



COYA

## HEART'S DAY MENU

595 per couple | Includes 2 glasses of Bubbles  
795 per couple | Includes a bottle of Bubbles

### DRINKS

#### COCKTAILS

**Amor de Primavera 75**

Rum, basil cordial, mangosteen  
zallotti blossom

**Cinta Roja 70**

Gin, rose & dragon fruit shrub  
cold brew tea

**Para Siempre 80**

Vodka, raspberry, apricot liqueur  
balsamic vinegar

#### NON-ALCOHOLIC COCKTAILS

**Rosolio 55**

Lavender and rose cordial, cranberry  
lime, soda water

#### CHAMPAGNE

<b>NV Taittinger, Brut Reserve</b> France	<b>180</b>	<b>1,000</b>
<b>NV Laurent Perrier, Brut</b> France		<b>980</b>
<b>NV Lanson Black Label</b> France		<b>1,800</b>
<b>NV Krug Grande Cuvee</b> France		<b>3,390</b>

All prices are listed in Qatari Riyal.

## FOOD

### STARTERS

To share

**Ostras**

Kelly oysters, cucumber, green apple  
yuzu koshu

**Ceviche GF**

Seabass, avocado, cherry tomato  
jicama, shiso

**Causa Rellena de Gambas**

Red shrimp, yukon gold, caviar

### COURSE II

To share

**Taco de Aguacate V**

Quail egg, smoked yoghurt, avocado  
cured egg yolk

**Conchas Thermidor**

Scallop, papa seca, ají amarillo, manchego  
crispy mushroom

**Gyoza de Wagyu**

Wagyu, sweet potato, chili oil, choclo

### MAINS

Optional per person

**Dorada a la Brassa GF**

Sea Bream fillet, coriander  
ají amarillo, ginger

**Bife Ancho Wagyu (200gr) GF**

Rib eye grade 4-5, soy, amarillo  
marjoram, chimichurri

**Quinotto de Maíz V GF**

Quinoa, sweet corn, choclo, basil, lime

### DESSERT

To share

**Delicia de San Valentin**

Blood orange marquise, red fruits sorbet  
raspberries, cotton candy

V: Vegetarian VG: Vegan GF: Gluten Free