

PERUVIAN CEVICHES & ‘SASHIMI’

Signature Ceviche Platter 312
Selection of COYA signature ceviches

Tomato Ceviche 48 V
Smoked heirloom tomatoes, tomato sorbet, parmesan crumbs, basil

Classic Sea Bass Ceviche 74 GF
Cured sea bass, classic tiger, red onions, sweet potato, jumbo corn

Lobster Ceviche 96
Mango, dashi, jalapeño, Botija olives

Truffle Snapper Ceviche 88
Red snapper, truffle ponzu, chives, rice cracker
Additional Truffle Seasonal

Tuna ‘Sashimi’ Style 74 GF
Jalapeño dressing, apple, amarillo chilli

Amberjack ‘Sashimi’ Style 88
Truffle dashi tiger, shiitake mushrooms, truffle puree, chives
Additional Truffle Seasonal

Yellowtail ‘Sashimi’ Style 88 GF
Amarillo tiger, pickled daikon, basil oil

SALADS

Cucumber & Green Apple 49 VG GF
Miso coriander dressing, sesame oil, toasted almonds

Sweetcorn 56 VG GF
Grilled corn, crispy corn, white corn, sweet peppers & coriander

King Crab 88
Baby spinach, avocado, heirloom tomatoes, mango

Burrata 98 V GF
Tomatoes, grapes, Botija olive powder, crispy quinoa

CHAR GRILLED SKEWERS

Beef Fillet 78 GF
Panca chilli, coriander, chives

Portobello Mushroom 46 VG GF
Panca chilli, parsley

Chicken 58 GF
Amarillo chilli, mirin glaze, chives

SEASONAL VENUES

MONTE CARLO MYKONOS



SCAN ME!

APPETIZERS

Guacamole 64
Avocado, amarillo chilli, red onion, lime, corn tortillas

Stuffed Padron Peppers 68 V
Manchego, yuzu koshu, sundried tomatoes

Seared Beef Wagyu 105 GF
Figs, yuzu kosho, truffle, jumbo corn
Additional Truffle Seasonal

Char Grilled Corn 66 V GF
Tamarind soy butter, manchego, dried lime

King Crab Toast 98
Celeriac, mango, lemon, Oscietra caviar

Chicken Tacos 64 GF
Bell pepper, huayro potato, Botija olives

Salmon Tacos 64 GF
Avocado puree, amarillo cream cheese, scarlet cress

Wagyu Beef Tacos 82 GF
Truffle, bell pepper, jalapeño chilli, cured egg yolk
Additional Truffle Seasonal

Grilled Aubergine 72 V
Limo chilli, tomato, basil, parmesan, Botija olive powder

Crispy Baby Squid 64 GF
Peruvian cheese & mint dressing, green chilli, lime, quinoa

Wagyu Beef Gyoza 82
Ginger, quinoa, gherkins, soy

Tiger Prawn Maki Roll 82
Pumpkin, XO sauce, bonito, escabeche

Wagyu Beef Maki Roll 84 GF
Veal bacon, enoki mushroom, mustard

Wagyu Beef ‘Empanadas’ 84
Avocado, mirasol chilli, truffle aioli

Tuna Aburi Nigiri 86
Wasabi, teriyaki, Oscietra caviar, rice cracker

Wagyu Beef Baos 92
Wagyu beef cheek, passion fruit, pickled cucumber

OUR VENUES

MAYFAIR DUBAI ABU DHABI CITY DOHA
RIYADH MARBELLA BARCELONA MUSCAT

FISH & SEAFOOD

Grilled Tiger Prawns
Piquillo peppers, rocoto chilli, tomato
(250g) 278 | (125g) 146

Grilled Sea Bream GF
Tamarind, amarillo chilli, tomato & red onion escabeche
Whole 278 | Fillet 146

Lobster Rice 188 GF
Bomba rice, tarragon, lemon balm

Crispy Octopus 178
Potato mousse, bottarga, Botija olives, smoked paprika
Additional Truffle Seasonal

Chilean Sea Bass Rice 232 GF
Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

Whole Grilled Lobster 465
Black ponzu, kimchi, panca chilli, burnt lime, chives

Grilled Salmon Fillet 136
Smoked paprika, coconut milk, dashi, fennel

POULTRY & MEAT

Crispy Duck Leg Hot Pot 178
Bomba rice, saffron, parmesan, amarillo chilli

Grilled Baby Chicken 160 GF
Panca chilli, coriander aioli, grilled vegetables

Grilled Wagyu Sirloin 470 GF
Grade 7, Peruvian spice rub, chimichurri
Additional Truffle Seasonal

