

PERUVIAN CEVICHEs & 'SASHIMI'

Signature Ceviche Platter Selection of COYA signature ceviches	298
Classic Sea Bass Ceviche GF Cured sea bass, classic tiger, red onions sweet potato, jumbo corn	78
Spicy Yellowfin Tuna Ceviche Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker	75
Mushroom Ceviche VG, GF Assorted mushrooms, amarillo chilli, shallot, jumbo corn	52
Salmon Ceviche GF Cured salmon, rocoto chilli, fennel, peach	54
Truffle Snapper Ceviche Cured red snapper, truffle tiger, red chilli, rice cracker Additional Truffle (5g)	92 90
Yellowtail 'Sashimi' Style GF Green chilli tiger, daikon, orange tobiko	95

SALADS

Sweetcorn VG, GF Grilled corn, crispy corn, jumbo corn, sweet peppers & coriander	59
'COYA' Salad VG, GF Assorted greens, passion fruit, Peruvian olives, amarillo chilli	56
Cucumber & Green Apple VG, GF Miso coriander dressing, sesame oil, toasted almonds, limo chilli	48
Burratina V, GF Tomatoes, grapes, pickled limo chilli, Botija olives	90

CHAR GRILLED SKEWERS

Portobello Mushroom GF Panca chilli, parsley	49
Tiger Prawn GF Tomato, panca chilli, chives	65
Chicken GF Amarillo chilli, mirin glaze, chives	62
Beef Fillet GF Panca chilli, coriander, chives	95

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH BARCELONA • MUSCAT

APPETIZERS

Guacamole Avocado, amarillo chilli, red onion, lime, corn tortillas	67
Stir-Fried Edamame VG, GF Amarillo chilli, crispy garlic	64
Crispy Baby Squid GF Peruvian cheese & mint dressing, green chilli, lime, quinoa	76
Yellowfin Tuna Tartare GF Charred padrón peppers, truffle, fermented lime, avocado purée	88
Prawn Tempura Maki Roll Chipotle mayo, teriyaki sauce, daikon cress, furikake	105
Avocado Maki Roll V Shiitake, limo chilli, avocado, quinoa, black sesame	80
Wagyu Maki Roll GF Stir-fry wagyu rump, tamago, limo chilli aioli, sweet potato	98
Yellowfin Tuna Maki Roll Pickled asparagus, baby gem, kimchi, black quinoa	92
Crispy Chicken Sando Quinoa coated chicken breast, escabeche onion, rocoto chilli	92
Slow Cooked Short Rib Baos Amarillo chilli aioli, apple coleslaw, coriander	96
Confit Duck Leg Baos Foie gras mousse, black truffle, pickled kohlrabi	112
Spider Crab Taco Avocado yoghurt, baby gem, wasabi tobiko	79
Peruvian Potato Churros V Peruvian cheese sauce, manchego, truffle Additional Truffle (5g)	89 90
Chilean Seabass 'Croquetas' Red chilli aioli, coriander	64
Beef Cheek 'Empanadas' Tamarind aioli, limo chilli	82
Wagyu Gyoza Wagyu beef rump, sweet potato, chilli oil, jumbo corn	95
Stir Fried Wagyu Taco GF Panca chilli, tamarind, avocado & tomatillo sauce, pickled red onion	90
Grilled Chicken Taco Sweet pepper sauce, manchego cheese, Botija olives	62
Salmon Taco GF Avocado purée, amarillo chilli, cream cheese	60

FISH & SEAFOOD

Chilean Sea Bass Rice Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter	245
Grilled Tiger Prawns GF Green chilli, coriander, shiso, yuzu kosho, red chilli 125g 250g	75 150
Robata Grilled Salmon Fillet Stir-fry quinoa, soy, green vegetables	157
Crispy Octopus Potato mousse, bottarga, Botija olives, smoked paprika	185
Lobster Rice Hot Pot GF Maine lobster, bomba rice, chilli, pea shoot	192
Grilled Whole Sea Bream GF Tamarind, amarillo chilli, tomato & red onion escabeche	210

MEAT & POULTRY

Grilled Baby Chicken Panca chilli, coriander aioli, josper grilled vegetables	147
Grilled Duck Breast Spiced soy glaze, yucca chips, fig chutney, fresh herbs	165
Grilled Lamb Chops GF Dried fig & amarillo chilli chutney, chives	185
Roasted Lamb Loin Green cous cous, pistachio, Botija olive emulsion, tzatziki, salsa macha	192
Grilled Beef Fillet Chinese chilli & garlic, crispy shallots, pickled chilli	250
Slow Cooked Short Ribs Miso, soy glaze, spring onions	195
Grilled Wagyu Sirloin GF Grade 7, Peruvian spice rub, chimichurri 300g 400g 500g	410 520 630
Grilled Wagyu Rib Eye GF Grade 9+, Peruvian spice rub, chimichurri 300g 400g 500g	495 655 795

VEGETABLES

Sweetcorn Ravioli Char grilled corn, ocopa sauce, jumbo corn	88
Mushroom Rice Hot Pot Assorted mushrooms, jumbo corn, smoked tomato sauce Additional Truffle (5g)	110 90
Potatoes 'Bravas' V, GF Smoked tomato sauce, Peruvian cheese sauce, coriander	48
Potato Puree with Truffle V, GF Smoked butter, amarillo chilli	69
Grilled Broccoli V Chilli garlic butter, toasted sesame seeds	45
Peruvian Corn Rice VG, GF Sweetcorn, jumbo corn, garlic, coriander	35

All prices are listed in Qatari Riyal.
(V) Vegetarian (VG) Vegan (GF) Gluten Free ♦ Signature Dish
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

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



Truffle Snapper Ceviche

Cured red snapper, truffle tiger, red chilli, rice cracker

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 GF

Assorted mushrooms, jumbo corn, smoked tomato sauce



Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Chocolate Fondant GF

Passion fruit & dulce de leche ice cream, coconut, caramel tuile

Tres Leches Cake

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