PARA EMPEZAR

Seared Beef Tataki GF — 115
Figs, yuzu kosho, truffle, jumbo corn
Additional Truffle **(Seasonal)**

Grilled Tiger Prawn GF — 95
Confit chilli garlic butter, lemon, parsley

Cauliflower Tempura V — 45
Chipotle mayo, sesame, nori

Avocado Burrata Tacos (4 pcs) V, GF — 55
Cherry tomato, balsamic vinegar, basil

Salmon Tacos (4 pcs) GF — 60
Avocado, ají amarillo, lime

Wagyu Beef Tacos GF — 85
Truffle, bell pepper, jalapeño chilli, cured egg yolk
Additional Truffle **(Seasonal)**

Crispy Chicken Chicharrones — 90
Buttermilk, chilli sauce & relish sauce

Wagyu Beef Empanadas (3 pcs) — 80
Smoked brisket, sofrito & garlic sauce

King Crab Toast — 95
Celeriac, mango, lemon, Oscietra caviar

Tuna Aburi Nigiri — 85
Wasabi, teriyaki, Oscietra caviar, rice cracker

Crispy Baby Squid GF — 75
Ocopa sauce, green chilli, lime, quinoa

Guacamole VG, GF — 70
Avocado, amarillo chilli, red onion, lime, corn tortillas

CEVICHES Y TIRADITOS

COYA Grand Ceviche & Tiradito — 325
Selection of our finest ceviches & tiraditos, featuring
Sea Bass • Argentinian Prawn • Snapper • Yellowtail • Tuna
Dressed in vibrant "leche de tigre"
Additional Oscietra Caviar (10g) — 95

Classic Sea Bass Ceviche GF — 85
"Leche de Tigre", red onions, sweet potatoes, jumbo corn

Spicy Yellowfin Tuna Ceviche — 85
Chilli, ponzu, sesame, crispy rice

Truffle Snapper Ceviche — 85
Truffle ponzu, rice cracker, shiitake

Yuzu Sea Bream Ceviche GF — 80
Cured sea bream, yuzu tiger, red onions,
jalapeño, balsamic caviar

Yellowtail Tiradito — 95
Green chilli, daikon, tobiko

Argentinian Prawns Tiradito — 95
Ají amarillo, black lime & fermented black bean purée

Smoked Amberjack Tiradito — 95
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

ENSALADAS

Burrata V, GF — 95
Tomato, botija olive, pomegranate

Kale Salad VG, GF — 65
Walnuts, manchego, apple dressing
Additional Truffle **(Seasonal)**

King Crab Salad — 95
Baby spinach, avocado, heirloom tomatoes, mango

PARRILLA

Australian Wagyu Sirloin GF — 470
Grade 7, Peruvian spice rub,
chimichurri

Spicy Beef Fillet (250g) — 250
Chilli, garlic, crispy shallots

Baby Chicken a la Brasa GF — 160
Smoked ají panca, oregano,
charred seasonal vegetables

Jumbo Tiger Prawns (250g / 125g) — 280 / 145
Piquillo peppers, ají rocoto, tomato

Lamb Chops (3 pcs) GF — 250
Ají panca marinade, aubergine caviar

CAZUELAS Y CALIENTE

Chilean Sea Bass Cazuela GF — 240
Bomba rice, chilli lime butter, sweet corn purée
& pea shoots

Mushroom Cazuela V, GF — 125
Bomba rice, oyster mushroom,
shimeji mushroom, parmesan

Crispy Octopus — 190
Potato mousse, botija olives, smoked paprika

Salmon Fillet — 140
Sweet potato purée, compressed cucumber
& kombu oil

Tiger Prawn Linguine — 140
Datterini tomatoes, mascarpone cheese,
chilli garlic, basil

Angus Beef Orzotto — 195
Slow-cooked angus sirloin, smoked butter,
sun-dried tomatoes

ACOMPAÑANTES

COYA Chips VG, GF — 55
Smoked tomato, huancaína

Garden Leaves Salad VG — 45
Tomatoes, pickled shallot, house vinaigrette

Chaufa Rice V, GF — 55
Choclo, smoked soy furikake, thyme

Grilled Aubergine V — 85
Ají limo, tomato, basil, parmesan, botija olive powder

TASTING MENUS

DISCOVERY MENU · AED 560 PER GUEST

POSTRES

Dessert Platter — 255 / 165
Selection of our signature desserts,
tropical fruits, and house-made ice creams,
Designed for sharing

Churros — 65
Milk chocolate & dulce de leche sauce

Chocolate Fondant — 65
Praline, ice cream, caramel tuile

Lime Cheesecake — 65
Peach, mango, exotic fruits sorbet

Tres Leches — 65
Three-Milk cake, vanilla ice cream

Millefeuille — 65
Hazelnut brittle, berry sorbet

WHERE SUMMER FINDS US

MONACO · IBIZA · MARBELLA

BEYOND BORDERS

LONDON · DUBAI · ABU DHABI · DOHA · RIYADH
BARCELONA · MUSCAT

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.

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

DISCOVERY MENU

560 per person
Minimum of two guests

Guacamole ◈ VG, GF
Avocado, ají amarillo, red onion, lime, corn tortillas

◆

Truffle Snapper Ceviche
Truffle ponzu, rice cracker, shiitake

Classic Sea Bass ◈ GF
"Leche de tigre", red onion, sweet potatoes, jumbo corn

Hokkaido Scallop Tiradito
Kizami wasabi, yuzu tobiko, seaweed, pickled apple, shiso oil

Yellowfin Tuna Tartare GF
Charred padrón peppers, truffle, fermented lime, avocado purée

◆

Beef Skewers GF
Ají panca, coriander, chives

Crispy Chicken Chicharrones
Buttermilk, chilli sauce & relish sauce

King Crab Salad
Baby spinach, avocado, heirloom tomatoes, mango

Avocado Burrata Tacos V, GF
Cherry tomato, balsamic vinegar, basil

◆

Chilean Sea Bass Cazuela ◈ GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet ◈
Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Aubergine V
Ají limo, tomato, basil, parmesan, botija olive powder

◆

Purple Corn Colada V
Peruvian purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Tres Leches
Three-milk cake, vanilla ice cream

Lime Cheesecake
Peach, mango, exotic fruits sorbet

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SUMMER LUNCH MENU

130 per person
Monday to Friday from 12:30pm to 4:00pm

PARA EMPEZAR

Seasonal Soup with Peruvian Flavours GF

APERITIVOS

Choice of one

Wagyu Beef Tartare with Truffle GF
Roasted pepper, cured egg yolk, ají amarillo

Charred Corn & Avocado Salad V
Heirloom tomatoes, feta, botija olives

Sea Bream Ceviche with Yuzu GF
"Leche de tigre", chilli, coriander

Grilled Aubergine V
Ají limo, tomato, basil, parmesan, botija olive powder

PLATO FUERTE

Choice of one

Chicken with Peruvian Spices GF
Smoked ají panca, oregano, charred seasonal vegetables

Robata Grilled Salmon
Sweet potato purée, compressed cucumber & kombu oil

Grilled Australian Angus Sirloin GF
Chimichurri, crispy crushed potatoes

Tiger Prawn Linguine
Datterini tomatoes, mascarpone cheese, chilli garlic, basil

Wild Mushroom Rice V, GF
Bomba rice, ají amarillo, parmesan

POSTRES

Choice of one

Millefeuille
Hazelnut brittle, berry sorbet

Summer Berry Pavlova GF
Lime curd, red fruit sorbet

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