

## APERITIVOS

Appetizers

<b>Guacamole</b> ✓ 43 Guacamole, corn tortillas, shrimp crackers, soft tacos	<b>Edamame</b> ✓ 24 Yellow pepper, aji amarillo, crisp garlic
<b>Churros de Papa</b> ✓ Seasonal Manchego cheese, truffle	<b>Empanadas de Buey</b> 67 Oxtail, tamarind mayonnaise
<b>Calamares con Ocopa</b> 49 Baby squid, Peruvian marigold, quinoa	<b>Croquetas de Lubina</b> 58 Sea bass croquettes, aji mirasol, garlic, chilli mayonnaise

## CEVICHE

<b>Lubina Clásica</b> 62 Sea bass, red onion, white corn sweet potato	<b>Pargo al Coco</b> 68 Red Snapper, coconut milk, aji limo
<b>Atún Chifa</b> 64 Yellowfin tuna, sesame seeds, shrimp cracker, soy	<b>Dorada con Choclo</b> 56 Sea bream, sweetcorn, choclo, aji amarillo
<b>Dorada Criolla</b> 48 Sea bream, aji amarillo, crispy corn, coriander	<b>Calabacines</b> ✓ 40 Courgettes, mint, garlic chips, shiitake mushrooms
<b>Lubina Ecuatoriana</b> 60 Sea bass, tomato, avocado, red onion	<b>Pargo a la Trufa</b> 86 Red snapper, truffle, ponzu
<b>Salmón Nikkei</b> 48 Salmon, celery juice, ginger, daikon, wasabi tobiko	

## TIRADITOS

<b>Salmón Curado</b> 54 Cured salmon, cucumber, basil aji amarillo, black radish	<b>Serviola a la Trufa</b> 82 Amberjack, dashi, truffle oil, chives
<b>Conchas</b> 98 Scallops, Peruvian olives, crispy cancha, aji limo	<b>Ostra con Rocoto</b> 36 Oyster, aji rocoto, cucumber, pickled radish
<b>Citrus Atún</b> 64 Yellowfin tuna, stem ginger, maracuya, hazelnut, radish	<b>Pez Limón</b> 88 Yellowtail, green chilli, radish

## TACOS

per piece

<b>Pollo</b> 14 Chicken, red pepper, sweetcorn	<b>Cangrejo</b> 26 Soft shell crab, avocado, wasabi
<b>Atún</b> 16 Tuna, yuzu, jalapeno	<b>Conchas</b> 18 Scallops, miso, amarillo
<b>Salmón</b> 15 Salmon, tomato, marigold, jalapeno	<b>Aguacate</b> ✓ 14 Avocado, quails egg, manchego, smoked yoghurt, seeds

## SELECCIÓN DE COYA

COYA Selection

<b>Mistura de Ceviches</b> 296 Ceviche platter	<b>Favoritos de COYA</b> 242 Selection of COYA signature starters
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## ENSALADAS

Salads

<b>Beterraga y Queso</b> ✓ 50 Golden beets, aji amarillo, goat cheese, hazelnuts	<b>Peruana</b> ✓ 42 Peruvian beans, gem lettuce, radish, jumbo corn
<b>Quinoa al Tamarindo</b> ✓ 62 Quinoa, coriander, mint, pomegranate	<b>Espárragos Peruanos</b> ✓ 52 Josper asparagus, garlic, aji amarillo
<b>Trio de Maíz</b> ✓ 52 Josper corn, crispy corn, sweet onions, red chillies	<b>Kale y Manchego</b> ✓ 48 Kale, candied walnuts, goji, manchego, dried cranberry
<b>Ensalada Verde</b> ✓ 36 Butter lettuce, tamarind, mustard dressing	

## ANTICUCHOS

Marinated skewers fired on charcoal grill

<b>Langostinos Tigre</b> 59 Tiger prawns, aji panca, chives	<b>Carne</b> 61 Beef, aji rocoto, coriander
<b>Pollo</b> 46 Chicken, aji amarillo, garlic	<b>Tradicional</b> 42 Veal heart, aji rocoto, parsley
<b>Setas</b> ✓ 40 Forest mushrooms, aji panca, parsley	<b>Tofu y Verduras</b> ✓ 40 Tofu, peppers, courgettes, quinoa

## PARA PICAR

Small dishes

<b>Camarones con Quinoa</b> 72 Stir-fry quinoa, aji panca, prawns	<b>Gyoza de Lubina</b> 62 Sea bass, prawn, aji amarillo, coriander, yuzu koshu
<b>Quinoa Sofrita</b> ✓ 58 Stir-fry quinoa, soy, green vegetables	<b>Tataki de Res Wagyu</b> 115 Wagyu beef tataki, cashew nut puree, josper leeks
<b>Crema de Calabaza</b> ✓ 42 Pumpkin, truffle, kiwicha, puffed rice, crispy quinoa	<b>Tartare de Atún Nikkei</b> 86 Tuna tartare, spring onions, dashi, yuzu koshu, avocado
<b>Causa de Beterraga</b> ✓ 56 Beetroot causa, goat cheese, walnuts, apple, radish	<b>Tartare de Carne</b> 82 Beef tartare, cured egg yolk, aji panca, mustard
<b>Maki Roll de Aguacate</b> ✓ 66 Shiitake, aji limo, avocado, quinoa, black sesame	<b>Pulpo Rostizado</b> 88 Roasted octopus, potato, bottarga botija olives, aji amarillo
<b>Maki Roll de Atún</b> 78 Tuna, asparagus, onion escabeche	

