

PERUVIAN CEVICHES & ‘SASHIMI’

 Signature Ceviche Platter 100

Selection of COYA signature ceviches

 Classic Sea Bass Ceviche 17 GF

‘Leche de Tigre’, red onions, sweet potato, jumbo corn

Truffle Corvina 22

Truffle sauce, rice cracker, cep & cancha powder

 Spicy Yellowfin Tuna Ceviche 21

Ponzu, chilli, garlic, rice & nori cracker

Courgette Ceviche 18 VG GF

Tromboncino squash, green jalapeno, lime caviar

Ceviche Mixto (To share) 40 GF

King crab, sea bream, red prawns, coconut & crispy plantain

 Yellowtail ‘Sashimi’ Style 23

Green chilli tiger, Japanese radish, orange tobiko

Bluefin Tuna Tataki 25

Lucuma sauce, wasabi, ají panca & wasabi caviar

 COYA’s Tartare 28/25

Beef or tuna, peruvian dressing, cured egg yolk
corn crackers & crispy roots

Additional Oscietra caviar (3g) 15

SALADS

Baby Spinach 19 V

Watermelon, candied walnuts, goji berries, manchego, pomegranate

COYA Salad 23

Crispy chicken, baby gem, quail eggs, anchovies, parmesan

Heritage Tomatoes 22 VG

Grilled baby gem, avocado, pickled shallot, ají amarillo dressing

Additional grilled tuna 13

CHAR GRILLED SKEWERS

 Chicken 18 GF

Ají amarillo, mirin glaze, chives

 Beef Fillet 21 GF

Ají panca, coriander, lime

Portobello Mushroom 14 VG GF

Ají panca, parsley

SEASONAL VENUES

MONTÉ CARLO MYKONOS



SCAN ME!

APPETIZERS

 Guacamole 17 VG GF

Avocado, chalaquita, ají amarillo, corn tortillas

Edamame 10 VG GF

Ají amarillo, salt, lemon

Cauliflower Tempura 16 V

Gouchujang, Peruvian marigold, spring onion

Wagyu Bao 23

Smoked wagyu brisket, truffle emulsion, rocket cress

Corn ‘Empanada’ 21 GF

Pulled BBQ chicken, garlic aioli

Smoked Shiitake Taco 17 V

Avocado, chalaquita, feta & chipotle

Snow Crab Taco 24

Gaucamole, siracha cream cheese, yuzu tobiko

Croquettes 18

Chilean sea bass, red chilli mayo, smoke paprika

Crispy Baby Squid 19 GF

Green chilli, toasted quinoa & lime, Peruvian green sauce

 Wagyu Beef Gyoza 28

Smoked shiitake, sweet soy, Peruvian chillies szechuan sauce

MARKET SPECIALS

Daily selection of fish & meat

OUR VENUES

MAYFAIR DUBAI ABU DHABI CITY DOHA

RIYADH MARBELLA BARCELONA MUSCAT

FISH & SEAFOOD

 Chilean Sea Bass Cazuela 52 GF

Miso chargrilled Chilean sea bass, bomba rice, chilli & lime butter

 Tiger Prawn 45

Miso & yuzu butter, salsa criolla, purple shiso

Grilled Salmon Fillet 34

Pickled jalapeño, pineapple salsa, shiso

Sea Bream Fillet 36 GF

Sweet & sour peppers, fennel salad, ají amarillo emulsion

Octopus 35 GF

Smoked potatoes, tomato chutney, Botija olives

MEAT & POULTRY

Grilled Baby Chicken 32 GF

Ají panca, coriander aioli, grilled vegetables

 Spicy Beef Fillet 48 GF

Chilli & garlic, crispy shallots, pickled chilli

Lamb Chops 43

Pepper marinate, sweet paprika, smoke aubergine caviar, chives

Rib Eye Steak 54 GF

Adobo, chimichurri

Chilean Wagyu Rib Eye 125 GF

Chimichurri sauce, guasacaca

VEGETABLES

Wild Mushroom Cazuela 36 V VG GF

Peruvian potatoes, ceps puree, truffles

Udon 28 V

Stir-fry thick noodles, XO, smoked shiitake, bok choy

Grilled Corns 15 VG GF

Marinated Peruvian corns, coriander, red chilli

 Potatoes ‘Bravas’ 14 V GF

Smoked tomato sauce, Peruvian cheese sauce, coriander

Miso Aubergine 15 VG GF

Buckwheat miso & lemon sauce

Grilled Broccoli 14 VG GF

Chilli garlic, toasted sesame seeds

Padron Peppers 12 VG GF

Flaky salt & lemon

UPCOMING VENUES

IBIZA ATHENS MILAN

MENÚ DEGUSTACIÓN

To be experienced by the whole table

Monday- Friday | 12-2pm & 6-10pm
Saturday | 6-10pm
Sunday | 6-9.30pm

95 per person

Guacamole VG GF

Avocado, chalaquita, ají amarillo
corn tortillas

Snow Crab Taco

Gaucamole, siracha cream cheese
yuzu tobiko

Wagyu Bao

Smoked wagyu brisket, truffle emulsion
rocket cress

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Classic Sea Bass Ceviche GF

‘Leche de Tigre’, red onions, sweet potato
jumbo corn

Truffle Corvina

Truffle sauce, rice cracker, cep & cancha powder

Spicy Yellowfin Tuna

Ponzu, chilli, garlic, rice & nori cracker

Yellowtail ‘Sashimi’ Style

Green chilli tiger, Japanese radish
orange tobiko

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Sea Bream Fillet GF

Sweet & sour peppers, fennel salad
ají amarillo emulsion

Spicy Beef Fillet GF

Chilli & garlic, crispy shallots, pickled chilli

Grilled Broccoli VG GF

Chilli garlic, toasted sesame seeds

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Orange & Lime Churros

Milk chocolate & dulce de leche

Manchego Cheesecake V GF

Buckwheat crumble, guava sauce

All prices are listed in GBP & are inclusive of VAT.
A discretionary 15% service charge will be added to your bill.

V: Vegetarian VG: Vegan GF: Gluten Free