



YOUR IFTAR,
THE COYA WAY

RAMADAN SET MENU

225 per person

TO START

Dates

Medjool Dates

Guacamole

Avocado, amarillo chili, red onion, lime, crispy pita bread

Quinoa & Cous Cous Salad

Quinoa, cous cous, mint, black lemon, roasted peppers onion, parsley, pomegranate

SOUPS

Choice of One

Quinoa Lentil Soup VG, GF

Andean quinoa, lentil, coriander, lime wedge

Peruvian Lamb & Lentil Soup

Lamb meat, Du puy lentil, panca chilli, cilantro

APPETIZERS

Full Selection Included

Harissa Lamb Anticucho

Panca chili, harissa paste, smoked tahini, pop quinoa

Hummus Bil Lahme

Stir-fried tenderloin, Peruvian hummus, dried spicy rub, dry olives, rocket lettuce

Prawn Tempura Maki Roll

Avocado, chipotle, spring onion, peruvian furikake

Peruvian Bean Hummus VG, VF

Peruvian beetroot bean dip, smoked chilli, corn tortillas, crispy kale lettuce

Sweet Corn Salad VG, GF

Josper corn, crispy corn, jumbo corn, sweet pepper & coriander

MAIN COURSES

Choice of one

Pulled Lamb Cazuela

Bomba rice, Panca chili, biwas salad

Grilled Sea Bream

Charred Sea Bream, Harissa miso marinate, padron pepper

Mushroom Hot Pot

Assorted mushroom, bomba rice, truffle butter

Grilled Baby Chicken

Panca chili, coriander aioli, josper cooked vegetables

SIDE DISHES

Choice of one

Potatoes Bravas Harra V, GF

Crispy potato, Spicy tomato sauce, lime juice, garlic

Peruvian Rice

Sweet corn, choclo corn, lime leave, garlic, coriander

DESSERT

Saffron Pavlova

Dates cream, figs, passion fruit, mango sorbet

All prices are listed in QAR and are inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free