PARA EMPEZAR

Guacamole ◈ VG, GF — 70
Avocado, chalaquita & lime, corn tortillas

Wagyu Empanadas ◈ GF — 80
Smoked brisket, sofrito & ají amarillo aïoli

Avocado Burrata Tacos V, GF — 60
Cherry tomato, balsamic vinegar, basil

Crispy Baby Squid GF — 75
Chickpeas, green chilli, Peruvian green sauce & lime

Stuffed Padrón Peppers V — 70
Manchego, yuzu kosho, sundried tomatoes

Crispy Chicken Chicharrones — 95
Buttermilk, chilli sauce & relish sauce

Wagyu Beef Tacos GF — 90
Truffle, bell pepper, jalapeño chilli, cured egg yolk
Additional Truffle — Seasonal

Beef Fillet Skewers GF — 85
Ají panca, coriander, chives

King Crab Toast — 100
Celeriac, mango, lemon, Oscietra caviar

Tuna Aburi Nigiri — 90
Wasabi, teriyaki, Oscietra caviar, rice crackers

Seared Beef Tataki GF — 115
Figs, yuzu kosho, truffle, jumbo corn
Additional Truffle — Seasonal

Tiger Prawn Maki — 85
Pumpkin, XO sauce, bonito, escabeche

Wagyu Beef Maki GF — 85
Veal bacon, enoki mushroom, mustard

CEVICHES Y TIRADITOS

Signature Ceviche Platter — 325
Selection of our finest ceviches & tiraditos

Yuzu Sea Bream Ceviche GF — 80
Cured sea bream, yuzu tiger, red chilli, jalapeño, balsamic caviar

Spicy Yellowfin Tuna Ceviche ◈ — 85
Ponzu, red chilli & garlic, rice cracker

Truffle Snapper Ceviche ◈ — 90
Truffle, ponzu, rice cracker, shiitake

Tomato Ceviche V — 55
Smoked heirloom tomato, tomato sorbet, parmesan crumbs, basil

Classic Sea Bass Ceviche ◈ GF — 80
"Leche de Tigre", red onions, sweet potatoes, jumbo corn

Yellowtail Tiradito GF — 85
Ají amarillo tiger, pickled daikon, basil oil

Patagonian Prawn Tiradito — 95
Fermented black purée, ají amarillo & black lime

ENSALADAS

Burrata V, GF — 95
Datterini tomatoes, grapes, botija olive powder & pomegranate

Kale Salad VG — 70
Walnuts, manchego, apple dressing
Additional Truffle — Seasonal

King Crab Salad — 110
Baby spinach, avocado, heirloom tomatoes, mango

Smoked Corn Salad VG, GF — 65
Sweet corn, choclo, cancha, sweet peppers, roasted onion & coriander

PARRILLA

Grilled Baby Chicken ◈ GF — 165
Smoked ají panca, oregano, charred seasonal vegetables

Lamb Chops (3 pcs) — 250
Red pepper marinade, smoked aubergine caviar

Spicy Beef Fillet ◈ (250g) — 250
Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Sea Bream GF (Fillet / Whole) — 145 / 280
Tamarind, ají amarillo, tomato & red onion escabeche

Australian Wagyu Sirloin GF — 470
Grade 7, Peruvian spice rub, chimichurri
Additional Truffle — Seasonal

Australian Wagyu Rib Eye GF — 490
Grade 7, Peruvian spice rub, chimichurri
Additional Truffle — Seasonal

Jumbo Tiger Prawns GF (125g / 250g) — 145 / 280
Piquillo peppers, ají rocoto, tomato

Whole Grilled Lobster — 465
Black ponzu, kimchi, ají panca, burnt lime, chives

Salmon Fillet — 145
Sweet potato purée, compressed cucumber & kombu oil

CAZUELAS Y CALIENTE

Chilean Sea Bass Cazuela ◈ GF — 245
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Crispy Octopus — 185
Potato mousse, bottarga, botija olives, smoked paprika

Australian Angus Beef Orzotto — 210
Angus sirloin, smoked butter, sundried tomatoes

