito**  30
  Homemade passionfruit and mint cordial, pineapple puree, soda water

- **Que Pina**  30
  Homemade lemon cordial, sage pineapple, fresh basil, soda water

### WINE BY THE GLASS

| NV Pongrácz | 280 |
| 2019 Pinot Grigio, Ancora | 230 |
| 2019 Planeta, Il Rosso, La Segreta | 240 |

All Prices are Inclusive of 10% service charge and 5% VAT

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