

APERITIVOS

Guacamole ♦ VG, GF Avocado, chalaquita & lime, corn tortilla	6.4
Cauliflower Tempura V Chipotle aioli, sesame seeds & nori seaweed dust	6.5
Crispy Baby Squid ♦ Quinoa, green chilli, Peruvian green sauce & lime	8
Tuna Tartare Tostada (3 pcs) Corn tortillas, avocado purée, yellow chilli crème fraîche	7.9
Avocado Maki Roll VG, GF Shiitake, avocado, quinoa & sesame seeds	6
Short Rib Bao Yellow chilli aioli, apple coleslaw & coriander	9.5

CEVICHES BY COYA

Signature Ceviche Platter Selection of signature dishes from “Ceviche & Raw Bar”: Sea Bass • Tuna • Snapper • Yellowtail • Seasonal	36.5
Atlantic Salmon Yuzu coconut, avocado, yuzu pearl, garlic, tobiko	8
Spicy Yellowfin Tuna ♦ Ponzu, red chilli & garlic, rice cracker	8.2
Mandarin Sea Bass GF Ginger, lime & mandarin pearls	7.5
Truffle Snapper ♦ Truffle ponzu, rice cracker, shiitake Additional truffle	9.6 Seasonal
Seasonal Vegetarian Ceviche V, GF Smoked beetroot, cucumber granita, feta	5.6

RAW BAR

Yellowtail ‘Sashimi Style’ ♦ Green chilli sauce, daikon & orange tobiko	7.8
Lobster Tail ‘Sashimi Style’ Lobster essence, black lime & fermented bean purée, pickled shallot	9.5
Wagyu Beef Tataki GF Wagyu sirloin grade 7, red chilli, daikon, fig purée & truffle	13

TASTING MENU

DISCOVERY MENU • 62 OMR PER GUEST
INDULGENCE MENU • 89 OMR PER GUEST

SALADS

Kale Salad V Candied walnuts, goji, manchego, dried cranberry, miso & apple dressing Additional truffle	6 Seasonal
COYA Salad ♦ Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego	9.5
Burrata V, GF Hirloom tomato, grape, botija olive powder & Pomegranate	9.8
Smoked Corn Salad VG, GF Corn, edamame, sweet peppers, roasted onion & coriander	5.5

FISH & SEAFOOD

Miso Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	29
Grilled Lobster GF Black ponzu, kimchi, smoked chilli, burnt lime, chives	38
Crispy Octopus Potato mousse, bottarga, botija olives, smoked paprika	19
Whole Sea Bream (For two) GF Salsa verde, pickled shallots & coriander	24
Seafood Pasta ♦ Tomato sauce, sauted squid & prawns, stracciatella, fresh herbs	16.8

MEAT & POULTRY

Grilled Baby Chicken ♦ GF Smoked chilli, coriander aioli, red pepper salsa	17
Spicy Beef Fillet ♦ (250g) Chinese chilli & garlic, crispy shallots, pickled chilli	25
Lamb Chops (3 pcs) GF Pepper marinade, sweet paprika, smoked aubergine caviar & coriander	23
Beef Short Rib GF 12 hours slow cooked, miso & soy glaze, spring onion	22

Australian Wagyu Sirloin GF Grade 7, Peruvian spice rub Served with chimichurri sauce Additional truffle jus	46.2 2
--	-----------

SIDES

COYA Chips ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	5.5
Baby Gem Salad V House dressing, toasted panko & chives	4.5
Tenderstem Broccoli V Chilli-garlic paste, lime & sesame seeds	5.5
Charcoal Baked Sweet Potato V Chilli-lime butter, crispy quinoa, crème fraîche & fresh herbs	6
Stir-fried Mushrooms V, GF Seasonal selection, salsa anticuchera & fresh herbs, crispy garlic	6.5
Foamed Potatoes Purée with Truffle GF Potato spuma, smoked butter, yellow chilli	8

DESSERTS

Dessert Platter Selection of five signature desserts, fresh fruits, ice cream & sorbet	32
Churros ♦ Milk chocolate & dulce de leche sauce, orange zest	7.2
Chocolate Fondant Praline, corn flakes ice cream, caramel tuile	8
Lime Cheesecake Peach, mango, exotic fruits sorbet, kunafa	7
Tres Leches Three milks cake, vanilla ice cream, fresh berries	6.7
Passion Fruit Granita GF Shaved passion fruit ice, biscuit crumble, pineapple & mango sorbet, dried mango leaf	6
Selection of Ice Creams & Sorbets Additional per scoop	10 3

WHERE SUMMER FINDS US

MONACO • MYKONOS • IBIZA • MARBELLA



BEYOND BORDERS

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

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

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.