

COYA
PRESENTS
MAMAQUILLA
DINING WITH PURPOSE

EMPOWERING WOMEN THROUGH
OUR GLOBAL CHARITY PARTNER



SET MENU
299 per person

TO START

Soup of the day / Focaccia / Hummus

APPETIZERS

Full section included

Avocado Burrata Tacos V, GF
Cherry tomato, balsamic vinegar, basil

Grilled Chicken Baos
Bell peppers, huayro potato, Botija olives

Stuffed Padron Peppers V
Manchego, yuzu kosho, sundried tomatoes

Beef Skewers GF
Smoked chilli, coriander, chives

Potato Croquettes V
Peruvian cheese and mint dressing,
huayro potato, yellow chilli

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

Chilean Sea Bass Rice GF
Chargrilled Chilean sea bass, bomba rice,
chilli & lime butter

MAIN COURSE

Choice of one

Wagyu Beef Orzo Risotto
Sirloin grade 4-5, thyme, smoked butter,
sundried tomatoes

Grilled Baby Chicken GF
Smoked chilli, coriander aioli, grilled vegetable

Australian Wagyu Sirloin (150g) GF
Grade 4-5, Peruvian spice rub, chimichurri

Mushroom Rice V, GF
Bomba rice, oyster mushroom,
shimeji mushroom, parmesan

Salmon Fillet
Sweet potato purée, compressed cucumber
& kombu oil

DESSERT

Mazamorra Morada
Chicha Morada mousse, cinnamon shortbread
& spiced berries compote

**15% of proceeds from our exclusive Mama Quilla
Set Menu will be donated to Dubai Cares.**

All prices are listed in AED and are inclusive of 5% VAT.
(V) Vegetarian (VG) Vegan (GF) Gluten Free