DRINKS 40

**Aperol Spritz**
Aperol, Prosecco, soda water

**Tommy’s Margarita**
El Jimador Reposado Tequila
fresh lime juice, Agave syrup

**Whisky Sour**
Elijah Craig Bourbon Whiskey
fresh lemon juice, Angostura Bitters
touch of egg white

**Peach Chilcano**
Peach infused Pisco, peach purée, fresh lime juice
Ginger ale, Angostura Bitters

**Nitrotini**
Ketel One Vodka, cold brew coffee, Kahlua

**Moscow Mule**
Tito’s Vodka, fresh lime juice
Angostura Bitters, top ginger beer

BEER 35

WINES BY THE GLASS

Sauvignon Blanc Trapiche, Mendoza, Argentina 40
Merlot Trapiche Oak Cask, Mendoza, Argentina 40
Château Roubine La Vie en Rosé, Côtes de Provence, France 45

All prices are inclusive of 5% VAT

V: Vegetarian  VG: Vegan  GF: Gluten Free  ♦ COYA Signatures
**Choice of one**

* **Corn Soup**
  Sweet corn, purple corn, amarillo, basil

* **Tomato and Rocoto Chilli Soup**  V, GF  
  Vine tomatoes, goats cheese, herb oil

**Choice of two**

* **Wild Mushroom Ceviche**  VG, GF  
  Jumbo corn, shallots, crispy enoki mushrooms

* **Classic Sea Bass Ceviche**  GF  
  Sweet potato, red onion, jumbo corn, crispy corn

* **Salmon Tacos**  GF  
  Salmon, avocado, amarillo chilli

**Salmon Tacos**

Salmon, avocado, amarillo chilli

**Tuna Maki Roll**

Tuna, smoked panca

**Cucumber and Apple Salad**  VG, GF  
Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

**Kale Salad**  V  
Candied walnuts, goji berries, manchego, dried cranberries, miso apple dressing

* **Corn Salad**  VG, GF  
  Grilled corn, crispy corn, jumbo corn, chilli dressing

* **Crispy Yuca**  V, GF  
  Yuca croquettes, manchego

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

* **Portobello Mushroom Skewers**  VG, GF  
  Panca chilli, parsley

* **Chicken Skewers**  GF  
  Amarillo chilli glaze, garlic, chives

**Choice of one**

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

* **Salmon with Miso**  
  Barley, seaweed, mustard

* **Slow Cooked Beef Ribs** (+ AED50)  
  Miso, limo chilli, soy glaze

* **Peruvian Potato and Mushroom**  V, GF  
  Crispy enoki mushroom, truffle (+ AED50)

  * **Chilean Sea Bass Rice**  
    Bomba rice, lime, chilli, sweetcorn puree (+ AED50)

  * **Spicy Beef Fillet**  
    Crispy shallots, chilli, garlic (+ AED50)

  * **Crispy Potatoes**  V, GF  
    Spicy tomato dressing, huancaina sauce

**Choice of one**

* **Chocolate Fondant**  GF  
  Coconut, passion fruit ice cream

**Chicha Morada**

Peruvian purple corn colada, passion fruit and strawberry, orange shortbread

* **Churros**  
  Orange and lime, milk chocolate and dulce de leche sauce