



SCAN ME!

APPETIZERS

- ◆ **Guacamole 57**
Avocado, corn tortillas, shrimp crackers
- Crispy Calamari 58 GF**
Quinoa, black mint dressing
- Padron Pepper 48 V**
Soy butter, cured egg york, Botija olive, white balsamic
- Sea Urchin Brioche 98**
Seaweed bun, pickled limo, Oscietra caviar, lime
- Potato Croquettes 48**
Huayro potato, taramasalata, amarillo chilli, manchego
- Crispy Yuca 52 V GF**
Yuca croquettes, manchego
- Potato Churros Seasonal V**
Manchego, truffle, huancaína sauce
Additional Truffle **Seasonal**
- Wagyu Beef Tartare 64**
Crispy huayro potato, pickled radish, panca chilli

Tiger Prawn Maki Roll 76 GF
Avocado, escabeche, sriracha mayonnaise

Wagyu Beef Maki Roll 78 GF
Veal bacon, enoki mushroom, mustard

Torched Sea Bream Maki Roll 74
Sweet potato, tiger milk, coriander

Wagyu Beef Pastry with Truffle 78
Beef ribs, avocado, mirasol chilli

Grilled Baby Corn 44 V
Soy butter, black mint dressing, manchego, dried lime

Wagyu Beef Baos 78
Beef cheek, passion fruit, pickled cucumber

Seared Wagyu Beef 98 GF
Beef tataki, cashew nut purée, josper leeks
Additional Truffle **Seasonal**

SALADS

- ◆ **Corn Salad 54 VG GF**
Grilled corn, crispy corn, jumbo corn, chilli dressing
- Kale Salad 54 V**
Candied walnuts, goji berries, manchego, dried cranberries
miso apple dressing
Additional Truffle **Seasonal**
- 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

PERUVIAN SASHIMI

- Grilled Octopus 70 GF**
Mango salsa, Botija olives
- ◆ **Yellowtail 88 GF**
Green chilli, daikon, tobiko
- Seared Yellowfin Tuna 68**
Teriyaki dressing, sriracha mayonnaise, pickled cucumber
- Grilled Argentinian Prawns 88 GF**
Sweet potato, tomato salsa, pickled jalapeño, seaweed

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
- ◆ **Red Snapper 88**
Truffle ponzu, chives, rice cracker
Additional Truffle **Seasonal**
- ◆ **Spicy Yellowfin Tuna 72**
Chilli, garlic, sesame seeds, rice cracker, soy

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

Salmon 54
Ponzu, celery juice, ginger, daikon, wasabi tobiko

Mixed Seafood 62 GF
Sweet potato, limo chilli, crispy corn

TACOS

- Grilled Chicken 64 GF**
Bell pepper, manchego, Botija olive
- Soft Shell Crab 87 GF**
Avocado yogurt, wasabi tobiko, cured egg yolk
- Yellowfin Tuna Tartare 88 GF**
Oscietra caviar, tamarind, panca chilli

GRILLED SKEWERS

- Tiger Prawn 67 GF**
Panca chilli, chives
- Portobello Mushroom 42 VG GF**
Panca chilli, parsley
- ◆ **Chicken 50 GF**
Amarillo chilli glaze, garlic, chives
- ◆ **Beef Fillet 78 GF**
Panca chilli, coriander, chives

FISH & SEAFOOD

Grilled Sea Bream wrapped in Banana Leaf GF
Escabeche, tamarillo, panca chilli, moscatel vinegar
Whole **274** | Fillet **142**

Grilled Tiger Prawns
Yuzu kusho, chimichurri sauce
250g **278** | 125g **146**

Crispy Octopus with Potato Purée 168
Bottarga, Botija olive, amarillo chilli, smoked paprika
Additional Truffle **Seasonal**

