

APERITIVOS

Tuna Aburi Nigiri Wasabi, teriyaki, Oscietra caviar, rice crackers	90
Wagyu Empanadas ♦ (3 pcs) Smoked brisket, sofrito & garlic sauce	80
Guacamole ♦ Avocado, chalaquita & lime, corn tortilla	70
Crispy Baby Squid ♦ GF Quinoa, green chilli, Peruvian green sauce & lime	70
Stuffed Padron Peppers V Manchego, yuzu kosho, sundried tomatoes	70
Crispy Chicken 'Chicharrones' Buttermilk, chilli sauce & relish sauce	90

CEVICHEs BY COYA

Signature Ceviche Platter Selection of signature dishes from "Ceviche & Raw Bar": Sea Bass • Prawn • Snapper • Tuna • Tomato	315
Classic Sea Bass ♦ GF "Leche de tigre", red onion, sweet potatoes, jumbo corn	75
Spicy Yellowfin Tuna ♦ Ponzu, red chilli & garlic, rice cracker	75
Argentinian Prawn Ceviche GF Jasper tomato, bitter orange, seaweed cracker	85
Truffle Snapper ♦ Truffle ponzu, rice cracker, shiitake	85
Tomato Ceviche V Smoked heirloom tomato, tomato sorbet, parmesan crumbs, basil	55

RAW BAR

Caviar Oscietra (50g) Salsa criolla, crème fraîche, lime & sweet potato mochi	755
Yellowtail 'Sashimi Style' GF Yellow chilli tiger, pickled daikon, basil oil	85
Halibut 'Sashimi Style' Yuzu, honey, Oscietra caviar, pink pepper, truffle oil	95
Seared Beef Tataki GF Figs, yuzu kosho, truffle, jumbo corn Additional Truffle Seasonal	115

SALADS

COYA Salad ♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	125
Burrata V, GF Datterino tomatoes, grape, botija olive powder & pomegranate	105
King Crab Baby spinach, avocado, heirloom tomatoes, mango	95

FISH & SEAFOOD

Chargrilled Whole Sea Bass (1.2kg) GF Lemon salsa, roasted mix vegetables, grilled baby gem	400
Miso Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoot	235
Salmon Fillet Sweet potato purée, compressed cucumber & kombu oil	140
Jumbo Tiger Prawns GF Piquillo peppers, rocoto chilli, tomato	(250g) 280 (125g) 145
Crispy Octopus Potato mousse, bottarga, botija olives, smoked paprika Additional Truffle Seasonal	180
Grilled Sea Bream GF Tamarind, yellow chilli, tomato & red onion escabeche	(Whole) 280 (Fillet) 145

MEAT & POULTRY

Spicy Beef Fillet ♦ (250g) Chinese chilli & garlic, crispy shallots, pickled chilli	250
Grilled Baby Chicken ♦ GF Smoked chilli, soy, oregano & coriander aioli	160
Lamb Chops (3 pcs) Red pepper marinade, smoked aubergine caviar & coriander	250
Wagyu Beef Orzo Risotto Sirloin Grade 4-5, thyme, smoked butter, sundried tomatoes	210

WHERE SUMMER FINDS US

MONACO • IBIZA • MARBELLA

BEYOND BORDERS

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

Australian Wagyu Tomahawk (1.8 - 2kg) Grade 7, chimichurri, grilled aubergine, grilled corn	1490
Australian Wagyu Sirloin GF Grade 7, Peruvian spice rub, chimichurri Additional Truffle Seasonal	470
Australian Wagyu Rib Eye GF Grade 7, Peruvian spice rub, chimichurri Additional Truffle Seasonal	490

SIDES

Charcoal Baked Sweet Potato V, GF Chilli-garlic butter, salted jumbo corn, crème fraîche & fresh herbs	65
COYA Fries ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	45
Baby Gem Salad VG House dressing, toasted panko & chives	45
Smoked Corn Salad VG, GF Sweet corn, choclo, cancha, sweet peppers, roasted onion & coriander	55
Fried Rice V, GF Choclo, soy furikake, thyme	55

DESSERTS

Dessert Platter (Full / Mini) Selection of five desserts, fresh fruit ice cream & sorbet	255 / 165
Churros ♦ Milk chocolate & dulce de leche sauce, orange zest	65
Chocolate Fondant GF Praline, corn flakes ice cream, caramel tuile	65
Lime Cheesecake Peach, mango, exotic fruits sorbet, kunafa	65
Tres Leches Three milks cake, vanilla ice cream, fresh berries	65
Frozen Yoghurt Picarones (For Two) Yoghurt ice cream, sweet potato doughnut, fig syrup	85

Mazamorra Morada Chicha Morada mousse, cinnamon shortbread & spiced berries compote	60
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TASTING MENUS

DEGUSTATION MENU • AED 560 PER GUEST
ESPECIAL MENU • AED 690 PER GUEST

All prices are listed in AED and are inclusive of 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.

ABU DHABI SEASONAL SPECIALS

APERITIVOS

Grilled Tiger Prawn GF	95
Confit chilli garlic butter, lemon, parsley	
Wagyu Beef Tacos GF	85
Truffle, bell peper, jalapeno chilli, cured egg yolk Additional Truffle Seasonal	
Yuzu Sea Bream Ceviche GF	75
Cured Sea Bream, yuzu tiger, red onions, jalapeno, balsamic caviar	
King Crab Toast	95
Celeriac, mango, lemon, Oscietra caviar	
Tiger Prawn Maki	85
Pumpkin, XO sauce, bonito, escabeche	
Grilled Aubergine V	75
Limo Chilli, tomato, basil, parmesan, Botija olive powder	
Beef Fillet Skewers GF	85
Panca chilli, coriander, chive	

MAIN DISHES

Crispy Duck Leg Hot Pot	195
Bomba rice, saffron parmesan, amarillo chilli	
Lobster Rice GF	195
Bomba rice, tarragon, lemon balm	
Whole Grilled Lobster	465
Black ponzu, kimchi, panca chilli, burnt lime, chives	
Mushroom Rice GF	125
Bomba Rice, oyster mushroom, shimeji mushroom, parmesan	

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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.