Tiger Prawn Linguine — 145
Datterini tomatoes, mascarpone cheese, chilli, garlic, basil

Mushroom Cazuela V, GF — 130
Bomba rice, oyster mushroom, shimeji mushroom, parmesan

Crispy Duck Leg Cazuela — 185
Bomba rice, saffron, parmesan, sorrel cress

ACOMPAÑANTES

Grilled Aubergine V — 80
Ají limo, tomato, basil, parmesan, botija olive powder

COYA Fries ◈ V, GF — 60
Smoked tomato sauce & Peruvian cheese sauce

Baby Gem Salad VG — 45
House dressing, toasted panko & chives

Fried Rice V, GF — 55
Choclo, soy furikake, thyme

Grilled Broccoli V, GF — 60
Honey glazed carrot purée, toasted sesame seeds

POSTRES

Dessert Platter (Small / Big) — 165 / 275
Selection of our signature desserts, tropical fruits, and house-made ice cream

Churros ◈ — 70
Milk chocolate & dulce de leche sauce, orange zest

Chocolate Mousse GF — 70
Ilanka chocolate, coffee & tonka bean ice-cream, cocoa nibs & chocolate sauce

Vanilla Crème Brûlée GF — 70
Raspberry jam, raspberry sorbet & buckwheat crumble

Cheesecake GF — 70
Manchego cheesecake, buckwheat & guava sauce

Pistachio Tres Leches — 70
Three-milk cake, vanilla ice cream, pistachio praline & kataifi

WHERE SUMMER FINDS US
MONACO · IBIZA · MARBELLA

◆

BEYOND BORDERS
LONDON · DUBAI · ABU DHABI · DOHA · RIYADH
BARCELONA · MUSCAT

All prices are listed in AED and are inclusive of 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.

DISCOVERY MENU

560 per guest
Minimum of two guests

Guacamole VG, GF
Avocado, chalaquita & lime, corn tortillas

◆

Spicy Yellowfin Tuna Ceviche
Ponzu, red chilli & garlic, rice cracker

King Crab Toast
Celeriac, mango, lemon, Oscietra caviar

Yuzu Jelly Scallop
Celeriac form, truffle caviar, mango

Smoked Amberjack Tiradito
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

Wagyu Beef Tartare GF
Truffle, bell pepper, jalapeño chilli, cured egg yolk

Stuffed Padrón Peppers V
Manchego, yuzu kosho, sundried tomatoes

Grilled Chicken Bao
Bell peppers, huayro potato, botija olives

Chargrilled Tiger Prawn GF
Confit garlic chilli butter, lemon, parsley

◆

Chilean Sea Bass Cazuela GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet
Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Broccoli GF
Honey glazed carrot purée, toasted sesame seeds

◆

Cheesecake
Manchego cheesecake, buckwheat & guava sauce

Chicha Morada Granita
Cherry sorbet, fresh berries, cinnamon shortbread

Pistachio Tres Leches
Three-milk cake, vanilla ice cream, pistachio praline & kataifi

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ABU DHABI SEASONAL SPECIALS

PARA EMPEZAR

Cauliflower Tempura V — **55**
Chipotle mayo, sesame, nori

Chargrilled Tiger Prawn GF — **95**
Confit garlic chilli butter, lemon, parsley

Salmon Tacos GF — **65**
Avocado purée, amarillo cream cheese, scarlet

Grilled Chicken Baos — **70**
Bell peppers, huayro potato, botija olives

Argentinian Prawn Ceviche GF — **85**
Josper tomato, bitter orange, seaweed cracker

Smoked Amberjack Tiradito — **95**
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

Andean Quinoa Salad V, GF — **70**
Toasted quinoa, roasted vegetables, goji berries dressing

PLATOS FUERTES

Whole Grilled Sea Bass — **490**
Tomato, basil, bell peppers

Wagyu Tomahawk (1.5kg) — **1395**
Grade 7, chimichurri, grilled augergine, grilled corn

Lobster Cazuela GF — **195**
Bomba rice, tarragon, lemon balm

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