

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
ají amarillo jam, lime, sugar

BEER 45

Estrella

NON ALCOHOLIC DRINKS 30

Purple Rain
Chicha morada, passion fruit purée
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, ají panca, manchego

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

choice of two

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

Dorada Criollo GF
Sea bream, ají amarillo, crispy corn, coriander

Tacos de Salmon GF
Salmon, avocado, ají amarillo

Maki Roll de Aguacate V GF
Shiitake, ají limo, avocado, quinoa, black sesame

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

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

Choclo con Queso V GF
Grilled baby corn, soy butter, huacatay, manchego, dried lime

Croquetas de Lubina
Chilean sea bass croquettes, red chilli

Baos con Res Wagyu
Wagyu short rib, mantou baos, ají amarillo

Anticuchos de Calamares GF
Tomatillo jalapeño salsa, soy kombu crumbs, tomato

Anticuchos de Pollo GF
Chicken, ají amarillo, garlic

choice of one

Papa Seca V GF
Peruvian dried potato, black truffle mushrooms

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

Costillas de Res GF
Beef ribs, miso, ají limo

Pollo a la Parrilla GF
Corn fed baby chicken, ají panca, coriander

Lomo de Res GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Salmon a la Brasa GF
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