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

Piña 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

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, kiwicha, pistachio

Popsicle GF

Pina colada popsicle, corn

Cheesecake
Lime cheesecake, peach

Assorted Fruits

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
Panca chilli, 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 kosho, chimichurri sauce (+ AED60)

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

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