

## APERITIVOS

<b>Wagyu Empanadas</b> ♦ (2 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>Padron Peppers</b> VG, GF Lime & yellow chilli salt	45
<b>Cauliflower Tempura</b> V Chipotle mayo, sesame, nori powder	45
<b>Salmon Tacos</b> (2 pcs) GF Corn tortillas, avocado purée, yellow chilli, crème fraîche	50

## CEVICHES BY COYA

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

## RAW BAR

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

## 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	95
<b>Kale Salad</b> V, GF Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing Additional Truffle <b>Seasonal</b>	65

## FISH & SEAFOOD

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

## MEAT & POULTRY

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

### TASTING MENUS

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

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.

<b>Hokkaido A5 Wagyu Rib Eye</b> GF Wafu sauce, wasabi cream, chimichurri	610
<b>Australian Wagyu Tomahawk</b> (1.2kg) Blooming onion, padron pepper, king oyster mushroom, wasabi cream & truffle jus	1280

## SIDES

<b>Charcoal Baked Sweet Potato</b> V, GF Chilli-lime butter, salted jumbo corn, crème fraîche & fresh herbs	65
<b>COYA Fries</b> ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	55
<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	65
<b>Tenderstem Broccoli</b> V Chilli-garlic butter, lime & sesame seeds	45
<b>Stir-fried Rice ‘Chaufa’</b> Seasonal vegetables, eggs & dark soy	55

## DESSERTS

<b>Dessert Platter</b> Selection of five desserts, fresh fruit ice cream & sorbet	255
<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>Lime Cheesecake</b> Peach, mango, exotic fruits sorbet, kunafa	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

### WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



### BEYOND BORDERS

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

# DUBAI SEASONAL SPECIALS

## APERITIVOS

<b>Lobster Baos</b> Smoked chilli aïoli, Oscietra caviar, celery, chives	<b>110</b>
<b>Beef Skewer</b> GF Smoked chilli, coriander, chives	<b>95</b>
<b>Slow Cooked Short Rib Baos</b> Yellow chilli, apple coleslaw, coriander	<b>80</b>
<b>A5 Wagyu Beef Gyoza</b> Pumpkin purée, truffle ponzu, chives	<b>90</b>
<b>Crispy Crab Maki Roll</b> Lemon aïoli, tomato powder, pickled yellow chilli	<b>90</b>

## MAIN DISHES

<b>Seasonal Vegetarian Pasta</b> V Cherry tomato, basil, stracciatella	<b>110</b>
<b>Whole Grilled Lobster</b> GF Smoked chilli, kimchi butter, ponzu, burnt lime, chives	<b>440</b>
<b>Slow Cooked Short Ribs</b> GF Miso, soy glaze, spring onions	<b>240</b>

## DESSERTS

<b>Sweetcorn Meringue</b> GF Passion fruit, mango yoghurt ice cream, gold leaf	<b>60</b>
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# 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.

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