



YOUR IFTAR,
THE COYA WAY

IFTAR MENU

250 per person

TO START

Sukkari Dates

Guacamole V GF

Avocado, corn tortillas & shrimp crackers

SOUPS

Caramelized Celeriac Soup VG GF

Caramelized onion, lemon confit, goat cheese & puff rice

APPETIZERS

Full selection included

Tomato Ceviche V

Compressed watermelon, basil powder, veg ponzu, furikake & myoga

Avocado Maki VG GF

Shitake mushroom, aji limo, quinoa & black sesame

Smoked Corn Salad VG GF

Sweet Corn, choclo, cancha, sweet peppers, roasted onion & coriander

Chilean Seabass Croquettes

Bechamel, potato & chilli mayo

Slow Cooked Short Rib Baos

Yellow chilli, apple coleslaw & coriander

Chicken Skewers GF

Yellow chilli, kombu, mirin & chives

MAIN COURSE

Choice of one

Confit Chicken Leg GF

Mayacoba bean, yellow chilli & miso

Lomo Saltado

Bavette steak, smoked soy, avocado, datterini tomatoes & string fries

Slow Cooked Short Ribs GF

Miso, soy glaze & spring onions

Robata Grilled Seabream Fillet GF

Peruvian escabeche, olives, paprika & herb oil

Miso Chilean Seabass Cazuela GF

Bomba rice, chilli lime butter, sweet corn puree & pea shoots

Mushroom Rice Hot Pot VG

Seasonal mushrooms, bomba rice, shiitake broth, crispy enoki, toasted seaweed butter

SIDE DISH

COYA Fries VG GF

Smoked tomato sauce & Peruvian cheese sauce

DESSERT

Saffron Pavlova

Dates cream, figs, passion fruit & mango ice cream

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