

Fin de Semana

Available on Fridays from 2:30PM to 4:00PM
and Sundays from 12:30PM to 4:00PM

DRINKS 40

Aperol Spritz

Aperol, Prosecco, soda water

Tommy's Margarita

El Jimador Reposado Tequila
fresh lime juice, Agave syrup

Whisky Sour

Elijah Craig Bourbon Whiskey
fresh lemon juice, Angostura Bitters
touch of egg white

Peach Chilcano

Peach infused Pisco, peach purée, fresh lime juice
Ginger ale, Angostura Bitters

Nitrotini

Ketel One Vodka, cold brew coffee, Kahlua

Moscow Mule

Tito's Vodka, fresh lime juice
Angostura Bitters, top ginger beer

BEER 35

WINES BY THE GLASS

Sauvignon Blanc Trapiche, Mendoza, Argentina 40

Merlot Trapiche Oak Cask, Mendoza, Argentina 40

Château Roubine La Vie en Rosé, Côtes de Provence, France 45



COYA

MENU

AED199 per person

Choice of one

Corn Soup

Sweet corn, purple corn, amarillo, basil

Tomato and Rocoto Chilli Soup V GF
Vine tomatoes, goats cheese, herb oil

Choice of two

Wild Mushroom Ceviche VG GF
Jumbo corn, shallots, crispy enoki mushrooms

Classic Sea Bass Ceviche GF
Sweet potato, red onion, jumbo corn, crispy corn

Salmon Tacos GF
Salmon, avocado, amarillo chilli

Tuna Maki Roll
Tuna, smoked panca

Cucumber and Apple Salad VG GF
Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

Kale Salad V
Candied walnuts, goji berries, manchego, dried cranberries
miso apple dressing

◆ **Corn Salad** VG GF
Grilled corn, crispy corn, jumbo corn, chilli dressing

Crispy Yuca V GF
Yuca croquettes, manchego

Wagyu Beef Baos
Beef cheek, passion fruit, pickled cucumber

Portobello Mushroom Skewers VG GF
Panca chilli, parsley

◆ **Chicken Skewers** GF
Amarillo chilli glaze, garlic, chives

Choice of one

Grilled Corn Fed Baby Chicken
Panca chilli, grilled vegetables, coriander aioli

Salmon with Miso
Barley, seaweed, mustard

Slow Cooked Beef Ribs (+ AED50)
Miso, limo chilli, soy glaze

Peruvian Potato and Mushroom V GF
Crispy enoki mushroom, truffle (+ AED50)

◆ **Chilean Sea Bass Rice**
Bomba rice, lime, chilli, sweetcorn purée (+ AED50)

◆ **Spicy Beef Fillet**
Crispy shallots, chilli, garlic (+ AED50)

◆ **Crispy Potatoes** V GF
Spicy tomato dressing, huancaina sauce

Choice of one

◆ **Chocolate Fondant** GF
Coconut, passion fruit ice cream

Chicha Morada
Peruvian purple corn colada, passion fruit and strawberry
orange shortbread

◆ **Churros**
Orange and lime, milk chocolate
and dulce de leche sauce

All prices are inclusive of 5% VAT

V: Vegetarian VG: Vegan GF: Gluten Free ◆ COYA Signatures

Fin de Semana

BEVERAGE PACKAGE

AED169 per person

NON-ALCOHOLIC

Inca Mojito

Homemade passion fruit & mint cordial
fresh pineapple & soda water

Soft Drinks

Fresh juice, selected coffees, water

HOUSE BEVERAGES

Rum

Bacardi Carta Blanca

Whisky

Dewars 12

Vodka

Titos

Gin

Oxley

Cocktails

Aperol Spritz, Tommy's Margarita
Whisky Sour, Peach Chilcano
Nitrotini, Moscow Mule

Beer

WINES

White

Sauvignon Blanc Trapiche, Mendoza, Argentina

Red

Merlot Trapiche Oak Cask, Mendoza, Argentina

* Available for 2 hours only



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Corn Soup

Sweet corn, purple corn, amarillo, basil

Tomato and Rocoto Chilli Soup V GF
Vine tomatoes, goats cheese, herb oil

Choice of two

Wild Mushroom Ceviche

 VG GF

Jumbo corn, shallots, crispy enoki mushrooms

Classic Sea Bass Ceviche

 GF

Sweet potato, red onion, jumbo corn, crispy corn

Salmon Tacos

 GF

Salmon, avocado, amarillo chilli

Tuna Maki Roll

Tuna, smoked panca

Cucumber and Apple Salad

 VG GF

Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

Kale Salad

 V

Candied walnuts, goji berries, manchego, dried cranberries
miso apple dressing

◆ Corn Salad

 VG GF

Grilled corn, crispy corn, jumbo corn, chilli dressing

Crispy Yuca

 V GF

Yuca croquettes, manchego

Wagyu Beef Baos

Beef cheek, passion fruit, pickled cucumber

Portobello Mushroom Skewers

 VG GF

Panca chilli, parsley

◆ Chicken Skewers

 GF

Amarillo chilli glaze, garlic, chives

Choice of one

Grilled Corn Fed Baby Chicken

Panca chilli, grilled vegetables, coriander aioli

Salmon with Miso

Barley, seaweed, mustard

Slow Cooked Beef Ribs (+ AED50)

Miso, limo chilli, soy glaze

Peruvian Potato and Mushroom

 V GF

Crispy enoki mushroom, truffle (+ AED50)

◆ Chilean Sea Bass Rice

Bomba rice, lime, chilli, sweetcorn purée (+ AED50)

◆ Spicy Beef Fillet

Crispy shallots, chilli, garlic (+ AED50)

◆ Crispy Potatoes

 V GF

Spicy tomato dressing, huancaína sauce

Choice of one

◆ Chocolate Fondant

 GF

Coconut, passion fruit ice cream

Chicha Morada

Peruvian purple corn colada, passion fruit and strawberry
orange shortbread

◆ Churros

Orange and lime, milk chocolate
and dulce de leche sauce

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