

## COYA TASTING MENU

This menu is available as a choice for the whole table

Menú Degustación 460 per person

### APERITIVOS

Appetizers

<b>Guacamole</b> ✓	<b>39</b>	<b>Edamame</b> ✓	<b>25</b>
Guacamole, corn tortillas, shrimp crackers		Yellow pepper, aji amarillo, crisp garlic	

### CEVICHE

<b>Mistura de Ceviches</b>	<b>296</b>	<b>Pargo a la Trufa</b>	<b>84</b>
Ceviche platter		Red snapper, truffle, ponzu	
<b>Lubina Clásica</b>	<b>62</b>	<b>Salmón Nikkei</b>	<b>48</b>
Sea bass, red onion, sweet potato, white corn		Salmon, celery juice, ginger, daikon, wasabi tobiko	
<b>Alcachofa</b> ✓	<b>54</b>	<b>Dorada Criolla</b>	<b>48</b>
Artichoke, wok fried peppers, aji limo		Sea bream, aji amarillo, crispy corn, coriander	
<b>Atún Chifa</b>	<b>64</b>	<b>Calabacines</b> ✓	<b>40</b>
Yellowfin tuna, sesame seeds, shrimp cracker, soy		Courgettes, mint, garlic chips, shiitake mushrooms	
<b>Lubina Ecuatoriana</b>	<b>60</b>	<b>Dorada con Choclo</b>	<b>56</b>
Sea bass, tomato, avocado, red onion		Sea bream, sweetcorn, choclo, aji amarillo	

### TIRADITOS

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

### TACOS

<b>Pollo</b>	<b>44</b>	<b>Cangrejo Blando</b>	<b>58</b>
Chicken, red pepper, sweetcorn		Soft shell crab, avocado, wasabi	
<b>Atún</b>	<b>46</b>	<b>Vieras</b>	<b>52</b>
Tuna, yuzu, jalapeno		Scallops, miso, amarillo	
<b>Salmón</b>	<b>44</b>	<b>Aguacate</b> ✓	<b>44</b>
Salmon, tomato, marigold, jalapeno		Avocado, quails egg, manchego, smoked yoghurt, seeds	



### ENSALADAS

Salads

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

### ANTICUCHOS

Marinated skewers fired on charcoal grill (2 pieces)

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

### PARA PICAR

Small dishes to share

<b>Churros de Papa</b> ✓ Seasonal		<b>Empanadas de Buey</b>	<b>67</b>
Manchego cheese, truffle		Oxtail, tamarind mayonnaise	
<b>Maki Roll de Aguacate</b> ✓	<b>66</b>	<b>Tataki de Res Wagyu</b>	<b>115</b>
Shiitake, aji limo, avocado, quinoa, black sesame		Wagyu beef tataki, cashew nut puree, josper leeks	
<b>Quinoa Sofrita</b> ✓	<b>58</b>	<b>Calamares con Ocopa</b>	<b>49</b>
Stir-fry quinoa, soy, green vegetables		Baby squid, Peruvian marigold, quinoa	
<b>Maki Roll de Lomo</b>	<b>78</b>	<b>Gyoza de Lubina</b>	<b>62</b>
Seared striploin, vegetables, aji amarillo, smoked soy		Sea bass, prawn, aji amarillo, coriander, yuzu Koshu	
<b>Causa de Remolacha</b> ✓	<b>56</b>	<b>Camarones con Quinoa</b>	<b>72</b>
Beetroot causa, goat cheese, walnuts, apple, radish		Stir-fry quinoa, aji panca, prawns	
<b>Tartare de Atún Nikkei</b>	<b>86</b>	<b>Tartare de Carne</b>	<b>82</b>
Tuna tartare, spring onions, dashi, yuzu koshō		Beef tartare, cured egg yolk, aji panca, mustard	
<b>Croquetas de Lubina</b>	<b>58</b>	<b>Pulpo al Olivo</b>	<b>88</b>
Sea bass croquettes, aji mirasol, garlic, chilli mayonnaise		Roasted octopus, potato, bottarga botija olives, aji amarillo	

### CAZUELAS

Iron Pot

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

### PESCADOS Y MARISCOS

Fish and Seafood

<b>Langosta al Josper</b>	<b>390</b>	<b>Cangrejo Rey</b>	<b>145</b>
Lobster, chimichurri sauce		Josper grilled king crab, red miso, yuzu, aji amarillo	
<b>Lubina Chilena</b>	<b>160</b>	<b>Filete de Dorada</b>	<b>98</b>
Chilean sea bass, aji amarillo		Sea bream, fennel salad	
<b>Filete de Corvina</b>	<b>106</b>	<b>Salmón a la Brasa</b>	<b>102</b>
Grilled Corvina, quinoa, josper roasted vegetables		Salmon fillet, golden beetroot, cucumber, mint	

### AVES Y CARNES

Poultry and Meat

<b>Pollo al Josper</b>	<b>138</b>	<b>Bife Ancho</b>	<b>240</b>
Corn fed baby chicken, aji panca, coriander		Josper ribeye, chimichurri sauce, aji rocoto salsa	
<b>Chuletas de Cordero</b>	<b>180</b>	<b>Bife Ancho Wagyu</b>	<b>460</b>
Lamb chops, crushed aubergines		Wagyu ribeye, chimichurri sauce, aji rocoto salsa	
<b>Costillas de Cordero</b>	<b>140</b>	<b>Chuletón Wagyu</b>	<b>980</b>
Lamb ribs, tamarind glaze cashew nuts		1kg wagyu rib of beef, forest mushrooms	
<b>Solomillo de Res</b>	<b>226</b>	<b>Paletilla de Cordero</b>	<b>480</b>
Spicy beef fillet, crispy shallots, garlic		1,3kg suckling lamb shoulder, grilled corn, chili butter	
<b>Bife Angosto Wagyu</b>	<b>440</b>	<b>Costillas de Res</b>	<b>170</b>
Wagyu sirloin, chimichurri sauce, tamarind salsa		Beef ribs, miso, aji limo	

### ACOMPAÑANTES

Side dishes

<b>Espárragos al Josper</b> ✓	<b>42</b>	<b>Brócoli</b> ✓	<b>38</b>
Peruvian asparagus, tomato dressing		Sprouting broccoli, chilli garlic butter, sesame seeds	
<b>Hongos</b> ✓	<b>38</b>	<b>Patatas Bravas</b> ✓	<b>44</b>
Shiitake mushrooms, soy, tamarind butter		Crispy potatoes, spicy tomatoes, huancaína sauce	
<b>Ensalada Verde</b> ✓	<b>36</b>	<b>Puré de Papa</b> ✓	<b>Seasonal</b>
Butter lettuce, tamarind, mustard dressing		Potato, aji amarillo, black truffle	

✓ = Vegetarian / All prices are inclusive 10% service charge and subject to 10% municipality fee



## 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, mancho, 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 Remolacha ✓

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

### Saludino

Kiwi, green apple, cucumber, avocado, mint

### Granamora

Raspberries, pomogranate, orange juice, banana

### Sol

orange, carrot, ginger, lemon

### Mente Fresca

Pineapple, coconut water, mint

### Canelita

Dates, almond milk, banana, cinnamon

### Mango Tango

Mango, pineapple, banana, chia seeds, coconut water