

## APERITIVOS

<b>Wagyu Empanadas</b> ♦ (3 pcs) Smoked brisket, sofrito & garlic sauce	80
<b>Guacamole</b> ♦ VG, GF Avocado, chalaquita & lime, corn tortilla	70
<b>Crispy Baby Squid</b> ♦ GF Quinoa, green chilli, Peruvian green sauce & lime	70
<b>Stuffed Padron Peppers</b> V Manchego, yuzu kosho, sundried tomatoes	70
<b>Crispy Chicken 'Chicharrones'</b> Buttermilk, chilli sauce & relish sauce	90
<b>Wagyu Beef Tacos</b> GF Truffle, bell pepper, jalapeño chilli, cured egg yolk Additional Truffle <b>Seasonal</b>	85
<b>Beef Fillet Skewers</b> GF Panca chilli, coriander, chives	85

## CEVICHEs BY COYA

<b>Signature Ceviche Platter</b> Selection of signature dishes from "Ceviche & Raw Bar": Sea Bream • Prawn • Snapper • Tuna • Tomato	315
<b>Yuzu Sea Bream</b> GF Cured Sea Bream, yuzu tiger, red onion, jalepeño, balsamic caviar	75
<b>Spicy Yellowfin Tuna</b> ♦ Ponzu, red chilli & garlic, rice cracker	75
<b>Argentinian Prawn Ceviche</b> GF Josper tomato, bitter orange, seaweed cracker	85
<b>Truffle Snapper</b> ♦ Truffle ponzu, rice cracker, shiitake	85
<b>Tomato Ceviche</b> V Smoked heirloom tomato, tomato sorbet, parmesan crumbs, basil	55

## RAW BAR

<b>Seared Beef Tataki</b> GF Figs, yuzu kosho, truffle, jumbo corn Additional Truffle <b>Seasonal</b>	115
<b>Halibut 'Sashimi Style'</b> Yuzu, honey, Oscietra caviar, pink pepper, truffle oil	95

## SALADS

<b>COYA Salad</b> ♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	125
<b>Burrata</b> V, GF Datterino tomatoes, grape, botija olive powder & pomegranate	105

## FISH & SEAFOOD

<b>Miso Chilean Sea Bass Cazuela</b> ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoot	235
<b>Salmon Fillet</b> Sweet potato purée, compressed cucumber & kombu oil	140
<b>Jumbo Tiger Prawns</b> GF (250g) 280   (125g) 145 Piquillo peppers, rocoto chilli, tomato	
<b>Grilled Sea Bream</b> GF (Whole) 280   (Fillet) 145 Tamarind, yellow chilli, tomato & red onion escabeche	

## MEAT & POULTRY

<b>Spicy Beef Fillet</b> ♦ (250g) Chinese chilli & garlic, crispy shallots, pickled chilli	250
<b>Grilled Baby Chicken</b> ♦ GF Smoked chilli, soy, oregano & coriander aioli	160
<b>Lamb Chops</b> (3 pcs) Red pepper marinade, smoked aubergine caviar & coriander	250
<b>Wagyu Beef Orzo Risotto</b> 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

<b>Australian Wagyu Sirloin</b> GF Grade 7, Peruvian spice rub, chimichurri Additional Truffle <b>Seasonal</b>	470
<b>Australian Wagyu Rib Eye</b> GF Grade 7, Peruvian spice rub, chimichurri Additional Truffle <b>Seasonal</b>	490

## SIDES

<b>Mushroom Rice</b> V, GF Bomba rice, oyster mushroom, shimeji mushroom, parmesan	125
<b>COYA Fries</b> ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	45
<b>Baby Gem Salad</b> VG House dressing, toasted panko & chives	45
<b>Smoked Corn Salad</b> VG, GF Sweet corn, choclo, cancha, sweet peppers, roasted onion & coriander	55
<b>Fried Rice</b> V, GF Choclo, soy furikake, thyme	55

## DESSERTS

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

<b>Mazamorra Morada</b> Chicha morada mousse, cinnamon shortbread & spiced berries compote	60
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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.

## 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.