COYA
BRUNCH MENU
AVAILABLE EVERY SATURDAY
FROM 12:30 TO 4PM
(Last drink order at 3:30PM)

PREMIUM PACKAGE AED588
Inclusive of the House Beverage package

Champagne
NV Veuve Clicquot Ponsardin, Brut Yellow Label

HOUSE BEVERAGE PACKAGE AED438
Inclusive of the non-alcoholic package

Cocktails
Pisco Sour
COYA Pisco, Fresh Lime Juice, Sugar Syrup,
Egg White

Mora Tonic
Oxley Gin, Blood Orange, Fresh Bergamot
Mediterranean Tonic

Solar Spritz
Hibiscus Pisco, St Germain, Prosecco,
Grapefruit Soda

Pina Morada
Coconut Rum, Chicha Morada, Fresh Lime,
Pineapple Agua Fresca, Toasted Coconut Syrup

Margarita Amarilla
Aji Tequila, Passionfruit Agave Nectar, Fresh Lime

Nitrotini
Vodka, Cold Brew Coffee, Kahlua

Chilcano
COYA Pisco, Fresh Lime Juice,
Ginger ale, Angostura Bitters

Wine
Sauvignon Blanc Trapiche, Mendoza, Argentina
Merlot Trapiche Oak Cask Mendoza, Argentina
Château Roubine La vie en Rose
Côtes de Provence, France

Beer
NON-ALCOHOLIC AED298

Mocktails
Chicha Colada, Inca Mojito

Soft Drinks
Water & Fresh Juices
Orange, Pineapple
Still Water & Sparkling Water

All Prices are Inclusive of 5% VAT

V: Vegetarian    GF: Gluten Free    ✦ Signature Dish

Edamame
✦ Guacamole
Avocado, corn tortillas, shrimp crackers

Selection of Tacos and Maki Roll

COYA PLATTER
Selection of signature dishes
Selection of Appetizers

MAINS
Choice of one

Slow Cooked Beef Ribs
Miso, limo chilli, soy glaze

Salmon with Miso
Barley, seaweed, mustard

Grilled Corn Fed Baby Chicken
Pancetta, grilled vegetables
Coriander aioli

Quinoa and Pumpkin V GF
Ricotta, limo chilli
Tomatoes

✦ Spicy Beef Fillet
Crispy shallots, chilli, garlic

Grilled Tiger Prawns (100g)
Yuzu kusho, chimichurri sauce (+ AED60)

Grilled Wagyu Sirloin (100g) grade 5 GF
Peruvian spice rub, chimichurri sauce (+ AED60)

DESSERT PLATTER
✦ Churros
Orange and lime, milk chocolate
and dulce de leche sauce

Peruvian Cookies
Dulce de leche

Berry Pavlova GF
Lime meringue, wild berries

Chocolate Truffles GF
Ilanka chocolate, raspberry,
kwiwicha, pistachio

Popsicle GF
Pina colada popsicle, corn

Cheesecake
Lime cheesecake, peach

Assorted Fruits

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