

APERITIVOS

Wagyu Empanadas (2 pcs)	80
Smoked brisket, sofrito & garlic sauce	
Guacamole VG, GF	70
Avocado, chalaquita & lime, corn tortilla	
Crispy Baby Squid GF	70
Quinoa, green chilli, Peruvian green sauce & lime	
Padron Peppers VG, GF	45
Lime & yellow chilli salt	
Cauliflower Tempura V	45
Chipotle mayo, sesame, nori powder	
Salmon Tacos (2 pcs) GF	50
Corn tortillas, avocado purée, yellow chilli, crème fraîche	

CEVICHES BY COYA

Signature Ceviche Platter	325
Selection of signature dishes from "Ceviche & Raw Bar": Sea Bass • Salmon • Snapper • Yellowtail • Tuna	
Classic Sea Bass GF	85
"Leche de tigre", red onion, sweet potatoes, jumbo corn	
Spicy Yellowfin Tuna	85
Ponzu, red chilli & garlic, rice cracker	
Atlantic Salmon	75
COYA ponzu, ginger, daikon, wasabi tobiko	
Truffle Snapper	95
Truffle ponzu, rice cracker, shiitake	
Seasonal Vegetarian Ceviche VG	55
Palm heart, lychee, COYA ponzu, coconut milk	

RAW BAR

Caviar Oscietra (50g)	755
Salsa criolla, crème fraîche, lime & sweet potato mochi	
Hokkaido Scallops	105
Kizami wasabi, yuzu tobiko, wakame seaweed, shiso oil	
Yellowtail 'Sashimi Style'	95
Green chilli sauce, daikon & orange tobiko	
Argentinian Prawns	95
Yellow chilli, black lime & fermented black bean puree	
Beef Tataki GF	115
Wagyu sirloin, red chilli, daikon, fig purée	

SALADS

COYA Salad	125
Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	
Burrata V, GF	95
Datterino tomatoes, grape, botija olive powder & pomegranate	
Kale Salad V, GF	65
Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing	
<i>Additional Truffle Seasonal</i>	

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela GF	240
Bomba rice, chilli lime butter, sweet corn purée & pea shoots	
Salmon Fillet	140
Sweet potato purée, compressed cucumber & kombu oil	
Jumbo Tiger Prawns GF	200
Green & red chilli salsa, soy, ginger & grilled lemon	
Crispy Octopus	190
Potato mousse, bottarga, botija olives, smoked paprika	
Seafood Pasta	140
Tomato sauce, sautéed squid & prawns, stracciata	
Whole Sea Bream (1kg) (For Two) GF	300
Salsa criolla, pickled shallots & capers	

MEAT & POULTRY

Australian Wagyu Sirloin GF	470
Grade 7, Peruvian spice rub, chimichurri	
Spicy Beef Fillet (250g)	250
Chinese chilli & garlic, crispy shallots, pickled chilli	
Lamb Chops (3 pcs) GF	200
Red pepper marinade, sweet paprika, smoked aubergine caviar & coriander	
Grilled Baby Chicken GF	150
Smoked chilli, soy, oregano & coriander aioli	

TASTING MENUS

DISCOVERY MENU • AED 560 PER GUEST
INDULGENCE MENU • AED 880 PER GUEST

Hokkaido A5 Wagyu Rib Eye GF
Wafu sauce, wasabi cream, chimichurri

610

Australian Wagyu Tomahawk (1.2kg)
Blooming onion, padron pepper, king oyster mushroom, wasabi cream & truffle jus

1280

SIDES

Charcoal Baked Sweet Potato V, GF
Chilli-lime butter, salted jumbo corn, crème fraîche & fresh herbs

65

COYA Fries V, GF
Smoked tomato sauce & Peruvian cheese sauce

55

Baby Gem Salad VG
House dressing, toasted panko & chives

45

Smoked Corn Salad VG, GF
Sweet corn, choclo, cancha, sweet peppers, roasted onion & coriander

65

Tenderstem Broccoli V
Chilli-garlic butter, lime & sesame seeds

45

Stir-fried Rice 'Chaufa'
Seasonal vegetables, eggs & dark soy

55

DESSERTS

Dessert Platter
Selection of five desserts, fresh fruit ice cream & sorbet

255

Churros
Milk chocolate & dulce de leche sauce, orange zest

65

Chocolate Fondant GF
Praline, corn flakes ice cream, caramel tuile

65

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

65

Tres Leches
Three milks cake, vanilla ice cream, fresh berries

65

Frozen Yoghurt Picarones (For Two)
Yoghurt ice cream, sweet potato doughnut, fig syrup

85

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



BEYOND BORDERS

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

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.
◆ 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.

DUBAI SEASONAL SPECIALS

APERITIVOS

Lobster Baos GF 110

Smoked chilli aïoli, Oscietra caviar, celery, chives

Beef Skewer GF 95

Smoked chilli, coriander, chives

Slow Cooked Short Rib Baos 80

Yellow chilli, apple coleslaw, coriander

A5 Wagyu Beef Gyoza 90

Pumpkin purée, truffle ponzu, chives

Crispy Crab Maki Roll 90

Lemon aïoli, tomato powder, pickled yellow chilli

MAIN DISHES

Seasonal Vegetarian Pasta V 110

Cherry tomato, basil, stracciatella

Whole Grilled Lobster GF 440

Smoked chilli, kimchi butter, ponzu, burnt lime, chives

Slow Cooked Short Ribs GF 240

Miso, soy glaze, spring onions

DESSERTS

Sweetcorn Meringue GF 60

Passion fruit, mango yoghurt ice cream, gold leaf

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.

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

(V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.