

# Fin de Semana

Fridays & Sundays  
from 12:30PM to 3:30PM

## DRINKS 45

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

**Refresco de Fresa**  
Roku gin, Mancino bianco strawberry  
Campari, citric solution, soda water

**Mama Quilla**  
COYA pisco, pineapple liqueur  
lemongrass cordial, ginger ale

**Inca Gimlet**  
Ginca Peruvian gin, umeshu  
kaffir lime cordial, lime

**Passion Fruit Martini**  
Freshly squeezed passion fruit  
Ketel One vodka, passion fruit puree

**Espresso Martini**  
Coffee liqueur, Ketel One Vodka,  
fresh coffee

**Hola Pina Daiquiri**  
Plantation pineapple, Absinthe, Suze  
aji amarillo jam, lime, sugar

## BEER 45

**Estrella**

## NON ALCOHOLIC DRINKS 30

**Purple Rain**  
Chicha morada, passion fruit puree,  
fresh lime juice and pineapple juice,  
touch of sugar

**Scarlet**  
Lyre's Campari, Lyre's Amaretto  
pomegranate juice, salt

## WINES BY THE GLASS

**Sauvignon Blanc Chile White 55**

**Cabernet Sauvignon Chile Red 55**

**Côtes de Provence rosé 55**



COYA

## MENU

AED230 per person

choice of one

**Sopa de Quinoa** V GF  
Quinoa, aji panca, manchego

**Sopa de Camote** VG GF  
Sweet potato, coconut milk  
jumbo corn

choice of two

**Alcachofas** GF  
Baby artichoke, apple, miso, shiso, pumpkin seeds

**Dorada Criollo** GF  
Sea bream, aji amarillo, crispy corn, coriander

**Tacos de Salmon** GF  
Salmon, avocado, aji amarillo

**Maki Roll de Aguacate** V  
Shiitake, aji limo, avocado, quinoa, black sesame

**Picante de Pepino** VG GF  
Cucumber, green apple, miso, coriander, sesame oil, almonds

**Kale y Manchego** V  
Kale, walnuts, goji, manchego, dried cranberry

**Trio de Maiz** V GF  
Josper corn, crispy corn, jumbo corn, red chillies

**Croquetas de Lubina**  
Chilean sea bass croquettes, red chilli

**Baos con Res Wagyu**  
Wagyu short rib, mantou baos, aji amarillo

**Anticuchos de Setas** VG GF  
Forest mushroom, aji panca, parsley

**Anticuchos de Pollo** GF  
Chicken, aji amarillo, garlic

choice of one

**Papa Seca** V GF  
Peruvian dried potato, black truffle mushrooms

**Arroz Nikkei**  
Chilean sea bass, rice, lime, chilli

**Costillas de Res**  
Beef ribs, miso, aji limo

**Pollo a la Parrilla**  
Corn fed baby chicken, aji panca, coriander

**Lomo de Res**  
Spicy beef fillet, crispy shallots, aji limo, star anise

**Salmon a la Brasa**  
Salmon fillet, stir-fry quinoa, soy, green vegetable

**Patatas Bravas** V GF  
Crispy potatoes, spicy tomato, huancaína sauce

choice of one

**Chocolate Fundido** GF  
Illanka chocolate fondant, coconut, passion fruit ice cream

**Chicha Morada**  
Purple corn colada, orange shortbread

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

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