

CEVICHE Y TIRADITOS

Cured fish & Peruvian Sashimi

Mistura de Ceviches 298

Selection of COYA signature ceviches

◆ Lubina Clásica 78 GF

Sea bass, red onions, sweet potato, choclo

◆ Atún Chifa 75

Yellowfin tuna, sesame seeds, rice cracker, soy

Hongos 52 VG GF

Wild mushrooms, choclo shallots, crispy enoki

Salmón Nikkei 54

Salmon, celery juice, ginger, daikon, wasabi tobiko

◆ Pargo a la Trufa 92

Red snapper, truffle, ponzu, chives

Addition Truffle **Seasonal**

◆ Pez Limón 95 GF

Yellowtail, green chilli, daikon

Pulpo Tiradito 102 GF

Octopus, mango salsa, botija olives

ENSALADAS

Salads

◆ Trio de Maíz 59 VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Ensalada de COYA 56 VG GF

Green vegetables, bell pepper, Peruvian olives, ají amarillo

Kale y Manchego 54 V

Kale, candied walnuts, goji, manchego, dried cranberry

Burratina 90 V GF

Tomatoes, grapes, pickled ají limo, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 65 GF

Tiger prawns, ají panca, chives

◆ Pollo 62 GF

Chicken, ají amarillo, garlic

Setas 49 VG GF

Forest mushrooms, ají panca, parsley

Costillas de Cordero 88

Lamb ribs skewer, smoked yogurt, ají panca, botija olives

◆ Res 95 GF

Beef fillet, ají panca, coriander



SCAN ME!

APERITIVOS

Appetizers

◆ Guacamole 67

Avocado, corn tortillas, shrimp crackers

Calamares con Ocopa 76 GF

Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina 64

Chilean sea bass, croquettes, red chilli

Churros de Papa **Seasonal** V

Manchego cheese, truffle

Choclo con Queso 44 V

Grilled baby corn, soy butter, huacatay, manchego

Pimientos del Padrón 62 V GF

Scorched padron peppers, cured egg yolk, botija olive

Maki Roll de Tempura de Camarones 95

Prawn tempura, salmon, avocado, chipotle, spring onion

Maki Roll de Aguacate 80 V

Shiitake, ají limo, avocado, quinoa, black sesame

Maki Roll de Wagyu 110 GF

Wagyu carpaccio, mustard mayonnaise mushroom enoki, smoked paprika

Baos con Res 96

Prime short rib, mantou baos, ají amarillo

Empanadas de Buey 82

Beef cheek, tamarind mayonnaise

Tacos de Salmón 60 GF

Salmon, avocado, ají amarillo

Tacos de Cangrejo 79

Soft shell crab, avocado, wasabi tobiko

Tacos de Papa y Pollo 62

Grilled chicken, bell pepper, huayro potato, botija olive

Tacos de Wagyu 90 GF

Wagyu beef, black beans, tomatillo, avocado

Gyoza de Wagyu 95

Wagyu beef, sweet potato, chilli oil, choclo

PESCADOS Y MARISCOS

Fish and seafood

◆ Arroz Nikkei 245

Chilean sea bass, rice, lime, chilli

Salmón a la Brasa 157

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

Escabeche Peruano 210 GF

Char grilled whole sea bream in banana leaf, tamarillo, ají panca, moscatel

Pulpo Rostizado 210

Roasted octopus, potato, bottarga, botija olives, ají amarillo

Langostinos GF

Tiger prawns, coriander, shiso, yuzu kosho, red chilli

(125gr) 95 | (250gr) 175

AVES Y CARNES

Poultry and meat

◆ Lomo de Res 250

Wagyu beef fillet, crispy shallots, ají limo, star anise

Pollo a la Parrilla 147

Corn fed baby chicken, ají panca, coriander

Chuletas de Borrego 185 GF

Lamb chops, fig & ají amarillo chutney

Costillas de Res 195

Beef ribs, miso, ají limo

Falda de Res Wagyu 290

Wagyu skirt steak (220gr), grade 7, garlic, jalapeño, black truffle

Addition Truffle **Seasonal**

Bife Angosto Wagyu GF

Wagyu sirloin, grade 7, Peruvian spice rub, chimichurri sauce

(300gr) 410 | (400gr) 520 | (500gr) 630

Bife Ancho Wagyu GF

Wagyu ribeye, grade 9, Peruvian spice rub, chimichurri sauce

(300gr) 495 | (400gr) 655 | (500gr) 795

VEGETALES Y CEREALES

Vegetables & cereals

Papa Seca **Seasonal** V GF

Peruvian dried potatoes, black truffle, mushrooms

Quinotto de Maiz 88 V GF

Quinoa, sweet corn, choclo, basil, lime

Addition Truffle **Seasonal**

Brócoli 42 V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

◆ Patatas Bravas 44 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Puré de Papa **Seasonal** V GF

