



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
- Potato Croquettes 48**
Huayro potato, taramasalata, amarillo chilli, manchego
- Tuna Aburi Nigiri 86**
Flame seared yellowfin tuna, wasabi mayonnaise, teriyaki dressing, Oscietra caviar
- Potato Churros Seasonal V**
Manchego, truffle, huancaína sauce
Additional Truffle **Seasonal**
- Wagyu Beef Tartare 68**
Crispy huayro potato, pickled radish, panca chilli
- Tiger Prawn Maki Roll 76**
Avocado, escabeche, sriracha mayonnaise
- Wagyu Beef Maki Roll 82 GF**
Veal bacon, enoki mushroom, mustard
- Torched Sea Bream Maki Roll 74**
Sweet potato, tiger milk, coriander
- Wagyu Beef Pastry with Truffle 82**
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

King Crab Toasts 98
Norwegian king crab, mango, celeriac miso puree, lemon

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 74 GF
Mango salsa, Botija olives

◆ **Yellowtail 88**
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

TACOS

Grilled Chicken 64 GF
Bell pepper, manchego, Botija olive

Soft Shell Crab 87
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 178
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 218
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 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

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

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

Salmon Ceviche

Ponzu, celery juice, ginger, daikon, wasabi tobiko

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

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 kusho, 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 Atto Primo Brut 50

(150ml)

2019 Pinot Grigio, Ancora 45

2019 Planeta, Il Rosso, La Segreta 50

WINE BY THE BOTTLE

NV Atto Primo Brut 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 Baby Corn V

Soy butter, black mint dressing, 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

All Prices are Inclusive of 5% VAT

V: Vegetarian VG: Vegan GF: Gluten Free

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