

INDULGENCE MENU

89 per guest
Minimum of 3 guests

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortilla



Tuna Tartare Tostada GF

Corn tortillas, avocado purée, yellow chilli crème fraîche

Prawns & Chilean Seabass Gyoza

Jalapeño dressing, edamame, chilli ponzu

Short Rib Bao

Yellow chilli aioli, apple coleslaw & coriander

Smoked Corn Salad VG, GF

Corn, edamame, sweet peppers, roasted onion & coriander



Lobster Tail 'Sashimi Style'

Lobster essence, black lime & fermented bean purée, pickled shallot

Spicy Yellowfin Tuna ♦

Ponzu, red chilli & garlic, rice cracker

Truffle Snapper

Truffle ponzu, rice cracker, shiitake

Beef Tataki

Wagyu sirloin, red chilli, daikon, fig purée



Grilled Lobster GF

Black ponzu, kimchi, smoked chilli, burnt lime, chives

Australian Wagyu Sirloin GF

Grade 7, Peruvian spice rub, chimichurri

Tenderstem Broccoli V

Chilli-garlic paste, lime & sesame seeds

Stir-fried Mushrooms V, GF

Seasonal selection, salsa anticuchera & fresh herbs



Passion Fruit Granita GF

Shaved passion fruit ice, biscuit crumble, pineapple & mango sorbet, dried mango leaf

Chocolate Fondant

Praline, corn flakes ice cream, caramel tuile

Churros

Milk chocolate & dulce de leche sauce, orange zest

DISCOVERY MENU

62 per guest
Minimum of 2 guests

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortilla



Mandarin Sea Bass Ceviche ♦ GF

Ginger, lime & mandarin pearls

Spicy Yellowfin Tuna ♦

Ponzu, red chilli & garlic, rice cracker

Yellowtail 'Sashimi Style'

Green chilli sauce, daikon & orange tobiko

Seasonal Vegetarian Ceviche V, GF

Smoked beetroot, cucumber granita, feta



Crispy Prawn Bao

Wasabi mayo, coleslaw salad, chilli

Cauliflower Tempura V

Chipotle aioli, sesame seeds & nori seaweed dust

Volcano Maki Roll

Smoked salmon, chipotle mayo, padron pepper, avocado & tobiko

Kale Salad V, GF

Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing

Additional truffle **Seasonal**



Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Beef Short Rib GF

12 hours slow cooked, miso & soy glaze, spring onion

Charcoal Baked Sweet Potato V

Chilli-lime butter, crispy quinoa, crème fraîche & fresh herbs



Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Tres Leches

Three milks cake, vanilla ice cream, fresh berries

Passion Fruit Granita GF

Shaved passion fruit ice, pineapple & mango sorbet, biscuit crumble, dried mango leaf

All prices are listed in OMR.

All prices are inclusive of 8% service charge, 5% municipality tax, 4% tourism tax & 5% VAT.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

MUSCAT SEASONAL SPECIALS

STARTERS

Peruvian Potato Churros V	8.5
Peruvian cheese sauce, manchego, black truffle	
Prawns & Chilean Sea Bass Gyoza	8.5
Jalapeño dressing, edamame, chilli ponzu	
Volcano Maki Roll	7.5
Smoked salmon, chipotle mayo, padron pepper, avocado & tobiko	
Tempura Prawns	7.5
Wasabi aioli, chilli, chives	
Beef Skewers GF	8
Beef fillet, smoked chilli, coriander, chives	
Crispy Prawn Bao	9
Wasabi mayo, avocado & apple coleslaw	
Wagyu Tataki Maki	10.5
Wagyu grade 7, panca aioli, dates & tamarind shallots, orange tobiko	
Maki Platter (For two) (12 pcs)	22
Avocado maki, volcano maki, wagyu tataki maki	

MAINS

Lamb Shank GF	22
12hr slow cooked lamb shank, bomba rice, truffle chilli butter	
Pumpkin Pasta V	10.5
Rigatoni, pumpkin puree, manchego cheese, basil miso	
Mushroom Cazuela V	13.5
Bomba rice, nori butter, oyster mushroom, pickle shimeji	

THE SPIRIT OF COYA

COYA reimagines the flavours of Peru for the modern world, vibrant yet refined, rooted in heritage yet inspired by global influences.

What began in London has become a worldwide celebration of creativity, connection, and effortless dining, where every experience feels both sophisticated & welcoming.

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SCAN TO
EXPLORE
OUR VISUAL MENU