## CAZUELAS

Iron Pot

<b>Arroz Nikkei</b> 192 Chilean sea bass, rice, lime, chilli	<b>Papa Seca</b> ✓ Seasonal Peruvian dried potatoes, black truffle, mushrooms
<b>Cazuela Vegetariana</b> ✓ 98 Sweetcorn, confit tomato, goats cheese, black garlic	<b>Papa Vegetariana</b> ✓ 92 Peruvian dried potatoes, butternut squash, poached egg
<b>Langosta</b> 148 Lobster, rice, pea shoots	

## PESCADOS Y MARISCOS

Fish and Seafood

<b>Dorada a la Parrilla</b> 240 Grilled whole sea bream, choclo, pea shoot salad, aji amarillo	<b>Cangrejo Rey</b> 145 Josper grilled king crab, red miso, yuzu, aji amarillo
<b>Lubina Chilena</b> 160 Chilean sea bass, aji amarillo	<b>Langosta al Josper</b> 390 Lobster, chimichurri sauce
<b>Filete de Corvina</b> 106 Grilled Corvina, quinoa, josper roasted vegetables	<b>Salmón a la Brasa</b> 102 Salmon fillet, golden beetroot, cucumber, mint

## AVES Y CARNES

Poultry and Meat

<b>Pollo al Josper</b> 138 Corn fed baby chicken, aji panca, coriander	<b>Bife Ancho</b> 240 Josper ribeye, chimichurri sauce, aji rocoto salsa
<b>Chuletas de Cordero</b> 180 Lamb chops, crushed aubergines	<b>Bife Ancho Wagyu</b> 460 Wagyu ribeye, chimichurri sauce, aji rocoto salsa
<b>Costillas de Cordero</b> 140 Lamb ribs, tamarind glaze cashew nuts	<b>Chuletón Wagyu</b> 980 1kg wagyu rib of beef, forest mushrooms
<b>Paletilla de Cordero</b> 480 1,3kg suckling lamb shoulder, grilled corn, chili butter	<b>Bife Angosto Wagyu</b> 440 Wagyu sirloin, chimichurri sauce, tamarind salsa
<b>Costillas de Res</b> 178 Beef ribs, miso, aji limo	<b>Lomo de Res</b> 226 Spicy beef fillet, crispy shallots, garlic

## ACOMPAÑANTES

Side dishes

<b>Espárragos al Josper</b> ✓ 42 Peruvian asparagus, tomato dressing	<b>Brócoli</b> ✓ 38 Sprouting broccoli, chilli garlic butter, sesame seeds
<b>Hongos</b> ✓ 38 Shiitake mushrooms, soy, tamarind butter	<b>Patatas Bravas</b> ✓ 44 Crispy potatoes, spicy tomatoes, huancaína sauce
<b>Maiz a la Parrilla</b> ✓ 42 Grilled corn, manchego cheese, yuzu butter, togarashi	<b>Puré de Papa</b> ✓ Seasonal Potato, aji amarillo, black truffle



## SET LUNCH MENU

Available Sunday to Thursday 12:30pm until 3:30pm.

**AED 130** per person

choice of 2

### **Salmón Nikkei**

Salmon, celery juice, ginger, daikon, wasabi tobiko

### **Calabacines ✓**

Courgettes, mint, garlic chips, shiitake mushrooms

### **Ensalada de Maíz ✓**

Josper corn, crispy corn, sweet onions, red chillies

### **Anticucho de Pollo**

Chicken, aji amarillo, garlic

### **Ensalada Peruana ✓**

Peruvian beans, gem lettuce, radish, jumbo corn

### **Maki Roll de Aguacate ✓**

Shiitake, aji limo, avocado, quinoa, black sesame

### **Dorada Criolla**

Sea bream, aji amarillo, crispy corn, coriander

### **Ensalada de Kale ✓**

Kale, candied walnuts, goji, manchego, dried cranberry

### **Ensalada de Espinaca ✓**

Spinach, aji mirasol, sesame, radish

### **Gyoza de Pollo**

Chicken, prawn, aji amarillo, shiitake, sesame

### **Anticucho de Setas ✓**

Forest mushroom, aji panca, parsley

### **Causa de Beterraga ✓**

Beetroot causa, goat cheese, walnuts, apple, radish

choice of 1

### **Pollo al Josper**

Corn fed baby chicken, aji panca, coriander

### **Quinoa Sofrita ✓**

Stir-fry quinoa, soy, green vegetables, egg

### **Salmón a la Brasa**

Salmon fillet, golden beetroot, cucumber, mint

### **Lomo Saltado**

Tenderloin, onions, tomatoes, potatoes, peruvian rice

### **Papa Vegetariana ✓**

Peruvian dried potatoes, butternut squash, poached egg

### **Filete de Dorada**

Sea bream, fennel salad

## JUICE BAR

AED 34

### **Rojo Verbena**

Beetroot, carrot, apple, ginger lemon

### **Canelita**

Dates, almond milk, banana, cinnamon

### **Granamora**

Raspberries, pomogranate, orange juice, banana

### **Mente Fresca**

Pineapple, coconut water, mint

### **Sol**

Orange, carrot, ginger, lemon

### **Mango Tango**

Mango, pineapple, banana, chia seeds, coconut water