



There's something magical about going for a weekend brunch and being transported into a different continent - and COYA Abu Dhabi does it effortlessly and with immense class.

I believe their accomplishment lies in the cohesive synergy between the decor, menu, and service.

COYA Abu Dhabi presented a magnificent brunch experience, second to none in UAE's capital city.

It's for you to try and see if you feel the same way.

May I start with dessert, and work our way backwards?



This splendid platter, served at the end of the meal, naturally, summarizes COYA's artistic yet also sophisticated approach to the brunch.

It's effortless, and it comes automatically, without you having to go through the menu and decide - it is a culinary work of art, and not only in the preparation of each individual piece, but also in the overall arrangement, choice of fluffy popcorn as background, and an astoundingly beautiful ceramic dish.

It was a masterpiece!





We knew it was coming because we'd heard the ooohs and aaaaahs at other tables as the desserts were served.



Something for every taste, yet also exotic and representing Peruvian culture.

Without hesitation I'd say this is the best dessert I've had in Abu Dhabi in 23 years - that's how excellent it was.

But beyond the actual platter of sweets itself, the sum of the whole atmosphere, and the preceding impeccable service, and then the visual feast of this opulent platter combined together to exhalt the flavors once they hit the palate.

It was a team effort, starting with the menu design, to the execution in the kitchens, brought forward by the dining hall team, and served in COYA's engaging environment that all together brought this dessert to an 11 out of 10 - superb!

And this was really the theme of the brunch throughout.





Weekend Brunch at COYA Abu Dhabi

Before the desserts were the mains - in the photo a succulently marinated serving of boneless spare ribs.

Preceded by waves of mains teasers, in tasty small portions.





As well as flavorsome salads, such as this cucumber and apple delight.





And earlier we feasted on a selection of *ceviche* dishes, each one more delicious than the one before!





Delectable and the finest interpretations of *ceviche* possible - for those who aren't familiar, the *ceviche* is an original Peruvian dish made from the freshest seafood, usually served in small bites and marinated, spiced, limed, and otherwise massaged in all kinds of luxuries to extract the most exciting flavors possible.

And COYA Abu Dhabi is the master of authentic *ceviches* in UAE.

Sure, anybody can chop up some fish, squeeze some lime on it, add some fancy-looking green herb and call it a *ceviche*, but consider the difference between supermarket "sushi" and attending a live preparation by a Japanese master sushi chef...

That is the difference that COYA presents with its *ceviche*.





Just look at the details - absolutely five-star.







And this was probably the half-way point of the brunch...

I told you... it was a magnificent weekend brunch!

Let's speed up, or we'll be here all day, and I'm already thinking of going back next weekend again just seeing these photos and remembering the flavors!

A few little *tacos*...





Elegant - each morsel a work of art.





And the starters and drinks came first...



Oh, I forgot! A delicious maki sushi tray came next - the starters were earlier!



Look, I'm getting lost - there must have been 6, or 8, courses - each one was worth its own article.

And in between, without any rush, serenaded by music and pampered by the wait staff, and surrounded by an exciting interior decor which actually serves also as a contemporary art gallery, a brunch really does not get any better than COYA's.



Oh! And a vibrant bar!

With a masterful bartender who whizzes up delights, whether alcoholic or non-alcoholic, as per your preference.



And so, overall, the weekend brunch experience at COYA Abu Dhabi is sophisticated and superlative - and totally unique; because culture cannot be bought or faked, and the entire team at COYA is in synch, with the common aim of delivering an unforgettable taste of Peruvian culinary culture at the highest level of refinement, and that's exactly what they do, with exceptional results.



P.S. I'm having a good taste of COYA's exclusive Pisco liquor, and so I'll soon add my thoughts to [Pisco Jars 10 year Anniversay at COYA Abu Dhabi article](#).