

CEVICHE Y TIRADITOS

Cured fish & Peruvian Sashimi

Mistura de Ceviches 298

Selection of COYA signature ceviches

◆ Lubina Clásica 78 GF

Sea bass, red onions, sweet potato, choclo

◆ Atún Chifa 75

Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche de Langosta 112 GF

Maine lobster, kumquat, ají amarillo, sweet potato

Hongos 52 VG GF

Wild mushrooms, choclo shallots, crispy enoki

Salmon Ceviche 54 GF

Norwegian salmon, rocoto chilli, fennel, peach

◆ Pargo a la Trufa 92

Red snapper, truffle, ponzu, chives

Addition Truffle **Seasonal**

◆ Pez Limón 95 GF

Yellowtail, green chilli, daikon

Pulpo Tiradito 102 GF

Octopus, mango salsa, botija olives

ENSALADAS

Salads

◆ Trio de Maíz 59 VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Ensalada de COYA 56 VG GF

Green vegetables, bell pepper, Peruvian olives, ají amarillo

Picante de Pepino 48 VG GF

Cucumber, green apple, miso, coriander, sesame oil, almonds

Burratina 90 V GF

Tomatoes, grapes, pickled ají limo, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 65 GF

Tiger prawns, ají panca, chives

◆ Pollo 62 GF

Chicken, ají amarillo, garlic

Setas 49 VG GF

Forest mushrooms, ají panca, parsley

◆ Res 95 GF

Beef fillet, ají panca, coriander



SCAN ME!

