

COYA
PRESENTS
MAMAQUILLA
DINING WITH PURPOSE

EMPOWERING WOMEN THROUGH
OUR GLOBAL CHARITY PARTNER



SET MENU

299 per person

Guacamole

Avocado, yellow chilli, red onion, lime, corn tortillas

TO SHARE

Yellowfin Tuna Tartare GF

Charred padron peppers, fermented lime, avocado puree, crispy quinoa

Classic Sea Bass Ceviche GF

"Leche de tigre", red onion, sweet potatoes, jumbo corn

Sweetcorn GF

Grilled corn, crispy corn, white corn, sweet peppers & coriander

Chilean Sea Bass Croquettes

Red chilli aioli, coriander

Slow Cooked Short Rib Baos

Yellow chilli aioli, apple coleslaw, coriander

MAIN COURSE

Choice of one

Grilled Beef Flank

Chinese chilli & garlic, crispy shallots, pickled chilli

Chilean Sea Bass Rice GF

Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

Slow Cooked Short Ribs GF

Miso, soy glaze, spring onions

Confit chicken leg GF

Mayacoba bean, yellow chilli, miso

Mushroom Rice V, GF

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

Seafood Pasta

Tomato sauce, sauted squid & prawns, stracciatella

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

(V) Vegetarian (VG) Vegan (GF) Gluten Free