Potato, ají amarillo, truffle

Arroz con Choclo 26 VG GF

White rice, sweetcorn, garlic

MENÚ DEGUSTACIÓN

450 per person

Guacamole

Avocado, corn tortillas, shrimp crackers

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Atún Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

Pez Limón GF

Yellowtail, green chilli, daikon

Esparragos Blancos V GF

White asparagus, egg yolk, celeriac, black truffle

Additional Truffle Seasonal

Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Additional Truffle Seasonal

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Gyoza de Wagyu

Wagyu beef, sweet potato, chilli oil, choclo

Anticucho de Costillas de Cordero

Lamb ribs skewer, smoked yogurt

ají panca, botija olives

Choclo con Queso V

Grilled baby corn, soy butter, huacatay, manchego

Ensalada de COYA VG GF

Green vegetables, bell pepper, Peruvian olives

ají amarillo

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Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Lomo de Res

Wagyu beef fillet, crispy shallots, ají limo, star anise

Patatas Bravas V GF

Crispy potatoes, spicy tomato, huancaína sauce

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Hoja de Maíz GF

Sweetcorn meringue, mango & passion fruit foam

corn cream, mango yoghurt ice cream

Suspiro de Limeña

Lime flan, milk chocolate tuile, coconut

yuzu ice cream

Chocolate Fundido GF

Illanka chocolate fondant, coconut

passion fruit ice cream

All prices are listed in Qatari Riyal
V: Vegetarian VG: Vegan GF: Gluten Free

SET LUNCH MENU

Available Sunday to Thursday from 12pm to 3:30pm

130 per person

APPETIZERS

(Choice of two)

Lubina Clásica GF

Sea bass, red onion
sweet potato, choclo

Salmon Nikkei

Salmon, celery juice, ginger
daikon, wasabi tobiko

Tacos de Wagyu

Wagyu beef, black beans
tomatillo, avocado, chipotle

Tacos de Pollo

Grilled chicken, bell pepper
huayro potato, botija olives

Maki Roll de Aguacate V

Shiitake, ají limo, avocado
quinoa, black sesame

Maki Roll de Camarones

Prawn tempura, salmon
avocado, chipotle, spring onion

Croquetas de Lubina

Chilean sea bass, croquettes
red chilli

Baos con Costilla de Res

Prime short rib, mantou baos
ají amarillo

Anticuchos de Setas VG GF

Forest mushrooms, ají panca
parsley

Sopa de Tomato V VG GF

Josper tomato, coconut milk
corn bread, red pepper, basil

MAINS

(Choice of one)

Pollo a la Parrilla

Corn fed baby chicken
ají panca, coriander

Quinotto de Maíz V GF

Quinoa, sweet corn, choclo
basil, lime

Lomo de Res

Beef fillet, crispy shallots
ají limo, star anise

Salmón a la Brasa

Salmon fillet, stir-fry quinoa, soy
green vegetables

Costillas de Res

Beef ribs, miso, ají limo (+40)

Arroz Nikkei

Chilean sea bass, rice, lime
chilli (+40)

Bife Angosto wagyu

Wagyu sirloin (200gr) grade 5
Peruvian spice rub

chimichurri sauce (+90)

Langostinos GF

Tiger prawns, coriander, shiso
yuzu kosho, red chilli (+40)

SIDES

(Choice of one)

Ensalada de COYA

Green vegetables, peppers
Peruvian olives, ají amarillo

Arroz con Choclo

White rice, sweet corn, garlic

DESSERTS

Choice of one

Sundae de Maíz

Sweet corn ice cream
pineapple, caramelized pop corn

Churros de Naranja

Orange & lime churros
milk chocolate &

dulce de leche sauce

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