

PERUVIAN CEVICHES & ‘SASHIMI’

COYA Ceviche Trio 52

Selection of COYA Signature Ceviches

Classic Sea Bass Ceviche 17 GF

“Leche de Tigre”, red onions, sweet potato, jumbo corn

Truffle Corvina Ceviche 22

Truffle sauce, rice cracker, ceps & cancha powder

Spicy Yellowfin Tuna Ceviche 21

Ponzu, chilli, nori & rice cracker

Courgette Ceviche 18 VG GF

Tromboncino squash, green jalapeño, lime caviar

Yellowtail ‘Sashimi’ Style 23

Green chilli sauce, Japanese radish, orange tobiko

Tuna Tartare 22 GF

Peruvian dressing, cured egg yolk, rice crackers, crispy roots

(add 3 gr Oscietra caviar 15)

Salmon ‘Sashimi’ Style 21

Homemade smoked salmon, guava, fennel, finger lime

(add 3 gr Oscietra caviar 15)

SALADS

Baby Spinach 19 V

Watermelon, candied walnuts, goji berries

Manchego cheese, pomegranate

COYA Salad 24

Crispy chicken, baby gem, quail eggs, anchovies, Parmesan

Heritage Tomatoes 22 VG

Charred baby gem, avocado, pickled shallot

aji amarillo dressing

(add grilled tuna belly 13)

MARINATED CHAR-GRILLED
SKEWERS (2PCS)

Portobello Mushroom 14 VG GF

Aji panca, parsley

Chicken 18 GF

Aji amarillo, mirin glaze, lime

Beef Fillet 21 GF

Aji panca, coriander, lime

SEASONAL VENUES

MONTE CARLO MYKONOS



SCAN ME!

APPETIZERS

Guacamole 16 VG GF

Avocado, chalaquita, aji amarillo, corn tortillas

Edamame 10 VG GF

Aji amarillo salt, lime

Corn Empanadas (3pcs) 21 GF

Pulled BBQ chicken, garlic aioli

Crispy Baby Squid 19 GF

Green chilli, toasted quinoa & lime, Peruvian green sauce

Wagyu Baos (3pcs) 23

Smoked wagyu brisket, truffle emulsion, rocket cress

Smoked Shiitake Tacos (3pcs) 17 V

Avocado, chalaquita, feta & chipotle

Crab Tacos (3pcs) 21 GF

Fried soft shell crab, yuzu, avocado, aji amarillo, coleslaw

Salmon Tacos (3pcs) 16

Avocado, sriracha cream cheese, yuzu tobiko

Lobster Gyoza 28

Lobster & prawn, aji panca, lobster broth

MARKET SPECIALS

Daily selection of fish & meat

(Ask your waiter for the chef’s daily specials)

OUR VENUES

MAYFAIR DUBAI ABU DHABI CITY DOHA
RIYADH MARBELLA BARCELONA MUSCAT

FISH & SEAFOOD

Chilean Sea Bass Cazuela 52 GF

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

Grilled Salmon Fillet 33 GF

Pickled jalapeño, pineapple salsa, shiso

Sea Bream Fillet 36 GF

Sweet & sour peppers, fennel salad

aji amarillo emulsion

Octopus 34 GF

Smoked potatoes, tomato chutney, botija olives

MEAT & POULTRY

Baby Chicken 31 GF

Aji panca, coriander aioli, grilled vegetables

Spicy Beef Fillet 48 GF

Chilli & star anise, crispy shallots, pickled chilli

Lamb Chops 40

Pepper marinade, sweet paprika

smoked aubergine caviar, chives

Duck Breast 31 GF

Candied kumquat, lúcuma, habanero

Wagyu Picanha 42 GF

Pickled kombu, yuzu & aji panca sauce

VEGETABLES & SIDES

Vegetarian Cazuela 30 V

Spelt, turmeric, chilli, fresh cheese

Udon 28

Stir fry thick noodles, smoked shiitake, bok choy

Grilled Corn 15 VG GF

Marinated Peruvian corn, coriander, red chilli

Tenderstem Broccoli 14 VG GF

Chilli & garlic sauce, sesame seeds

Potatoes ‘Bravas’ 14 V GF

Smoked tomato sauce, Peruvian cheese sauce, coriander

Miso Aubergine 14 VG GF

Buckwheat, miso & lemon sauce

Padron Peppers 12 VG GF

Flaky salt, lime

UPCOMING VENUES

IBIZA ATHENS MILAN SAINT-TROPEZ

DESSERTS

Dessert Platter 52

COYA signature selection, fresh fruit, sorbets

Churros 15 V

Orange & lime churros, milk chocolate & dulce de leche

Almond & Matcha Cremeux 15 VG GF

Almond frangipane, Matcha cremeux, apricot sauce

Summer Berries Suspiro 16 V GF

Summer berries, soft meringue, raspberry
sherry vinegar

Pastel Tres Leches 16 V

Vanilla ice cream, salted dulce de leche

Torta de Chocolate 16 V GF

Flourless chocolate cake, caramelised peanuts
tonka & coffee parfait

Manchego Cheesecake 16 V GF

Buckwheat crumble, Manchego cheese, guava sauce

Exotic Fruit Platter & Frosted Fruit 24 VG GF

Exotic seasonal fruit platter, sorbets

Sorbets & Ice Creams 4/scoop V GF

Daily selection of sorbets & ice creams

SWEET WINE BY THE GLASS

Fonseca 10 Year Old Tawny Port 12

Porto, Portugal

Sauternes

Les Carmes de Rieussec by Château Rieussec, 2017 13

Bordeaux, France

Sauternes, Château de Fargues, 1995 25

Bordeaux, France

COCKTAILS

Mahy 17

Santiago de Cuba 11 yrs, Punt E Mes, Falernum liqueur
homemade Habano bitters

Rum Old Fashioned 19

Diplomatico Reserva Rum stirred with Moscovado syrup
Angostura bitters

All prices listed are in GBP and are inclusive of 20% VAT.
A discretionary 13.5% service charge will be added to your bill.
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free

TASTING MENU

To be experienced by the whole table
95 per person

Guacamole VG GF

Avocado, chalaquita, aji amarillo, corn tortillas

Wagyu Bao

Smoked wagyu brisket, truffle emulsion, rocket cress

Crab Tacos GF GF

Fried soft shell crab, yuzu, avocado
aji amarillo coleslaw

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Classic Seabass Ceviche GF

“Leche de Tigre”, red onions, sweet potato
jumbo corn

Spicy Yellowfin Tuna Ceviche

Ponzu, chilli, nori & rice cracker

Truffle Corvina Ceviche

Truffle sauce, rice cracker, ceps & cancha powder

Yellowtail ‘Sashimi’ Style

Green chilli sauce, Japanese radish, orange tobiko

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Sea Bream Fillet GF

Sweet & sour peppers, fennel salad
aji amarillo emulsion

Spicy Beef Fillet GF

Chilli & star anise, crispy shallots, pickled chilli

Tenderstem Broccoli VG GF

Chilli & garlic sauce, sesame seeds

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Churros V

Orange & lime churros
milk chocolate & dulce de leche

Manchego Cheesecake V GF

Buckwheat crumble, Manchego cheese
guava sauce

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