APERITIVOS

Appetizers

◆ Guacamole 67

Avocado, corn tortillas, shrimp crackers

Pan fresco y Mantequillas 52 V

Potato, corn, focaccia breads with butter selection

Edamame Salteado 64 VG GF

Ají amarillo, crispy garlic, coriander

Calamares con Ocopa 76 GF

Baby squid, quinoa, Peruvian marigold

Croquetas de Lubina 64

Chilean sea bass, croquettes, red chilli

Churros de Papa 89 V

Manchego cheese, truffle

Maki Roll de Camarones 105

Prawn tempura, Argentinian prawn, avocado, chipotle, spring onion

Maki Roll de Aguacate 80 V

Shiitake, ají limo, avocado, quinoa, black sesame

Maki Roll de Wagyu 110 GF

Stir fry wagyu, tamago, ají limo aioli, sweet potato

Maki Roll de Atun 110

Blue fin tuna, kimchi mayo, pickled asparagus, quinoa

Baos con Res 96

Prime short rib, mantou baos, ají amarillo

Bao de Pato 112

Crispy duck leg confit, foie gras, black truffle

Tacos de Salmón 60 GF

Salmon, avocado, ají amarillo

Tacos de Cangrejo 79

Soft shell crab, avocado, wasabi tobiko

Tacos de Papa y Pollo 62

Grilled chicken, bell pepper, huayro potato, botija olive

Tacos de Wagyu 90 GF

Wagyu beef, black beans, tomatillo, avocado

Gyoza de Wagyu 95

Wagyu beef, sweet potato, chilli oil, choclo

Sando de Pollo 92

Quinoa coated crispy chicken, escabeche onion, ají rocoto

Consomme de Pollo 56

Clear chicken broth, ají de gallina wonton

Atún Nigiri (3pcs) 120

Bluefin tuna, soya glaze, oscietra caviar

PESCADOS Y MARISCOS

Fish and seafood

◆ Arroz Nikkei 245

Chilean sea bass, rice, lime, chilli

Salmón a la Brasa 157

Salmon fillet, stir-fry quinoa, soy, green vegetables

Escabeche Peruano 210 GF

Char grilled whole sea bream in banana leaf tamarillo, ají panca, moscatel

Pulpo Rostizado 210

Roasted octopus, potato, bottarga, botija olives, ají amarillo

Estofado de Pescado 198

Josper baked monk fish, escabeche, yucca, queso fresco

Cazuela de Langosta 192

Lobster, bomba rice, pea shoot

Langostinos GF

Tiger prawns, coriander, shiso, yuzu koshu, red chilli
(125gr) 95 | (250gr) 175

AVES Y CARNES

Poultry and meat

◆ Lomo de Res 250

Wagyu beef fillet, crispy shallots, ají limo, star anise

Pollo a la Parrilla 147

Corn fed baby chicken, ají panca, coriander

Chuletas de Borrego 185 GF

Lamb chops, fig & ají amarillo chutney

Costillas de Res 195

Beef ribs, miso, ají limo

Pato a la Brasa 165

Charcoal cooked duck breast, spiced soy glaze, yuca, fig chutney

Arroz con Hongos y Buey 198

Mushroom rice pot, braised beef cheek, choclo, confit tomato
Add on Truffle (5gr) 90

Bife Angosto Wagyu GF

Wagyu sirloin, grade 7, Peruvian spice rub, chimichurri sauce
(300gr) 410 | (400gr) 520 | (500gr) 630

Bife Ancho Wagyu GF

Wagyu ribeye, grade 9, Peruvian spice rub, chimichurri sauce
(300gr) 495 | (400gr) 655 | (500gr) 795

VEGETALES Y CEREALES

Vegetables & cereals

Arroz con Hongos 110 GF

Bomba rice, wild mushrooms, choclo, confit tomato
Add on Truffle (5gr) 90

Quinotto de Maiz 88 V GF

Quinoa, sweet corn, choclo, basil, lime

Brócoli 42 V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

◆ Patatas Bravas 44 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Puré de Papa 69 V GF

Potato, ají amarillo, truffle

Arroz con Choclo 26 VG GF

White rice, sweetcorn, garlic

Yuca Frita 45 GF

Crispy Yuca chips, smoked chilli aioli

MENÚ DEGUSTACIÓN

450 per person

Minimum of two people

Guacamole

Avocado, corn tortillas, shrimp crackers

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Course I

Atún Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

Pez Limón GF

Yellowtail, green chilli, daikon

Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Arepas de Calabaza GF

Squash, stracciatella, pumpkin seeds, ají limo

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Course II

Gyoza de Wagyu

Wagyu beef, sweet potato, chilli oil, choclo

Bao de Pato

Crispy duck leg confit, foie gras, black truffle

Anticucho de Langostinos Tigre GF

Tiger prawns, ají panca, chives

Trio de Maiz VG GF

Josper corn, crispy corn, jumbo corn, red chillies

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Course III

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Lomo de Res

Wagyu beef fillet, crispy shallots, ají limo, star anise

Yuca Frita V GF

Crispy Yuca chips, manchego, black truffle

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Course IV

Churros de Naranja

Orange & lime churros, milk chocolate & dulce de leche sauce

Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruits sorbet, kunafah

Pastel de Tres Leches

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

MENÚ DE LUJO

550 per person

Minimum of two people

Guacamole

Avocado, corn tortillas, shrimp crackers

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Course I

Ceviche de Langosta GF

Maine lobster, kumquat, ají amarillo, sweet potato

Pez Limón

Yellowtail, green chilli, daikon

Gyoza de Langostinos

Prawn & chicken gyoza, edamame, cherry tomato, chicken jus

Churros de Papa V

Manchego cheese, black truffle

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Course II

Bao de Pato

Crispy duck leg confit, foie gras, black truffle

Anticucho de Wagyu GF

Wagyu Sirloin skewers, panca, chimichurri, crispy corn

Ensalada de Rey Cangrejo GF

King crab, lettuce, tomatillo, mango

Arepas de Calabaza GF

Squash, stracciatella, pumpkin seeds, ají limo

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Course III

Bife Ancho Wagyu GF

Wagyu Ribeye Grade 9+, Peruvian spicerub, chimichurri sauce

Cazuela de Langosta

Lobster, bomba rice, pea shoots

Yuca Frita V GF

Crispy Yuca chips, manchego, black truffle

Brocoli V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

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Course IV

Sundae de COYA

Chocolate mousse, banana, corn flakes ice cream

Paleta de Chirimoya

Custard Apple popsicle, quinoa, mandarin sorbet

Cheesecake de Lima

Lime cheesecake, peach, mango
exotic fruits sorbet, kunafah

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

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