Grilled Lobster 590
Bomba rice, amarillo chilli, saffron aioli, Oscietra caviar

Grilled Salmon with Miso 128
Barley, seaweed, mustard

POULTRY & MEAT

Grilled Corn Fed Baby Chicken 148
Panca chilli, grilled vegetables, coriander aioli

Grilled Lamb Chops 228 GF
Fig and amarillo chilli chutney, chives

Slow Cooked Beef Ribs 196
Miso, limo chilli, soy glaze

◆ **Spicy Beef Fillet 248**
Crispy shallots, chilli, garlic

Grilled Wagyu Sirloin (300g) grade 9 490 GF
Peruvian spice rub, chimichurri sauce
Additional Truffle (5g) **Seasonal**

Grilled Wagyu Rib-Eye (300g) grade 9 490 GF
Peruvian spice rub, chimichurri sauce
Additional Truffle (5g) **Seasonal**

Grilled T-Bone Steak (700g)
Peruvian spice rub, charcoal baked sweet potato
Additional Truffle (5g) **Seasonal**
Wagyu, grade 7 **888** | Angus, grade 4 **588**

IRON POTS

◆ **Chilean Sea Bass Rice 216**
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

Duck Rice 168
Roasted duck breast, dried tomatoes, pickled bell peppers, mirasol chilli

SIDE DISHES

Grilled Asparagus 44 V
Spicy tomato dressing

Stir-fry Quinoa 46 V
Soy dressing, green vegetables

◆ **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 3:30pm
Friday from 12:30pm to 2:30pm

110 per person

APPETIZERS Choice of two

Potato Croquettes

Huayro potato, taramasalata, amarillo chilli, manchego

Wagyu Beef Baos

Beef cheek, passion fruit pickled cucumber

Salmon Ceviche

Ponzu, celery juice, ginger, daikon, wasabi tobiko

Wild Mushroom Ceviche VG GF

Jumbo corn, shallots, crispy enoki mushrooms

Cucumber and Apple Salad VG GF

Miso, pickled jalapeño chilli, coriander sesame oil, almonds

Salmon Maki Roll

Teriyaki, avocado, amarillo chilli

Crispy Yuca V GF

Yuca croquettes, manchego

Wagyu Beef Tartare

Crispy huayro potato, pickled radish, panca chilli

MAINS Choice of one

Grilled Corn Fed Baby Chicken

Panca chilli, grilled vegetables, coriander aioli

Grilled Salmon with Miso

Barley, seaweed, mustard

Slow Cooked Beef Ribs

Miso, limo chilli, soy glaze

Quinoa and Pumpkin Iron Pot V GF

Ricotta, limo chilli, tomatoes

Chilean Sea Bass Rice Iron Pot

Bomba rice, lime, chilli, sweetcorn purée (+ AED30)

Grilled Sea Bream Fillet GF

Escabeche, tamarillo, panca chilli, moscatel vinegar (+ AED30)

Spicy Beef Fillet

Crispy shallots, chilli, garlic (+ AED30)

Grilled Tiger Prawns

Yuzu kusho, chimichurri sauce (+ AED80)

Grilled Wagyu Sirloin (200g) grade 5 GF

Peruvian spice rub, chimichurri sauce (+ AED200)

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

Nikkei Collins 40

Dry Gin, kalamansi cordial, fresh yuzu, soda water

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 Moët & Chandon, Ice Impérial 95

(150ml)

2019 Pinot Grigio, Ancora 45

2019 Planeta, Il Rosso, La Segreta 50

WINE BY THE BOTTLE

NV Moët & Chandon, Ice Impérial 570

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

Grilled Argentinian Prawns GF

Sweet potato, tomato salsa, pickled jalapeño, seaweed

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Potato Croquettes

Huayro potato, taramasalata, amarillo chilli, manchego

Beef Fillet Skewers GF

Panca chilli, coriander, chives

Grilled Octopus Sashimi GF

Mango salsa, Botija olives

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

Grilled Tiger Prawn

Yuzu kusho, chimichurri sauce

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