

PERUVIAN CEVICHEs & 'SASHIMI'

Signature Ceviche Platter 298

Selection of COYA signature ceviches

Classic Sea Bass Ceviche 78 GF

Cured sea bass, classic tiger, red onions
sweet potato, jumbo corn

Spicy Yellowfin Tuna Ceviche 75

Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker

Argentinian Prawn Ceviche 88

Poached red prawns, carrot, honeydew melon, salsa macha

Mushroom Ceviche 52 VG GF

Assorted mushrooms, amarillo chilli, shallot, jumbo corn

Salmon Ceviche 54 GF

Cured Salmon, rocoto chilli, fennel, peach

Truffle Snapper Ceviche 92

Cured red snapper, truffle tiger, red chilli, rice cracker
Additional Truffle (5gr) 90

Yellowtail 'Sashimi' Style 95 GF

Green chilli tiger, daikon, orange tobiko

Octopus 'Sashimi' 102 GF

Sliced octopus, emulsion, Botija olive oil, mango salsa

SALADS

Sweetcorn 59 VG GF

Grilled corn, crispy corn, jumbo corn,
sweet peppers & coriander

'COYA' Salad 56 VG GF

Assorted greens, passion fruit, Peruvian olives
amarillo chilli

Cucumber & Green Apple 48 VG GF

Miso coriander dressing, sesame oil toasted
almonds, limo chilli

Burratina 90 V GF

Tomatoes, grapes, pickled limo chilli, Botija olives

CHAR GRILLED SKEWERS

Portobello Mushroom 49 GF

Panca chilli, parsley

Tiger Prawn 65 GF

Tomato, panca chilli, chives

Chicken 62 GF

Amarillo chilli, mirin glaze, chives

Beef Fillet 95 GF

Panca chilli, coriander, chives



SCAN ME!

APPETIZERS

Guacamole 67 GF

Avocado, Amarillo chilli, red onion, lime,
corn tortillas

Strir-fried Edamame 64 VG GF

Amarillo chilli, garlic

Crispy Baby Squid 76 GF

Peruvian cheese & mint dressing, green chilli, lime, quinoa

Yellowfin Tuna Tartare 88 GF

Charred padrón peppers, truffle, fermented lime, avocado puree

Prawn Tempura Maki Roll 105

Chipotle mayo, teriyaki sauce, daikon cress, furikake

Avocado Maki Roll 80 V

Shiitake, limo chilli, avocado, quinoa, black sesame

Wagyu Maki Roll 98 GF

Stir-fry wagyu rump, tamago, limo chilli aioli, sweet potato

Yellowfin Tuna Maki Roll 92

Pickled asparagus, baby gem, kimchi, black quinoa

Crispy Chicken Sando 92

Quinoa coated chicken breast, escabeche onion, rocoto chilli

Slow Cooked Short Rib Baos 96

Amarillo chilli aioli, apple coleslaw, coriander

Confit Duck Leg Baos 112

Foie gras mousse, black truffle, pickled kohlrabi

Spider Crab Taco 79

Avocado yoghurt, baby gem, wasabi tobiko

Peruvian Potato Churros 65 V

Peruvian cheese sauce, manchego, truffle
Additional Truffle (5gr) 89

Chilean Seabass 'Croquetas' 64

Red chilli aioli, coriander

Beef Cheek 'Empanadas' 82

Tamarind aioli, limo chilli

Wagyu Gyoza 95

Wagyu beef rump, sweet potato, chilli oil, jumbo corn

Stir Fried Wagyu Taco 90 GF

Panca chilli, tamarind, avocado & tomatillo sauce, pickled red onion

Grilled Chicken Taco 62

Sweet pepper sauce, manchego cheese, Botija olives

Salmon Taco 60 GF

Avocado puree, amarillo chilli, cream cheese

FISH & SEAFOOD

Chilean Sea Bass Rice 245

Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

Grilled Tiger Prawns GF

Green chilli, coriander, shiso, yuzu kosho, red chilli
(125gr) 75 | (250gr) 150

Robata Grilled Salmon Fillet 157

Stir-fry quinoa, soy, green vegetables

Crispy Octopus 185

Potato mousse, bottarga, Botija olives, smoked paprika

Lobster Rice Hot Pot 192 GF Maine

lobster, bomba rice, chilli, pea shoot

Grilled Whole Sea Bream 210 GF Tamarind,

amarillo chilli, tomato & red onion escabeche

MEAT & POULTRY

Grilled Baby Chicken 147

Panca chilli, coriander aioli, jasper grilled vegetables

Grilled Duck Breast 165

Spiced soy glaze, yucca chips, fig chutney, fresh herbs

Grilled Lamb Chops 185 GF Dried

fig & amarillo chilli chutney, chives

Roasted Lamb Loin 192

Green cous cous, pistachio, Botija olive emulsion, tzatziki, salsa macha

Grilled Beef Fillet 250

Chinese chilli & garlic, crispy shallots, pickled chilli

Slow Cooked Short Ribs 195

Miso, soy glaze, spring onions

'BBQ' Short Ribs Cazuela 210

Tamarillo, yukon gold potato, yellow tomato, amarillo chilli

Grilled Wagyu Sirloin GF

Grade 7, Peruvian spice rub, chimichurri
(300gr) 410 | (400gr) 520 | (500gr) 630

Grilled Wagyu Rib Eye GF

Grade 9+, Peruvian spice rub, chimichurri
(300gr) 495 | (400gr) 655 | (500gr) 795