Grilled Wagyu Rib Eye 490 GF
Grade 7, Peruvian spice rub, chimichurri
Additional Truffle Seasonal

Spicy Beef Fillet 248
Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Lamb Chops 248 GF
Panca chilli, smoked aubergine yoghurt, chives

Slow Cooked Short Ribs 218
Gochujang glaze, crispy potato, panca chilli

VEGETABLES

Quinoa & Pumpkin Hot Pot 102 V GF
Ricotta, limo chilli, tomatoes

Stir Fried Rice 48 V GF
Choclo, soy furikake, thyme

Potatoes ‘Bravas’ 48 V GF
Smoked tomato sauce, Peruvian cheese sauce, coriander

Grilled Broccoli 45 V
Chilli garlic butter, toasted sesame seeds

UPCOMING VENUES

IBIZA ATHENS MILAN

MENU ESPECIAL

690 per person

Minimum of two people

Additional wine pairing (+380)

Guacamole

Avocado, amarillo chilli, red onion, lime, corn tortillas

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Lobster Ceviche

Mango, dashi, jalapeño, Botija olives

Spicy Yellowfin Tuna Ceviche

Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker

Amberjack ‘Sashimi’ Style

Truffle dashi tiger, shiitake mushrooms, truffle puree, chives

Seared Beef Wagyu GF

Figs, yuzu kosho, truffle, jumbo corn

Perfectly paired with

NV Louis Roederer Brut (125ml)

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Chilean Sea Bass ‘Croquetas’

Red chilli aioli, coriander

Beef Fillet Skewers GF

Panca chilli, coriander, chives

Chicken Tacos GF

Bell pepper, huayro potato, Botija olives

King Crab

Baby spinach, avocado, heirloom tomatoes, mango

Perfectly paired with

2019 Pernand-Vergeleses Les Combottes, Les Parcelles de Saulx (100ml)

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Whole Grilled Lobster

Black ponzu, kimchi, panca chilli, burnt lime, chives

Grilled Wagyu Rib Eye GF

Grade 7, Peruvian spice rub, chimichurri

Char Grilled Corn V GF

Tamarind soy butter, manchego, dried lime

Perfectly paired with

2022 Châteauneuf-du-Pape, L’Ame, Maison Ogier (100ml)

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COYA Sundae

Chocolate mousse, banana bread
corn flakes ice cream, ‘tres leche’

Peruvian Purple Corn Colada V

Purple corn sorbet, granita
passion fruit & strawberry, orange shortbread

Coconut Custard GF

Passion fruit granita, purple potato tuile, tropical fruits

Perfectly paired with

2017 Cuvee Beerenauslese, Kracher (70ml)

All prices are listed in AED & inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free

MENÚ DEGUSTACIÓN

560 per person

Minimum of two people

Additional wine pairing (+198)

Guacamole

Avocado, amarillo chilli, red onion, lime, corn tortillas

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Truffle Snapper Ceviche

Cured red snapper, truffle tiger, rice cracker, shiitake

Classic Sea Bass Ceviche GF

Cured sea bass, classic tiger, red onions
sweet potato, jumbo corn

Tomato Ceviche V

Smoked heirloom tomatoes, tomato sorbet
parmesan crumbs, basil

Yellowtail ‘Sashimi’ Style GF

Amarillo tiger, pickled daikon, basil oil

Perfectly paired with

NV Mademoiselle Marguerite, Brut Crémant de Limoux, Limoux France (125 ml)

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Wagyu Beef Tacos GF

Truffle, bell pepper, jalapeño chilli, cured egg yolk

Stuffed Padron Peppers V

Manchego, yuzu koshu, sundried tomatoes

Burrata V GF

Tomatoes, grapes, Botija olive powder, crispy quinoa

Chicken Skewers GF

Amarillo chilli, mirin glaze, chives

Perfectly paired with

2021 Riesling Unplugged, Martin Tesch, Nahe Germany (100 ml)

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Chilean Sea Bass Rice GF

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

Spicy Beef Fillet

Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Aubergine V

Limo chilli, tomato, basil, parmesan, Botija olive powder

Perfectly paired with

2019 Syrah, Waterkloof Circumstance, Stellenbosch South Africa (100 ml)

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Orange & Lime Churros

Milk chocolate & dulce de leche sauce, orange zest

Peruvian Purple Corn Colada V

Purple corn sorbet, granita
passion fruit & strawberry, orange shortbread

Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Perfectly paired with

2021 Banyuls, Bila-Haut, M. Chapoutier, Roussillon Southern France (75 ml)

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