

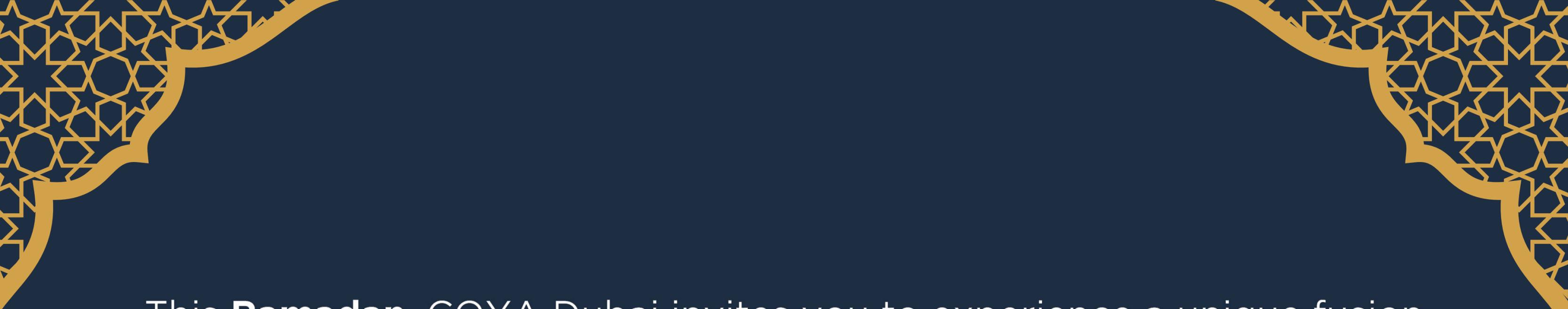


COYA

# RAMADAN IFTAR

THE COYA DUBAI WAY





This **Ramadan**, COYA Dubai invites you to experience a unique fusion of authentic Peruvian flavors blended with the rich traditions of the Middle East.

Known for our vibrant ambiance and culinary excellence, COYA Dubai promises a special Iftar experience for gatherings of all sizes.





**Timings:** From sunset to 9:00PM

**Pricing:** AED 249 per person

**Inclusions:**

- A full Iftar experience with a curated menu of starters, soups, appetizers, main courses, sides, and dessert.
- Vegetarian, vegan, and gluten-free options available.

## WHY CHOOSE IFTAR AT COYA DUBAI?

- Celebrate Ramadan with a unique blend of bold flavors and authentic traditions.
- A luxurious yet welcoming ambiance perfect for family, friends, or corporate gatherings.
- Exceptional menu catering to diverse preferences, including vegetarian, vegan, and gluten-free options.
- Outstanding service and attention to detail

## GROUP BOOKINGS & CUSTOMIZATION

- Group Bookings & Customization
- Exclusive group booking options for larger gatherings.
- Private dining and tailored menus for corporate events or family celebrations.
- Flexible arrangements to suit your needs with a dedicated events team.

### IFTAR MENU

249 per person

#### TO START

##### Sukkari Dates

##### Guacamole

Avocado, amarillo chilli, red onion  
lime, corn tortillas

#### SOUPS

Choice of one

##### Lentil Soup GF

Huayro potatos, panca chilli

##### Miso Soup

Barley miso, dashi, tofu, yuzu

#### APPETIZERS

Full selection included

##### Tomato Ceviche V

Watermelon, tofu puree, ponzu

##### Avocado Maki Roll V GF

Shiitake, limo chilli  
avocado, quinoa, black sesame

##### COYA Salad VG

Mixed leaves, house dressing,  
purple potatoes, pumpkin, goats cheese

##### Chilean Sea Bass 'Croquetas'

Red chilli aioli, coriander

##### Chicken Skewers GF

Amarillo chilli, mirin glaze, chives

##### Slow Cooked Short Rib Baos

Amarillo chilli aioli  
apple coleslaw, coriander

#### MAIN COURSE

Choice of one

##### Grilled Baby Chicken GF

Panca chilli, coriander aioli, red pepper salsa

##### Slow Cooked Lamb Ribs

Smoked aubergine puree  
red pepper glaze

##### 'Lomo Saltado'

Wok tossed bavette, smoked soy  
tomato, crispy potato

##### Slow Cooked Short Ribs GF

Miso, soy glaze, spring onions

##### Quinoa & Barley Hot Pot V

Roasted pumpkin, basil miso  
toasted pumpkin seeds

##### Grilled Sea Bream Fillet GF

Escabeche, smoked paprika, bojita olives

##### Chilean Sea Bass Rice GF

Miso char grilled Chilean sea bass  
bomba rice, chilli & lime butter

#### SIDE DISH

##### Potatoes 'Bravas' V GF

Smoked tomato sauce  
Peruvian cheese sauce, coriander

#### DESSERT

##### Pistachio Baklava

Glazed fig, kiwicha  
pistachio ice cream

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

V: Vegetarian VG: Vegan GF: Gluten Free



COYA

FOR ALL ENQUIRIES:

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