

APERITIVOS

Appetizers

Guacamole ✓ 53 Avocado, corn tortillas, shrimp crackers	Croquetas de Lubina 64 Chilean sea bass croquettes, red chilli
Calamares con Ocopa ✎ 54 Baby squid, Peruvian marigold, quinoa	Churros de Papa ✓ Seasonal Manchego cheese, truffle

CEVICHEs

Cured Fish

Mistura de Ceviches 298 Selection of COYA signature ceviches	Favoritos de COYA 258 Selection of COYA signature starters
Lubina Clásica ✎ 72 Sea bass, red onion, white corn, sweet potato	Pargo al Coco 78 Red snapper, coconut milk, aji limo
Atún Chifa 72 Yellowfin tuna, sesame seeds, rice cracker, soy	Salmón Nikkei 54 Salmon, celery juice, ginger, daikon, wasabi tobiko
Dorada Criolla ✎ 54 Sea bream, aji amarillo, crispy corn, coriander	Pargo a la Trufa 88 Red snapper, truffle, ponzu, chives
Calabacines ✓ 44 Courgettes, mint, garlic chips, shiitake mushrooms	

TIRADITOS

Peruvian Sashimi

Salmón Curado ✎ 62 Cured salmon, cucumber, basil aji amarillo, black radish	Serviola a la Trufa 86 Amberjack, dashi, truffle oil chives
Lubina con Sandía 76 Sea bass, watermelon, wasabi, avocado, aji limo	Atún Nikkei 68 Yellowfin tuna, sesame seeds, pickled cucumber
Pez Limón 88 Yellowtail, green chilli, daikon	

TACOS

3 pieces

Salmón 60 Salmon, avocado, aji amarillo	Cangrejo 87 Soft shell crab, avocado wasabi tobiko
Atún 66 Tuna, green beans, wasabi	Aguacate ✓ 60 Avocado, quail egg, smoked yoghurt, seeds
Pollo 60 Chicken, red pepper, corn	



TASTING MENU

To be experienced by the whole table

540 AED per person

ENSALADAS

Salads

Beterraga y Queso ✓ ✎ 52 Golden beets, aji amarillo, goat cheese, hazelnuts	Ensalada de COYA ✓ ✎ 58 Green vegetables, pepper, Peruvian olives, aji amarillo
Quinoa al Tamarindo ✓ ✎ 62 Quinoa, coriander, mint, pomegranate	Kale y Manchego ✓ 50 Kale, candied walnuts, goji, manchego, dried cranberry
Trio de Maíz ✓ ✎ 54 Josper corn, crispy corn, jumbo corn, red chillies	Burrata ✓ 98 Tomatoes, grapes, pickled aji limo, botija olives

ANTICUCHOS

Marinated skewers fired on charcoal grill

Langostinos Tigre ✎ 67 Tiger prawns, aji panca, chives	Res ✎ 64 Beef fillet, aji panca, coriander
Pollo ✎ 50 Chicken, aji amarillo, garlic	Tradicional ✎ 46 Veal heart, aji rocoto, parsley
Setas ✓ ✎ 42 Forest mushrooms, aji panca, parsley	

PARA PICAR

Small dishes

Camarones con Quinoa 74 Stir-fry quinoa, prawns, aji panca	Baos con Res Wagyu 78 Wagyu shortrib, mantou baos, aji amarillo
Pulpo Rostizado 92 Roasted octopus, potato, aji amarillo, bottarga, botija olives	Causa de Beterraga ✓ ✎ 58 Beetroot causa, goat cheese, walnuts, apple, radish
Baos con Langosta 102 Lobster, oscietra caviar, celery, smoked aji panca	Cangrejo al Coco ✎ 96 King crab, oscietra caviar, avocado
Maki Roll de Aguacate ✓ 70 Shiitake, aji limo, avocado, quinoa, black sesame	Tataki de Res Wagyu 115 Wagyu beef tataki, cashew nut puree, josper leeks
Maki Roll de Atún 82 Tuna, asparagus, onion escabeche	Empanadas de Buey 76 Oxtail, tamarind mayonnaise

