



COYA

SET LUNCH MENU

Sunday to Thursday from 12pm to 3:30pm

per person **130 QAR**

STARTERS

Choice of 2

Hongos Ceviche VG GF
Wild mushrooms, choclo shallots, crispy enoki

Salmon Nikkei
Salmon, celery juice, ginger daikon, wasabi tobiko

Maki Roll de Aguacate V
Shiitake, aji limo, avocado quinoa, black sesame

Croquetas de Lubina
Chilean sea bass croquettes red chilli

Kale y Manchego V
Kale, candied walnuts, goji manchego dried cranberry

Picante de Pepino
Cucumber, green apple, miso coriander, sesame oil, almonds

Baos con Costilla de Res
Prime shortrib, mantou baos aji amarillo

Tacos de Pollo
Grilled chicken, bell pepper huayro, potato, botija olive

Anticuchos de Pollo
Chicken, aji amarillo, garlic

Setas Anticucho VG GF
Forest mushrooms, aji panca parsley

MAINS

Choice of 1

Pollo a la Parrilla
Corn fed baby chicken aji panca, coriander

Papa Seca Coliflor VG GF
Peruvian dried potato, cauliflower celeriac, aji amarillo

Costillas de Res
Beef ribs, miso, aji limo

Escabeche Peruano GF
Char grilled sea bream fillet in banana leaf, tamarillo, aji panca muscatel

Arroz Nikkei (+ 120QAR)
Chilean sea bass, rice, lime, chilli

Lomo de Res (+ 120QAR)
Spicy beef fillet, crispy shallots aji limo, star anise

Bife Angosto Wagyu (+ 220QAR)
Wagyu sirloin (200gr), Peruvian spice rub grade 7, chimichurri sauce

Choice of 1

Ensalada de COYA
Green vegetables, pepper, Peruvian olives, aji amarillo

Arroz con Choclo
White rice, sweet corn, garlic

Desserts

Sundae de Maiz GF
Sweet corn ice cream caramelised popcorn pineapple

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