



TASTING MENU

To be experienced by the whole table
540 AED per person
Available Until 10:30pm

APERITIVOS

Appetizers

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

CEVICHEs

Cured Fish

Mistura de Ceviches 298 Selection of COYA signature ceviches	Dorada Criolla ^{GF} 54 Sea bream, aji amarillo, crispy corn, coriander
Lubina Clásica ^{GF} 72 Sea bass, red onion, white corn, sweet potato	Salmón Nikkei 54 Salmon, celery juice, ginger, daikon, wasabi tobiko
Atún Chifa 72 Yellowfin tuna, sesame seeds, cracker, soy	Pargo a la Trufa 88 Red snapper, truffle, ponzu, chives
Mixto ^{GF} 70 Smoked prawns, mixed seafood, aji limo	

TIRADITOS

Peruvian Sashimi

Concha de Trufa Seasonal Torched scallops, soy, avocado, truffle	Serviola a la Trufa 86 Amberjack, dashi, truffle oil, chives
Atún Nikkei 68 Yellowfin tuna, sesame seeds, pickled cucumber	Pez Limón 88 Yellowtail, green chilli, daikon

TACOS

3 pieces

Aguacate ^V 60 Avocado, quail egg, smoked yoghurt, seeds	Cangrejo 87 Soft shell crab, avocado, wasabi tobiko
Atún 66 Tuna, green beans, wasabi	Salmón 60 Salmon, avocado, aji amarillo
Tartare de Wagyu 90 Grade 8 wagyu, aji panca, bottarga, black quinoa	

ENSALADAS

Salads

Quinoa al Tamarindo ^V ^{GF} 62 Quinoa, coriander, mint, pomegranate	Ensalada de COYA ^V 58 Green vegetables, pepper, Peruvian olives, aji amarillo
Trio de Maíz ^V ^{GF} 54 Grilled corn, crispy corn, jumbo corn, red chillies	Kale y Manchego ^V 50 Kale, candied walnuts, goji, manchego, dried cranberry
Burrata ^V ^{GF} 98 Tomatoes, grapes, pickled aji limo, botija olives	

ANTICUCHOS

Marinated Skewers Fired on a Charcoal Grill

Langostinos Tigre ^{GF} 67 Tiger prawns, aji panca, chives	Res ^{GF} 64 Beef fillet aji panca, coriander
Pollo ^{GF} 50 Chicken, aji amarillo, garlic	Tradicional ^{GF} 46 Veal heart, aji panca, parsley
Setas ^{GF} 42 Forest mushrooms, aji panca, parsley	Hongos ^V ^{GF} 40 Shiitake mushrooms, soy, tamarind butter

PARA PICAR

Small Dishes

Maki Roll de Langostinos 88 Grilled prawns, avocado, escabeche panko aonori, sriracha mayonnaise	Tataki de Res Wagyu ^{GF} 124 Grade 8 wagyu, cashew nut puree, grilled leeks
Maki Roll de Aguacate ^V 70 Shiitake, aji limo, avocado, quinoa, black sesame	Bao de Ternera (3 pcs) 88 Veal, BBQ, cabbage, aji amarillo
Pulpo Rostizado ^{GF} 92 Roasted octopus, potato, bottarga, botija olives, aji amarillo	Baos con Langosta (3 pcs) 102 Lobster, oscietra caviar, celery, smoked aji panca

PESCADOS Y MARISCOS

Fish and Seafood

Escabeche Peruano ^{GF} 274 Char grilled whole sea bream in banana leaf, tamarillo, aji panca, moscatel	Cangrejo Rey 212 Charcoal grilled king crab, red miso, yuzu, aji amarillo
Salmón a la Brasa ^{GF} 112 Salmon fillet, stir-fry quinoa, soy, green vegetables	Langosta Grillada 410 Lobster, chimichurri sauce
	Lubina Chilena 178 Chilean sea bass, aji amarillo

AVES Y CARNES

Poultry and Meat

Pollo a la Parrilla 148 Corn fed baby chicken, aji panca, coriander	Bife Angosto Wagyu ^{GF} 628 Wagyu sirloin, grade 9, chimichurri sauce
Chuletas de Cordero ^{GF} 198 Lamb chops, crushed aubergines	Bife Ancho Wagyu ^{GF} 668 Wagyu ribeye, grade 9, chimichurri sauce
Lomo de Res 238 Spicy beef fillet, crispy shallots, aji limo, star anise	Chuletón Wagyu ^{GF} 980 1kg Wagyu rib of beef, field mushrooms
Costillas de Res ^{GF} 196 Beef ribs, miso, aji limo	

CAZUELAS

Iron Pot

Arroz Nikkei 208 Chilean sea bass, rice, lime, chilli	Papa Seca ^V ^{GF} Seasonal Peruvian dried potatoes, black truffle, mushrooms
Frutos del Mar 202 Scallops, prawns, octopus, rice, lime, pea shoots	Vegetariana ^V ^{GF} 98 Peas, beans, confit tomato, goat cheese

ACOMPAÑANTES

Side Dishes

Espárragos a la Brasa 44 Grilled asparagus, tomato dressing	Brócoli 40 Sprouting broccoli, chilli garlic butter, sesame seeds
Arroz Peruano ^V ^{GF} 36 Wok fried rice, asparagus, sesame	Patatas Bravas ^V ^{GF} 46 Crispy potatoes, spicy tomatoes, huancaina sauce
Quinoa Sofrita ^V 46 Stir-fry quinoa, soy, green vegetables	Puré de Papa ^V ^{GF} Seasonal Potato, aji amarillo, truffle

^V = Vegetarian ^{GF} = Gluten Free

All Prices are Inclusive of 5% VAT



SET LUNCH MENU

Available Sunday to Thursday 12:00pm until 3:30pm
AED 130 per person

choice of 2

Mixto ^{GF}

Smoked prawn, mixed seafood, aji limo

Kale y Manchego ^V

Kale, candied walnuts, goji, manchego, dried cranberry

Trío de Maíz ^{V GF}

Grilled corn, crispy corn, jumbo corn, red chillies

Anticucho de Setas ^{V GF}

Forest mushrooms, aji panca, parsley

Burrata

Tomatoes, grapes, pickled aji limo, botija olives

Maki Roll de Salmon

Salmon, rice, aji amarillo, quinoa

Calamares con Ocopa ^{GF}

Baby squid, Peruvian marigold, quinoa

Maki Roll de Aguacate

Shiitake, aji limo, avocado, quinoa, black sesame

Atún Nikkei

Yellowfin tuna, sesame seeds, pickled cucumber

Bao de Ternera (2 pcs)

Veal, BBQ, cabbage, aji amarillo

choice of 1

Pollo a la Parrilla

Corn fed chicken, aji panca, coriander

Escabeche Peruano

Char grilled filleted sea bream, tamarillo, aji panca, moscatel

Quinoa Sofrita ^V

Stir-fry quinoa, soy, green vegetables

Frutos del Mar

Scallops, prawns, octopus, rice, lime, pea shoots

Costillas de Res

Spicy beef ribs, crispy shallots, garlic

Vegetariana ^{V GF}

Peas, beans, confit tomato, goat cheese

choice of 1 side dish

Ensalada Verde ^V

Butter lettuce, miso, passionfruit

Arroz Peruano ^V

Wok fried rice, asparagus, sesame

Complementary Alfajores with the purchase of coffee and tea

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