



# COYA AFTERNOON RITUAL

## INCAN RITUAL

**195** per guest

A curated selection of COYA signatures, from Wagyu empanadas to fire-grilled anticuchos and coastal seafood bites along accompanied by your choice of infusion or coffee.



## CHAMPAGNE RITUAL

**255** per guest

A curated journey through COYA's savoury signatures & sweet creations accompanied by your choice of infusion or coffee paired with a glass of Veuve Clicquot champagne

## ABU DHABI FAVOURITES

<b>Tres Leches</b> Three milks cake, vanilla ice cream, fresh berries	65
<b>Chichamisú</b> Ladyfinger cookies, coffee, chicha morada	65
<b>Saffron Date Cake</b> Milk chocolate & date cake, pistachio saffron & vanilla ice cream	65

## SWEET EXPRESSIONS

<b>Dessert Platter</b> Selection of five desserts, fresh fruit ice cream & sorbet	255
<b>Mini Dessert Platter</b> Selection of three desserts, fresh fruit ice cream & sorbet	165
<b>Churros</b> Milk Chocolate, orange zest, dulce de leche sauce	65
<b>Chocolate Fondant GF</b> Praline, corn flakes ice cream, caramel tuile	65
<b>Lime Cheesecake</b> Peach, mango, exotic fruits sorbet, kunafa	65

<b>Millefeuille</b> Vanilla cream, hazelnut brittle, wild berries sorbet	55
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<b>Chocolate Trifle</b> Chocolate mousse, praline, coffee ice cream	55
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<b>Alfajores</b> (3 pcs) Shortbread cookies with dulce de leche Per piece 5	15
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## SIPPING DELIGHTS

<b>Perumisú</b> Velvety   Creamy Coffee, caramel syrup, condensed milk, cinnamon, tiramisú extract	45
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<b>Choco Andino</b> Chocolately   Rich Coffee, milk, chocolate, cacao whipped cream	45
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## SPECIAL LOOSE TEA BY AVANTCHA

<b>Bamboo Snow White</b>	25
<b>Peach &amp; Pear</b>	25
<b>Milk Oolong</b>	25
<b>Velvet Salted Caramel</b>	25
<b>Chocolate Chilli</b>	25
<b>Rush Hour Berry</b>	25
<b>Ceremonial Grade Matcha Kagoshima</b> (Hot or Iced)	25

## PREMIUM TEA BY AVANTCHA

<b>Mao Jian Jasmine Tea</b>	22
<b>Majestic Earl Grey</b>	22
<b>Organic Chamomile</b>	22
<b>Organic English Breakfast</b>	22
<b>Organic Ginger Breeze</b>	22
<b>Organic Mint Duo</b>	22

## SPECIALITY COFFEE

<b>COYA's Chicha Latte</b> (Hot or Iced) Chicha Morada syrup, milk, cinnamon	30
<b>Espresso</b>	16
<b>Espresso Macchiato</b>	18
<b>Double Espresso</b>	18
<b>Double Espresso Macchiato</b>	20
<b>Cappucino</b>	22
<b>Caffe Latte</b> (Hot or Iced)	22
<b>Americano</b> (Hot or Iced)	20
<b>Matcha Kagoshima Latte</b> (Hot or Iced)	25

## SAVOURY SIGNATURES

<b>Guacamole</b> VG, GF Avocado, chalaquita & lime, corn tortilla	70
<b>Stuffed Padron Peppers</b> V Manchego, yuzu kosho, sundried tomatoes	70
<b>Avocado Burrata Tacos</b> V, GF Cherry tomato, balsamic vinegar, basil	50
<b>Beef Fillet Skewers</b> GF Panca chilli, coriander, chive	85
<b>Wagyu Beef Tacos</b> GF Truffle, bell pepper, jalapeño chilli, cured egg yolk	85
<b>Wagyu Empanadas</b> Smoked brisket, sofrito & garlic sauce	80
<b>Grilled Chicken Baos</b> Bell peppers, huayro potato, botija olives	70
<b>Crispy Chicken 'Chicharrones'</b> Buttermilk, chilli sauce & relish sauce	90
<b>Crispy Baby Squid</b> GF Quinoa, green chilli, Peruvian green sauce & lime	70

