

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

Salmon 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 229**
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 47 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



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, 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
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 Piña 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