PESCADOS Y MARISCOS

Fish and Seafood

Salmón a la Brasa 112 Salmon fillet, stir-fry quinoa, soy, green vegetables	Rey Cangrejo 176 Josper grilled king crab, red miso, yuzu, aji amarillo
Lubina Chilena 178 Chilean sea bass, aji amarillo	Langosta al Josper 410 Lobster, chimichurri sauce

AVES Y CARNES

Poultry and Meat

Pollo a la Parrilla 148 Corn fed baby chicken, aji panca, coriander	Bife Ancho ✎ 280 Josper ribeye, chimichurri sauce
Chuletas de Cordero ✎ 198 Lamb chops, crushed aubergines	Bife Ancho Wagyu ✎ 620 Wagyu ribeye, grade 9, chimichurri sauce
Costillas de Cordero 158 Lamb ribs, tamarind glaze, cashew nuts	Bife Angosto Wagyu ✎ 460 Wagyu sirloin, grade 7, chimichurri sauce
Lomo de Res 238 Spicy beef fillet, crispy shallots, aji limo, star anise	Chuletón Wagyu ✎ 980 1kg wagyu rib of beef, grade 7, field mushrooms
Costillas de Res 196 Beef ribs, miso, aji limo	

CAZUELAS

Iron Pot

Papa Seca ✓ ✎ Seasonal Peruvian dried potatoes, black truffle, mushrooms	Arroz Nikkei 208 Chilean sea bass, rice, lime, chilli
Vegetariana ✓ ✎ 98 Peas, beans, confit tomato, goat cheese	Langosta 158 Lobster, rice, pea shoots

ACOMPAÑANTES

Side dishes

Espárragos a la Brasa ✓ 44 Grilled asparagus, tomato dressing	Brócoli ✓ ✎ 40 Sprouting broccoli, chilli garlic butter, sesame seeds
Hongos ✓ 40 Shiitake mushrooms, soy, tamarind butter	Patatas Bravas ✓ ✎ 46 Crispy potatoes, spicy tomatoes, huancaína sauce
Quinoa Sofrita ✓ 46 Stir-fry quinoa, soy, green vegetables	Puré de Papa ✓ ✎ Seasonal Potato, aji amarillo, truffle

✓ = Vegetarian ✎ = Gluten free

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



SET LUNCH MENU

Available Sunday to Thursday 12:30pm until 3:30pm.

AED 130 per person

choice of 2

Salmón Nikkei

Salmon, celery juice, ginger, daikon, wasabi tobiko

Maki Roll de Atún

Tuna, asparagus, onion

Calamares con Ocopa 🌿

Baby squid, quinoa, Peruvian marigold

Maki Roll de Aguacate 🌿

Shiitake, aji limo, avocado, quinoa, black sesame

Ensalada de COYA 🌿 🌿

Green vegetables, pepper, Peruvian olives, aji amarillo

Ensalada de Kale 🌿

Kale, candied walnuts, goji, manchego, dried cranberry

Dorada al Coco

Sea bream, coconut milk, aji limo

Tacos de Pollo

Chicken, red pepper, corn

Croquetas de Lubina

Chilean sea bass croquettes, red chilli

Tacos de Salmon

Salmon, avocado, aji amarillo

Anticucho de Setas 🌿 🌿

Forest mushroom, aji panca, parsley

Anticucho de Pollo 🌿

Chicken, aji amarillo, garlic

choice of 1

Pollo a la Parrilla

Corn fed baby chicken, aji panca, coriander

Vegetariana 🌿 🌿

Peas, beans, confit tomato, goat cheese

Salmón a la Brasa

Salmon fillet, stir-fry quinoa, soy, green vegetables

Costillas de Res

Spicy beef ribs, crispy shallots, garlic

Camarones con Quinoa

Stir-fry quinoa, soy, prawns, aji panca

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

MOCKTAILS & JUICE BAR

AED 40

Purple Rain

Chicha Morada, pineapple, lime, passion fruit

Frambuesa Té

Chamomile, raspberries, lemon,

Rosa de Sandía

Hibiscus Pomegranate Rose Tea, rock melon, lime, agave

Rojo Verbena

Beetroot, carrot, apple, ginger lemon

Jardín Verde

Cucumber, celery, pear

Sol

Orange, carrot, ginger, lemon

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