PARA EMPEZAR

Yellowfin Tuna Tartare (4 pcs) GF — 90
Charred padrón peppers, truffle, fermented lime, avocado purée

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

Avocado Burrata Tacos (4 pcs) V, GF — 60
Cherry tomato, balsamic vinegar, basil

Salmon Tacos (4 pcs) GF — 65
Avocado, ají amarillo, lime

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

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

Wagyu Beef Empanadas (3 pcs) — 80
Smoked brisket, sofrito & garlic sauce

Stuffed Padrón Peppers V — 80
Parmesan, yuzu kosho, sundried tomatoes

Chicken Skewers (3 pcs) GF — 80
Amarillo, kombu, mirin & chives

Beef Skewers (3 pcs) GF — 85
Ají panca, coriander, chives

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

Guacamole VG, GF — 70
Avocado, amarillo chilli, red onion, lime, corn tortillas

CEVICHES Y TIRADITOS

COYA Grand Ceviche & Tiradito — 325
Selection of our finest ceviches & tiraditos, featuring
Sea Bass • Argentinian Prawn • Snapper • Yellowtail • Tuna
Dressed in vibrant "leche de tigre"
Additional Oscietra Caviar (10g) — 95

Classic Sea Bass Ceviche GF — 90
"Leche de Tigre", red onions, sweet potatoes, jumbo corn

Spicy Yellowfin Tuna Ceviche — 90
Chilli, ponzu, sesame, crispy rice

Truffle Snapper Ceviche — 95
Truffle ponzu, rice cracker, shiitake

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

Yellowtail Tiradito — 95
Green chilli, daikon, tobiko

Argentinian Prawns Tiradito — 95
Ají amarillo, black lime & fermented black bean purée

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

Tropical Ember Ceviche VG, GF — 55
Charred pineapple, ripe mango, fragrant curry spice

ENSALADAS

Burrata V, GF — 95
Tomato, botija olive, pomegranate

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

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

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

PARRILLA

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

Spicy Beef Fillet (250g) — 250
Chilli, garlic, crispy shallots

Baby Chicken a la Brasa GF — 165
Smoked ají panca, oregano, charred seasonal vegetables

Whole Grilled Lobster — 465
Panca & kimchi butter, ponzu, burnt lime & chives

Lamb Chops (3 pcs) GF — 265
Ají panca marinade, aubergine caviar

CAZUELAS Y CALIENTE

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

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

Crispy Octopus — 195
Potato mousse, botija olives, smoked paprika

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

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

Angus Beef Orzotto — 210
Slow-cooked Angus sirloin, smoked butter, sun-dried tomatoes

ACOMPAÑANTES

COYA Fries VG, GF — 60
Smoked tomato, huancaína

Garden Leaves Salad VG — 50
Tomatoes, botija olives, house vinaigrette

Chaufa Rice V, GF — 60
Choclo, smoked soy furikake, thyme

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

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

Potato Purée with Truffle V, GF — 95
Smoked butter, ají amarillo

POSTRES

Dessert Platter — 275 / 165
Coya signature selection of our finest desserts, paired with fresh fruits & house made sorbets

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

Chocolate Mousse GF — 70
Praline, ice cream, caramel tuile

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

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.

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

DUBAI SEASONAL SPECIALS

PARA EMPEZAR

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

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

Hokkaido Scallop Tiradito — **120**
Kizami wasabi, yuzu tobiko, seaweed, pickled apple, shiso oil

Slow-Cooked Short Rib Baos (3 pcs) — **80**
Amarillo, apple coleslaw & coriander

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

Tuna Aburi Nigiri — **90**
Wasabi, teriyaki, Oscietra caviar, rice cracker

Wagyu Beef Tartare — **110**
Soy furikake, pickled daikon, nori cracker

PLATOS FUERTES

Grilled Sea Bream (Full/Half) GF — **295/150**
Tamarind, ají amarillo, tomato & red onion escabeche

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

Wagyu Tomahawk (1.3kg) GF — **1400**
Grade 7, padrón pepper, king oyster mushroom, charred cherry tomato & wafu sauce

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DISCOVERY MENU

560 per guest
Minimum of two guests

Guacamole ◈ VG, GF
Avocado, ají amarillo, red onion, lime, corn tortillas

◆

Truffle Snapper Ceviche
Truffle ponzu, rice cracker, shiitake

Classic Sea Bass ◈ GF
"Leche de tigre", red onion, sweet potatoes, jumbo corn

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

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

◆

Slow-Cooked Short Rib Baos
Amarillo, apple coleslaw & coriander

Chicken Skewers GF
Amarillo, kombu, mirin & chives

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

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

◆

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 Aubergine V
Ají limo, tomato, basil, parmesan, botija olive powder

◆

Chicha Morada Granita V
Cherry sorbet, fresh berries, cinnamin shortbread

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

Tarta de Queso V, GF
Manchego cheesecake with buckwheat & guava sauce

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