COYA

LUNCHEON MENU



Portrait of Miguel Quispe 'El Inca', 1926 – Martin Chambi

Martín Chambi Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

LUNCHEON MENU

130 per guest | Monday to Friday from 12.30pm to 4.00pm

PARA EMPEZAR

Seasonal Soup with Peruvian Flavours GF

APERITIVOS

Choice of one

Wagyu Beef Tartare
Soy furikake, pickled daikon, miso

VG **Charred Corn & Avocado Salad**
Heirloom tomatoes, feta, botija olives

GF **Sea Bream Ceviche with Yuzu**
Cured sea bream, yuzu tiger, jalapeño, balsamic caviar

Crispy Chicken Chicharrones
Buttermilk, chilli sauce & relish sauce

V **Grilled Aubergine**
Tomato, fresh herbs, parmesan

PLATO FUERTE

Choice of one

Chicken with Peruvian Spices
Charred chicken leg with smoked ají panca & oregano

Robata Grilled Salmon
Sweet potato purée, compressed cucumber & kombu oil

Grilled Australian Angus Sirloin GF
Chimichurri, crispy crushed potatoes

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

Wild Mushroom Rice V, GF
Bomba rice, ají amarillo, parmesan

POSTRES

Choice of one



GF **Suspiro Exotico**
Coconut meringue, coconut sorbet & passion mango salsa

Churros de Naranja V
Orange & lime churros, milk chocolate & dulche de leche sauce

BEVERAGES

140 per person | Free flowing wines
100 per person | Free flowing mocktails
Available for 2 hours

BY THE GLASS

CHAMPAGNE

NV **Veuve Clicquot Ponsardin,** **95**
Yellow Label, Brut

WHITE

Sauvignon Blanc, Vistaña, **45**
Santa Carolina, Chile

RED

Cabernet Sauvignon, Vistaña, **45**
Santa Carolina, Chile

MOCKTAILS

Limonada de Verano **35**
Basil & lemongrass cordial, lemon, Franklin & Sons ginger beer

Palomita **35**
Grapefruit, chili, chicha morada, grapefruit soda

Purple Rain **35**
Chicha morada, pineapple juice passion fruit, fresh lime juice

COCKTAILS

Chilcano **45**
refreshing | thirst quencher
COYA Pisco, fresh lime juice, Franklin & Sons ginger ale, Angostura bitters

Paloma **45**
citrusy | refreshing
Blanco tequila, fresh lime juice, grapefruit soda

Margarita Amarilla **45**
crunchy | spicy | crunchy
Blanco tequila, aji amarillo, passion fruit, agave nectar

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
(V) Vegetarian (VG) Vegan (GF) Gluten Free