

PERUVIAN CEVICHE & SASHIMI

COYA Signature Platter 308
Selection of Chef's favourite ceviches

◆ **Classic Sea Bass 74** GF
Sweet potato, red onion, jumbo corn, crispy corn

Squid 62 GF
Black garlic, rice vinegar, spicy jumbo corn

Salmon 58
Tomato, basil, white balsamic, ikura

◆ **Red Snapper 88**
Truffle ponzu, chives, rice cracker
Additional Truffle **Seasonal**

◆ **Spicy Yellowfin Tuna 76**
Chilli, garlic, sesame seeds, rice cracker, soy

Smoked Tomato 50 V
Tomato sorbet, parmesan crumbs, basil

Seared Yellowfin Tuna 72 GF
Teriyaki dressing, sriracha mayonnaise, pickled cucumber

◆ **Yellowtail 88**
Green chilli, daikon, tobiko

GRILLED SKEWERS

Tiger Prawn 67 GF
Panca chilli, chives

Portobello Mushroom 44 VG GF
Panca chilli, parsley

◆ **Chicken 55** GF
Amarillo chilli glaze, garlic, chives

Beef Fillet 78 GF
Panca chilli, coriander, chives

SALADS

Burrata 98 V GF
Pomegranate, pickled limo chilli, botija olives, tomatoes, grapes

Cucumber and Apple Salad 49 VG GF
Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

Kale Salad 57 V
Candied walnuts, goji berries, manchego, dried cranberries
miso apple dressing
Additional Truffle **Seasonal**

◆ **Corn Salad 56** VG GF
Grilled corn, crispy corn, jumbo corn, chilli dressing



SCAN ME!

APPETIZERS

◆ **Guacamole 62**
Avocado, corn tortillas, shrimp crackers

Tuna Aburi Nigiri 86
Flame seared yellowfin tuna, wasabi mayonnaise
teriyaki dressing, Oscietra caviar

King Crab Toasts 98
Norwegian king crab, mango, celeriac miso purée, lemon

Wagyu Beef Baos 88
Beef cheek, passion fruit, pickled cucumber

Wagyu Beef Tacos 78 GF
Bell pepper, truffle, jalapeño chilli
Additional Truffle **Seasonal**

Grilled Aubergine 68 V
Limo chilli, tomato, basil, parmesan, botija olives

Grilled Corn 62 V GF
Whole corn, tamarind soy butter, manchego, dried lime

Yellowfin Tuna Tacos 72 GF
Oscietra caviar, pink peppercorn, panca chilli

Potato Churros Seasonal V
Manchego, truffle, huancaína sauce
Additional Truffle **Seasonal**

Wagyu Beef Pastry with Truffle 82
Beef ribs, avocado, mirasol chilli

Crispy Calamari 64 GF
Quinoa, black mint dressing

Grilled Chicken Taco 64 GF
Bell pepper, manchego, botija olive

Potato Croquettes 52
Huayro potato, taramasalata, amarillo chilli, manchego

Wagyu Beef Maki Roll 82 GF
Veal bacon, enoki mushroom, mustard

Tiger Prawn Maki Roll 78 GF
Pumpkin, XO sauce, bonito, escabeche

Salmon Taco 64 GF
Salmon, avocado, amarillo chilli

FISH & SEAFOOD

Grilled Lobster 590
Black ponzu, panca chilli, lime, miso

Grilled Tiger Prawns
Yuzu kosho, chimichurri sauce
(250g) **278** | (125g) **146**

Crispy Octopus with Potato Purée 178
Bottarga, botija olive, amarillo chilli, smoked paprika
Additional Truffle **Seasonal**

Grilled Sea Bream wrapped in Banana Leaf GF
Escabeche, tamarillo, panca chilli, moscatel vinegar
Whole **274** | Fillet **142**

Grilled Salmon with Miso 132
Barley, seaweed, mustard

POULTRY & MEAT

Grilled Corn Fed Baby Chicken 158 GF
Panca chilli, grilled vegetables, coriander aioli

Grilled Lamb Chops 228 GF
Fig and amarillo chilli chutney, chives

Slow Cooked Beef Ribs 218 GF
Miso, limo chilli, soy glaze

◆ **Spicy Beef Fillet 248** GF
Crispy shallots, chilli, garlic

Grilled Wagyu Sirloin (300g) GF
Peruvian spice rub, chimichurri sauce
grade 7 **482**

Grilled Wagyu Rib-Eye (300g) GF
Peruvian spice rub, chimichurri sauce
grade 7 **498**

