

SET LUNCH MENU

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 Tomate V VG GF

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

MAIN (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 koshu, 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

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