

# Fin de Semana

Fridays & Sundays  
from 12:30PM to 3:30PM

## DRINKS 45

### Aperol Spritz

Aperol, Prosecco, soda water

### Tommy's Margarita

El Jimador Reposado Tequila, fresh lime juice, Agave syrup

### Whiskey Sour

Maker's Mark Whiskey, fresh lemon juice, Angostura bitters, touch of egg white

### Chicha Sour

Slow drip purple corn & pineapple infused Zacapa Ambar, COYA Pisco Blend, fresh lime juice, touch of egg white

### Passion Fruit Martini

Freshly squeezed passion fruit Russian Standard Vodka, passion fruit puree

### Espresso Martini

Coffee liquor, Russian Standard Vodka, fresh coffee

### Old Fashioned

Bulleit Bourbon, Angostura bitters, brown sugar

## BEER 45

### Estrella

## NON ALCOHOLIC DRINKS 30

### Purple Rain

Chicha morada, passion fruit puree, fresh lime juice and pineapple juice, touch of sugar

### Que Pina

Basil leaves, pineapple puree, dry sage, vanilla syrup, top up soda water

## WINES BY THE GLASS

Sauvignon Blanc Chile White 55

Cabernet Sauvignon Chile Red 55

Côtes de Provence rosé 55



COYA

## MENU

AED230 per person

choice of one

### Sopa de Quinoa V GF

Quinoa, aji panca, manchego

### Sopa de Camote VG GF

Sweet potato, coconut milk jumbo corn

choice of two

### Hongos Ceviche VG GF

Wild mushrooms, choclo, shallot, crispy enoki

### Dorada Criollo GF

Sea bream, aji amarillo, crispy corn, coriander

### Tacos de Salmon GF

Salmon, avocado, aji amarillo

### Maki Roll de Aguacate V

Shiitake, aji limo, avocado, quinoa, black sesame

### Picante de Pepino VG GF

Cucumber, green apple, miso, coriander, sesame oil, almonds

### Kale y Manchego V

Kale, coriander, walnuts, goji, manchego, dried cranberry

### Trio de Maiz V GF

Josper corn, crispy corn, jumbo corn, red chillies

### Croquetas de Lubina

Chilean sea bass croquettes, red chilli

### Baos con Res Wagyu

Wagyu short rib, mantou baos, aji amarillo

### Anticuchos de Setas VG GF

Forest mushroom, aji panca, parsley

### Anticuchos de Pollo GF

Chicken, aji amarillo, garlic

choice of one

### Papa Seca V GF

Peruvian dried potato, black truffle mushrooms

### Arroz Nikkei

Chilean sea bass, rice, lime, chilli

### Costillas de Res

Beef ribs, miso, aji limo

### Pollo a la Parrilla

Corn fed baby chicken, aji panca, coriander

### Lomo de Res

Spicy beef fillet, crispy shallots, aji limo, star anise

### Salmon a la Brasa

Salmon, fillet, stir-fry quinoa, soy, green vegetable

### Patatas Bravas V GF

Crispy potatoes, spicy tomato, huancaína sauce

choice of one

### Chocolate Fundido GF

Illanka chocolate fondant, coconut, passion fruit ice cream

### Chicha Morada

Purple corn colada, orange shortbread

### Churros de Naranja

Orange and lime churros, milk chocolate and dulce de leche sauce

All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality tax

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**Chicha Sour**  
Slow drip purple corn & pineapple infused Zacapa Ambar, COYA Pisco Blend, fresh lime juice, touch of egg white

**Passion Fruit Martini**  
Freshly squeezed passion fruit Russian Standard Vodka, passion fruit puree

**Espresso Martini**  
Coffee liquor, Russian Standard Vodka, fresh coffee

**Old Fashioned**  
Bulleit Bourbon, Angostura bitters, brown sugar

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**Estrella**

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**Côtes de Provence rosé 55**



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choice of one

**Sopa de Quinoa** V GF  
Quinoa, aji panca, manchego

**Sopa de Camote** VG GF  
Sweet potato, coconut milk jumbo corn

choice of two

**Hongos Ceviche** VG GF  
Wild mushrooms, choclo, shallot, crispy enoki

**Dorada Criollo** GF  
Sea bream, aji amarillo, crispy corn, coriander

**Tacos de Salmon** GF  
Salmon, avocado, aji amarillo

**Maki Roll de Aguacate** V  
Shiitake, aji limo, avocado, quinoa, black sesame

**Picante de Pepino** VG GF  
Cucumber, green apple, miso, coriander, sesame oil, almonds

**Kale y Manchego** V  
Kale, coriander, walnuts, goji, manchego, dried cranberry

**Trio de Maiz** V GF  
Josper corn, crispy corn, jumbo corn, red chillies

**Croquetas de Lubina**  
Chilean sea bass croquettes, red chilli

**Baos con Res Wagyu**  
Wagyu short rib, mantou baos, aji amarillo

**Anticuchos de Setas** VG GF  
Forest mushroom, aji panca, parsley

**Anticuchos de Pollo** GF  
Chicken, aji amarillo, garlic

choice of one

**Papa Seca** V GF  
Peruvian dried potato, black truffle mushrooms

**Arroz Nikkei**  
Chilean sea bass, rice, lime, chilli

**Costillas de Res**  
Beef ribs, miso, aji limo

**Pollo a la Parrilla**  
Corn fed baby chicken, aji panca, coriander

**Lomo de Res**  
Spicy beef fillet, crispy shallots, aji limo, star anise

**Salmon a la Brasa**  
Salmon, fillet, stir-fry quinoa, soy, green vegetable

**Patatas Bravas** V GF  
Crispy potatoes, spicy tomato, huancaína sauce

choice of one

**Chocolate Fundido** GF  
Illanka chocolate fondant, coconut, passion fruit ice cream

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Orange and lime churros, milk chocolate and dulce de leche sauce