

SET LUNCH MENU

15 per person - 1 Appetizer & 1 Main
18 per person - 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

V GF **COYA Salad**

Baby gem, house dressing
pumpkin, goat cheese

Mixto Ceviche

Sea bass, octopus, prawns, squid, red onions
sweet potato, amarillo tiger, crispy plantain

Crispy Chicken Sandwich

Chicory, XO sauce
aged manchego

Prawn & Chilean Sea Bass Gyoza

Panca chilli ponzu
bok choy

MAINS

GF **Corn Hot Pot**

Bomba rice hot pot
caramelized corn, smoked cream

'Lomo Saltado'

Wagyu tenderloin, smoked soy butter
crispy potatoes, corn rice

Seafood Parihuela

Mussels, squid, coconut
green mango

Grilled Baby Chicken

Amarillo chilli, jumbo corn
crispy purple potatoes, basil

DESSERTS

Caramel Ganache

Chocolate & caramel ganache
raspberries, red fruit sorbet

Toffee Roasted Banana Cake

Caramelised warm banana cake
COYA tuile, coconut ice cream

All prices are listed in OMR and are inclusive of 8% service charge,
5% municipality tax, 4% tourism tax & 5% VAT.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free