VEGETABLES

Sweetcorn Ravioli 88

Char grilled corn, ocopa sauce, jumbo corn

Mushroom Rice Hot Pot 110

Assorted mushrooms, jumbo corn, smoked tomato sauce
Add on Truffle (5gr) 90

Potatoes 'Bravas' 44 V GF

Smoked tomato sauce, Peruvian cheese sauce, coriander

Potato Puree with Truffle 69 V GF

Smoked butter, amarillo chilli

Grilled Broccoli 45 V

Chilli garlic butter, toasted sesame seeds

Peruvian Corn Rice 26 VG GF

Sweetcorn, jumbo corn, garlic, coriander

Crispy Yuca Chips 45 GF

Smoked chilli aioli

WE TAKE PRIDE IN SERVING LOCALLY ROASTED COFFEE, SUSTAINABLY SOURCED TEA, AND USING LOCAL PRODUCE—SUCH AS FISH AND DAIRY—WHENEVER AVAILABLE. OUR SALMON IS SUSTAINABLY SOURCED.

All prices are listed in Qatari Riyal.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ♦ Signature Dish

MENÚ DEGUSTACIÓN

450 per person Minimum
of two people

Guacamole GF

Avocado, amarillo chilli, red onion, lime, corn tortillas

—

Prawn Tempura Maki Roll

Chipotle mayo, teriyaki sauce, daikon cress, furikake

Stir Fried Wagyu Taco GF

Panca chilli, avocado & tomatillo sauce
pickled red onion, tamarind

Chicken Skewer GF

Amarillo chilli, mirin glaze, chives

Sweetcorn Salad VG GF

Grilled corn, crispy corn, jumbo corn
sweet peppers & coriander

—

Mushroom Ceviche VG GF

Assorted mushrooms, amarillo chilli
shallot, jumbo corn

Yellowtail 'Sashimi' Style GF Green

chilli tiger, daikon, orange tobiko

Spicy Yellowfin Tuna Ceviche Cured

yellowfin tuna, ponzu, chilli garlic, rice &
nori cracker

Yellowfin Tuna Tartare GF Charred

padrón peppers, truffle fermented lime,
avocado puree

—

Chilean Sea Bass Rice

Miso char grilled Chilean sea bass
bomba rice, chilli & lime butter

Grilled Beef Fillet

Chinese chilli & garlic, crispy shallots, pickled chilli

Crispy Yuca Chips GF

Smoked chilli aioli

—

Custard Apple Popsicle GF

Puffed quinoa, mandarin sorbet, crispy quinoa, COYA tuile

Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Orange & Lime Churros

Milk chocolate & dulce de leche sauce, orange zest

MENÚ DE LUJO

550 per person
Minimum of two people

Guacamole GF

Avocado, amarillo chilli, red onion, lime,
corn tortillas

—

Argentinian Prawn Ceviche

Poached red prawns, carrot, honeydew
melon, salsa macha

Yellowtail 'Sashimi' Style

Green chilli tiger, daikon, orange tobiko

Wagyu Gyoza

Wagyu beef rump, sweet potato, chilli oil,
jumbo corn

Peruvian Potato Churros V

Peruvian cheese sauce, manchego, truffle

—

Confit Duck Leg Baos

Foie gras mousse, black truffle, pickled
kohlrabi

Beef Fillet Skewer GF

Panca chilli, coriander, chives

Grilled Tiger Prawns GF

Green chilli, coriander, shiso, yuzu koshu,
red chilli

Burratina V GF

Tomatoes, grapes, pickled limo chilli,
Botija olives

—

Grilled Wagyu Rib Eye GF

Grade 9+, Peruvian spice rub, chimichurri

Lobster Rice Hot Pot GF

Maine lobster, bomba rice, chilli, pea
shoot

Grilled Broccoli V

Chilli garlic butter, toasted sesame seeds

Mushroom Rice Hot Pot

Assorted mushrooms, jumbo corn,
smoked tomato sauce

—

Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Chocolate Fondant GF

Coconut, passion fruit & dulce de leche ice
cream, caramel tuile

Tres Leches Cake

Evaporated milk genoise, salted dulce,
tuile, vanilla ice cream

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

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