



COYA

CHEF'S SIGNATURE SELECTION

per person **420**

With wine pairing (+ AED198)

COYA Signature Platter

Selection of ceviches and tiraditos

NV Veuve Clicquot, Brut Yellow Label - Champagne, France (100ml)

Full selection included

Maki of the day

Crispy Yuca V GF

Yuca croquettes, manchego

Tiger Prawn Skewers

Panca chilli, chives

Cucumber and Apple Salad

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

2018 Riesling, Unplugged, Martin Tesch - Nahe, Germany (100ml)

Choice of one

Grilled Sea Bream wrapped in Banana Leaf GF

Escabeche, tamarillo, panca chilli, moscatel vinegar

Slow Cooked Beef Ribs

Miso, limo chilli, soy glaze

Peruvian Potato and Mushroom V GF

Crispy enoki mushroom, truffle

Grilled Wagyu Sirloin GF (+ AED50)

Peruvian spice rub, chimichurri sauce

Grilled Tiger Prawns

Yuzu kusho, chimichurri sauce

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Grilled Broccoli

Chilli garlic butter, sesame seeds

2018 Syrah, Waterkloof, Circumstance - Stellenbosch, South Africa (100ml)

Full selection included

Cheesecake

Lime cheesecake, peach, mango, exotic fruits sorbet

Popsicle GF

Pina colada popsicle, mango, coconut ice cream

Churros

Orange and lime, milk chocolate and dulce de leche sauce

2018 Banyuls, Bila-Haut, M. Chapoutier - Roussillon, Southern France (75ml)