Grilled Wagyu T-Bone (700g)
Peruvian spice rub, grilled aubergine, baby corn
grade 7 **888**

Grilled Wagyu Tomahawk (1300-1500g)
Peruvian spice rub, grilled aubergine, baby corn
grade 8-9 **1295**

IRON POTS

◆ **Chilean Sea Bass Rice 232** GF
Bomba rice, lime, chilli, sweetcorn purée

Quinoa and Pumpkin 98 V GF
Ricotta, limo chilli, tomatoes

Peruvian Potato and Mushroom Seasonal V GF
Crispy enoki mushroom, truffle

Duck Rice 182 GF
Rice, saffron, parmesan, amarillo chilli

SIDE DISHES

Grilled Asparagus 45 V GF
Spicy tomato dressing

◆ **Crispy Potatoes 48** V GF
Spicy tomato dressing, huancaína sauce

Grilled Broccoli 45 V GF
Chilli garlic butter, sesame seeds

Potato Purée with Truffle Seasonal V GF
Smoked butter, amarillo chilli

PREMIUM MENU

840 per person

Minimum of two people

Edamame

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Guacamole

Avocado, corn tortillas, shrimp crackers

Spicy Yellowfin Tuna

Chilli, garlic, sesame seeds, rice cracker, soy

Red Snapper Ceviche

Truffle ponzu, chives, rice cracker

Smoked Tomato V

Tomato sorbet, parmesan crumbs, basil

King Crab Toasts

Norwegian king crab, mango, celeriac miso purée, lemon

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Sea Bass Croquettes

Yuzu kosho, amarillo chilli, confit onion, spicy mayo

Grilled Chicken Taco GF

Bell pepper, manchego, botija olive

Wagyu Beef Maki Roll GF

Veal bacon, enoki mushroom, mustard

Burrata V GF

Pomegranate, pickled limo chilli, botija olives
tomatoes, grapes

Tiger Prawn Skewers GF

Panca chilli, chives

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Grilled Lobster

Black ponzu, panca chilli, lime, miso

Grilled Wagyu Rib-Eye GF

Peruvian spice rub, chimichurri sauce
grade 7

Grilled Corn V GF

Whole corn, tamarind soy butter, manchego, dried lime

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Camu Camu Flan GF

Lime flan, camu camu meringue, coconut, dulce tuile
camu camu & yoghurt ice cream

Purple Corn Colada

Passion fruit, berries, orange shortbread

Milk Cake

Evaporated milk genoise, crispy milk, cucumber & lime
sorbet, amarillo chilli & mango sorbet

All prices are Inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free

TASTING MENU

540 per person

Minimum of two people

Additional wine pairing (+AED198)

Guacamole

Avocado, corn tortillas, shrimp crackers

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Classic Sea Bass Ceviche GF

Sweet potato, red onion, jumbo corn, crispy corn

Squid Ceviche GF

Black garlic, rice vinegar, spicy jumbo corn

Spicy Yellowfin Tuna

Chilli, garlic, sesame seeds, rice cracker, soy

Yellowtail

Green chilli, daikon, tobiko

Wagyu Beef Tacos GF

Bell pepper, truffle, jalapeño chilli

Perfectly paired with

NV Veuve Clicquot, Brut Yellow Label, Champagne
France (100 ml)

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Tuna Aburi Nigiri GF

Flame seared yellowfin tuna, wasabi mayonnaise
teriyaki dressing

Grilled Aubergine V

Limo chilli, tomato, basil, parmesan, botija olives

Cucumber and Apple Salad VG GF

Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

Chicken Skewers GF

Amarillo chilli glaze, garlic, chives

Perfectly paired with

2021 Riesling Unplugged, Martin Tesch, Nahe
Germany (100 ml)

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Chilean Sea Bass Rice GF

Bomba rice, lime, chilli, sweetcorn purée

Spicy Beef Fillet GF

Crispy shallots, chilli, garlic

Grilled Broccoli V GF

Chilli garlic butter, sesame seeds

Perfectly paired with

2018 Syrah, Waterkloof Circumstance, Stellenbosch
South Africa (100 ml)

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Chocolate Fondant GF

Coconut, passion fruit ice cream

Corn Meringue GF

Sweetcorn meringue, passion fruit
mango yoghurt ice cream, gold leaf

Purple Corn Colada

Passion fruit, berries, orange shortbread

Perfectly paired with

2021 Banyuls, Bila-Haut, M. Chapoutie, Roussillon
Southern France (75 ml)

All prices are Inclusive of 5% VAT.

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