

PERUVIAN CEVICHES & ‘SASHIMI’

Signature Ceviche Platter 32.5
Selection of COYA signature ceviches

◆ **Classic Sea Bass Ceviche 8** GF
Cured sea bass, classic tiger, red onions, sweet potato, jumbo corn

◆ **Spicy Yellowfin Tuna Ceviche 8.2**
Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker

Mandarin Ceviche 7.2
Cured sea bass, ginger, lime, mandarin pearls

Truffle Snapper Ceviche 9.6
Cured red snapper, truffle tiger, rice cracker, shiitake

🍷 **Asparagus Ceviche 5.6** V
Yuzu, plantain, walnuts, amarillo chilli

Yellowtail ‘Sashimi’ Style 7.8
Green chilli tiger, daikon, orange tobiko

Lobster ‘Sashimi’ Style 10.6
Lobster essence, black lime & fermented bean purée, pickled shallots

SALADS

◆ **Sweetcorn 5.8** V GF
Grilled corn, crispy corn, white corn, sweet peppers & coriander

🍷 **Chicory & Manchego 5.8** V
XO sauce, aged manchego, chives & furikake

Heirloom Tomato 5.6 VG GF
Burnt avocado, Cotija cheese, seaweed

CHAR GRILLED SKEWERS

◆ **Chicken 6.2** GF
Amarillo chilli, mirin glaze, chives

Portobello Mushroom 4.6 VG GF
Panca chilli, parsley

◆ **Beef Fillet 7.4** GF
Panca chilli, coriander, chives



APPETIZERS

◆ **Guacamole 6.4** V GF
Avocado, amarillo chilli, red onion, lime, corn tortillas

Crispy Baby Squid 7 GF
Peruvian cheese & mint dressing, green chilli, lime, quinoa

Chilean Sea Bass ‘Croquetas’ 6
Red chilli aioli, coriander

Peruvian Potato Churros 8.4 V
Peruvian cheese sauce, manchego, truffle

Yellowfin Tuna Tartare 8.8 GF
Charred padrón peppers, truffle, fermented lime, avocado puree

🍷 **Volcano Maki Roll 7.2**
Salmon, chipotle emulsion, tobiko, padron pepper, avocado

Avocado Maki Roll 6 V GF
Shiitake, limo chilli, avocado, quinoa, black sesame

Prawn & Chilean Sea Bass Gyoza 8
Jalapeño dressing, edamame, panca chilli ponzu

Slow Cooked Short Rib Baos 9.5
Amarillo chilli aioli, apple coleslaw, coriander

🍷 **Cauliflower Tempura 5.8** V
Chipotle aioli, sesame, seaweed

FISH & SEAFOOD

◆ **Chilean Sea Bass Rice 26** GF
Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

Grilled Whole Sea Bream 27 GF
Tamarind, amarillo chilli, tomato & red onion escabeche

Crispy Octopus 19
Potato mousse, bottarga, Botija olives, smoked paprika

Whole Grilled Lobster 38 GF
Black ponzu, kimchi, panca chilli, burnt lime, chives

POULTRY & MEAT

Grilled Baby Chicken 17 GF
Panca chilli, coriander aioli, red pepper sals

Grilled Lamb Chops 21 GF
Panca chilli, smoked aubergine yoghurt, chives

◆ **Grilled Beef Fillet 24** GF
Chinese chilli & garlic, crispy shallots, pickled chilli

Slow Cooked Short Ribs 22 GF
Miso, soy glaze, spring onions

Grilled Wagyu Sirloin 46.2 GF
Grade 7, Peruvian spice rub, chimichurri

VEGETABLES

Mushroom Rice Hot Pot 12 V GF
Seasonal mushrooms, bomba rice, crispy enoki, seaweed butter

Grilled Broccoli 4.4 V GF
Chilli garlic butter, toasted sesame seeds

◆ **Potatoes ‘Bravas’ 4.6** V GF
Smoked tomato sauce, Peruvian cheese sauce, coriander

Potato Puree with Truffle 8 V GF
Smoked butter, amarillo chilli

All prices are listed in OMR.
V: Vegetarian VG: Vegan GF: Gluten Free

◆ Global Signature Dish 🍷 Muscat Exclusive Dish
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

All prices are inclusive of 8% service charge,
5% municipality tax, 4% tourism tax & 5% VAT.

MENU DEGUSTACIÓN

59 per person

Minimum of two guests

Guacamole V GF
Avocado, amarillo chilli, red onion, lime, corn tortillas

Classic Sea Bass Ceviche GF
Cured sea bass, classic tiger, red onions
sweet potato, jumbo corn

Spicy Yellowfin Tuna Ceviche
Cured yellowfin tuna, ponzu, chilli, garlic
rice & nori cracker

Mandarin Ceviche GF
Cured sea bass, ginger, lime, mandarin pearls

Yellowtail ‘Sashimi’ Style
Green chilli tiger, daikon, orange tobiko

Chicken Skewers GF
Amarillo chilli, mirin glaze, chives

Slow Cooked Short Rib Baos
Amarillo chilli aioli, apple coleslaw, coriander

Chicory & Manchego Salad V
XO sauce, aged manchego, chives & furikake

Chilean Sea Bass ‘Croquetas’
Red chilli aioli, coriander

Chilean Sea Bass Rice GF
Miso char grilled Chilean sea bass, bomba rice
chilli & lime butter

Grilled Beef Fillet GF
Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Broccoli V GF
Chilli garlic butter, toasted sesame seeds

‘Tres Leches’
Three milks cake, vanilla ice cream
salted dulce de leche

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

Passion Fruit Granita GF
Pineapple, basil, miso cookies

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MENU DE LUJO

89 per person

Minimum of two guests

Guacamole V GF
Avocado, amarillo chilli, red onion, lime, corn tortillas

Peruvian Potato Churros V
Peruvian cheese sauce, manchego, truffle

Prawn & Chilean Sea Bass Gyoza
Jalapeño dressing, edamame, panca chilli ponzu

Wagyu Beef ‘Croquetas’
Crispy Huayro, seared wagyu beef, coriander aioli

Heirloom Tomato Salad VG GF
Burnt avocado, Cotija cheese, seaweed

Langosta Tiradito
Lobster tail, black lime, & fermented bean puree

Truffle Snapper Ceviche
Cured red snapper, truffle tiger, rice cracker, shiitake

Yellowfin Tuna Tartare
Charred padrón peppers, truffle, fermented lime
avocado puree

Madarin Ceviche GF
Cured sea bass, ginger, lime, mandarin pearls

Whole Grilled Lobster GF
Black ponzu, kimchi, panca chilli, burnt lime, chives

Grilled Wagyu Sirloin GF
Grade 7, Peruvian spice rub, chimichurri

Potatoes ‘Bravas’ V GF
Smoked tomato sauce, Peruvian cheese
sauce, coriander

Padron Peppers V GF
Sesame dressing, cancha furikake

Orange & Lime Churros
Milk chocolate & dulce de leche sauce, orange zest

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

Praline Mousse GF
Passion fruit, white chocolate ice cream
popping candy

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