

## 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**  
Norwegian king crab, mango, celeriac miso purée, lemon

**Wagyu Beef Baos 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**  
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 58** GF  
Quinoa, black mint dressing

**Padron Pepper 48** V  
Soy butter, cured egg york, 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

**Salmón Taco 60**  
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 55** V  
Candied walnuts, goji berries, manchego, dried cranberries  
miso apple dressing  
Additional Truffle **Seasonal**

**Corn Salad 54** VG GF  
Grilled corn, crispy corn, jumbo corn, chilli dressing



SCAN ME!

## PERUVIAN SASHIMI

**Flame Seared Amberjack 86**  
Amberjack, beetroot, pumpkin aioli, aji amarillo

**Grilled Argentinian Prawns 88** GF  
Sweet potato, tomato salsa, pickled jalapeño, seaweed

**Seared Yellowfin Tuna 68**  
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 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  
Additional Truffle **Seasonal**

◆ **Spicy Yellowfin Tuna 74**  
Chilli, garlic, sesame seeds, rice cracker, soy

**Wild Mushroom 46** VG GF  
Jumbo corn, shallots, crispy enoki mushrooms

## GRILLED SKEWERS

**Tiger Prawn 67** GF  
Panca chilli, chives

**Portobello Mushroom 42** VG GF  
Panca chilli, parsley

◆ **Chicken 52** 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

**Grilled Corn Fed Baby Chicken 152**  
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  
Additional Iron Pot Rice **98**

**Grilled Wagyu Rib-Eye (300g) grade 7 490** GF  
Peruvian spice rub, chimichurri sauce  
Additional Iron Pot Rice **98**

**Grilled T-Bone Steak (700g)**  
Peruvian spice rub, charcoal baked sweet potato  
Additional Iron Pot Rice **98**  
Wagyu, grade 7 **888** | Angus, grade 4 **588**

## IRON POTS

◆ **Chilean Sea Bass Rice 219**  
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 44** V  
Spicy tomato dressing

**Crispy Potatoes 46** V GF  
Spicy tomato dressing, huancaína sauce

◆ **Grilled Broccoli 44** V GF  
Chilli garlic butter, sesame seeds

**Potato Purée with Truffle Seasonal** V GF  
Smoked butter, amarillo chilli

**Coal Baked Sweet Potato 46** V  
Lime, manchego, crispy corn, huancaína sauce



# COYA

## 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, ají 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 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

### COCKTAILS

#### COYA Paloma 40

Reposado Tequila, fresh grapefruit Agave nectar, black salt

#### Mora Tonic 40

Oxley Gin, blood orange fresh bergamot, 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

(125ml)

#### NV Pongrácz 50

(150ml)

2019 **Pinot Grigio**, Ancora 45

2019 **Planeta**, Il Rosso, La Segreta 50

### WINE BY THE BOTTLE

NV **Pongrácz** 280

2019 **Pinot Grigio**, Ancora 230

2019 **Planeta**, Il Rosso, La Segreta 240



# COYA

## TASTING MENU

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

**540** per person

### Guacamole

Avocado, corn tortillas, shrimp crackers

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### Classic Sea Bass Ceviche GF

Sweet potato, red onion jumbo corn, crispy corn

### Spicy Yellowfin Tuna Ceviche

Chilli, garlic, sesame seeds, rice cracker, soy

### Red Snapper Ceviche

Truffle ponzu, chives, rice cracker

### Yellowtail Sashimi

Green chilli, daikon, tobiko

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### Grilled Corn V

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

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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

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### Purple Corn Colada

Passion fruit, berries, orange shortbread

### Popsicle GF

Pina colada popsicle, mango coconut ice cream

### Churros

Orange and lime, milk chocolate and dulce de leche sauce