

## APERITIVOS

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

## CEVICHES BY COYA

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

## RAW BAR

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

## SALADS

|                                                                                          |     |
|------------------------------------------------------------------------------------------|-----|
| <b>COYA Salad</b> ♦<br>Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego | 125 |
| <b>Burrata</b> V, GF<br>Datterino tomatoes, grape, botija olive powder & pomegranate     | 105 |
| <b>King Crab</b><br>Baby spinach, avacodo, heirloom tomatoes, mango                      | 95  |

## FISH & SEAFOOD

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

## MEAT & POULTRY

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

## 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.

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

## SIDES

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

## DESSERTS

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

## WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



## BEYOND BORDERS

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

ABU DHABI  
SEASONAL SPECIALS

APERITIVOS

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

MAIN DISHES

|                                                                                          |            |
|------------------------------------------------------------------------------------------|------------|
| <b>Crispy Duck Leg Hot Pot</b><br>Bomba rice, saffrom parmesan, amarillo chilli          | <b>195</b> |
| <b>Lobster Rice</b> GF<br>Bomba rice, tarragon, lemon balm                               | <b>195</b> |
| <b>Whole Grilled Lobster</b><br>,Black ponzu, kimchi, panca chilli<br>burnt lime, chives | <b>465</b> |
| <b>Mushroom Rice</b> GF<br>Bomba Rice, oyster muchroom, shimeji<br>mushroom, parmesan    | <b>125</b> |

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.