



COYA

LUNCHEON MENU



Portrait of Miguel Quispe 'El Inca', 1926 - Martin Chambi

Martín Chambi Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

LUNCHEON MENU

140 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

GF **Tartare of Wagyu Beef**
COYA blend of diced wagyu steak, Peruvian ‘mustard’,
cured egg yolk, puffed quinoa crackers

GF **Chicory Salad**
Endive, pear, bonito flakes,
mustard & passion fruit dressing

GF **Classic Sea Bream Ceviche**
Cured sea bream, Peruvian chilli ‘tiger’,
sweet potato, jumbo corn, plantain chips

Beef Gyoza
Pumpkin purée,
truffle ponzu, chives

GF **Chicken Skewers**
Yellow chilli, kombu,
mirin & chives

Salmon Maki Roll
Salmon, padron peppers, cucumber,
chipotle mayo

MAINS

‘Lomo Saltado’ GF
Bavette steak from the wok, smoked soy,
avocado, datterini tomatoes, string fries

Robata Grilled Sea Bream Fillet GF
Sea bream in banana leaf,
Peruvian escabeche, olives, paprika, herb oil

Mushroom Rice Hot Pot V, GF
Seasonal mushrooms, bomba rice, shiitake broth
crispy enoki, toasted seaweed butter

Chicken Sando
Crispy chicken sandwich, tamarind shallots,
avocado & string fries

Seafood Pasta
Tomato sauce, sauted squid & prawns,
stracciatella, fresh herbs

Chargrilled Flank Steak GF (+30)
Grilled flank steak, ‘anticuchera sauce’,
crispy yuca chips, yellow chilli aioli

FESTIVE SHARING DISHES

Minimum of two guests

(+100 per person) (800g) **Bone-In Rib Eye**
Bearnaise Sauce, truffle jus, blooming onion

Corn Fed Spatchcock Chicken (half)
Saffron rice, gem salad, saffron veloute

DESSERTS



Chocolate Trifle
Chocolate mousse, praline,
coffee ice cream

Millefeuille
Vanilla cream, hazelnut brittle,
wild berries sorbet

BEVERAGES

140 per person | Free flowing wines
100 per person | Free flowing mocktails
Available for 2 hours

BY THE GLASS

CHAMPAGNE

NV **Veuve Clicquot Ponsardin,** 95
Yellow Label, Brut

WHITE

Sauvignon Blanc, Vistaña, 45
Santa Carolina, Chile

RED

Cabernet Sauvignon, Vistaña, 45
Santa Carolina, Chile

MOCKTAILS

Limonada de Verano 35
Cucumber cordial, lemon
Franklin & Sons ginger beer

Palomita 35
Grapefruit, chili, chicha morada
Franklin & Sons grapefruit soda

Purple Rain 35
Chicha morada, pineapple juice
passion fruit, fresh lime juice

COCKTAILS

Perla 45
floral | delicate
Belvedere vodka, Mancino Sakura
eucalyptus tea, lychee

Agua de Leche 45
light | complex | delicate
Volcan blanco tequila, Takamaka Koko
Ojo de Dios mezcal, pineapple, vanilla
passionfruit, tonka beans

Solo Menta 45
elegant | fresh
Raspberry infused pisco
citrus cordial, mint soda

All prices listed are in AED.

All prices are inclusive of 5% VAT and subject to 7% municipality fee.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free