



SCAN ME!

## APERITIVOS

Appetizers

**Guacamole 62**  
Avocado, corn tortillas, shrimp crackers

**Calamares con Ocopa 68** GF  
Baby squid, quinoa, Peruvian marigold

**Croquetas de Lubina 64**  
Chilean sea bass croquettes, red chilli

**Churros de Papa Seasonal** V  
Manchego cheese, truffle

**Pimientos del Padrón 58** V GF  
Scorched padron peppers, cured egg yolk, botija olive

**Tequenos Langostinos Tigre 76**  
Crispy tiger prawns, Asetra caviar, aji amarillo, yuzu, chives

## TACOS

3 pieces

**Salmón 60** GF  
Salmon, avocado, aji amarillo

**Papa y Pollo 55**  
Grilled chicken, bell pepper, huayro potato, botija olive

**Cangrejo 79**  
Soft shell crab, avocado, wasabi tobiko

**Wagyu 90** GF  
Wagyu beef, aji panca, pickled daikon, cured egg yolk

## TIRADITOS

Peruvian sashimi

**Pez Limón 88** GF  
Yellowtail, green chilli, daikon

**Serviola a la Trufa 86**  
Amberjack, dashi, truffle oil, chives

**Pulpo 92** GF  
Octopus, mango salsa, botija olives

## CEVICHEs

Cured fish

**Mistura de Ceviches 298**  
Selection of COYA signature ceviches

**Lubina Clásica 76** GF  
Sea bass, red onions, sweet potato, choclo

**Atún Chifa 72**  
Yellowfin tuna, sesame seeds, rice cracker, soy

**Hongos 52** VG GF  
Wild mushrooms, choclo, shallots, crispy enoki

**Salmón Nikkei 54**  
Salmon, celery juice, ginger, daikon, wasabi tobiko

**Pargo a la Trufa 88**  
Red snapper, truffle, ponzu, chives

**Dorada al Coco 78**  
Sea bream, coconut milk, aji limo

**Lubina Nikkei 68** GF  
Seabass, cucumber, coriander, yuzu kosho

## ENSALADAS

Salads

**Trio de Maíz 52** VG GF  
Josper corn, crispy corn, jumbo corn, red chillies

**Ensalada de COYA 54** VG GF  
Green vegetables, pepper, Peruvian olives, aji amarillo

**Kale y Manchego 52** V  
Kale, candied walnuts, goji, manchego, dried cranberry

**Burratina 90** V GF  
Tomatoes, grapes, pickled aji limo, botija olives

## ANTICUCHOS

Marinated skewers fired on a charcoal grill

**Langostinos Tigre 65** GF  
Tiger prawns, aji panca, chives

**Pollo 55** GF  
Chicken, aji amarillo, garlic

**Setas 49** VG GF  
Forest mushrooms, aji panca, parsley

**Res 88** GF  
Beef fillet, aji panca, coriander

## MAKI ROLLS

**Pez Limon 92** GF  
Yellowtail, grilled padron pepper, panca, wasabi

**Tempura de Camarones 88**  
Prawn tempura, avocado, chipotle, spring onion, Peruvian furikake

**Salmon 82** GF  
Cured salmon, mango salsa, aji limo, spring onion

**Aguacate 80** V  
Shiitake, aji limo, avocado, quinoa, black sesame

**Wagyu 110** GF  
Wagyu carpaccio, mustard mayonnaise, mushroom enoki, smoked paprika

## PARA PICAR

Small dishes to share

**Baos con Langosta 104**  
Lobster, Astera caviar, celery, smoked aji

**Baos con Res 90**  
Prime short rib, mantou baos, aji amarillo

**Causa con Cangrejo 98** GF  
Yukon gold potato, King crab, Asetra caviar, avocado, mirasol

**Empanadas de Buey 82**  
Oxtail, tamarind mayonnaise

**Tataki de Res Wagyu 92** GF  
Wagyu beef tataki, cashew nut puree, josper leeks

**Camarones con Quinoa 76** GF  
Stir-fry quinoa, aji panca, prawns

## CAZUELAS

Iron pots

**Papa Seca Seasonal** V GF  
Peruvian dried potatoes, black truffle, mushrooms

**Arroz Nikkei 240**  
Chilean sea bass, rice, lime, chilli

**Langosta 180**  
Lobster, rice, pea shoots

**Quinotto de Maiz 88** VG GF  
Quinoa, sweet corn, choclo, basil, lime

## AVES Y CARNES

Poultry and meat

**Lomo de Res 250**  
Wagyu beef fillet, crispy shallots, aji limo, star anise

**Pollo a la Parrilla 136**  
Corn fed baby chicken, aji panca, coriander

**Chuletas de Borrego 185** GF  
Lamb chops, fig & aji amarillo chutney

**Costillas de Cordero 166**  
Lamb ribs, tamarind glaze, cashew nuts

**Costillas de Res 188**  
Beef ribs, miso, aji limo

**Bife Angosto Wagyu 395** GF  
Wagyu sirloin (320g), grade 7, Peruvian spice rub, chimichurri sauce

**Bife Ancho Wagyu 540** GF  
Wagyu ribeye (340g), grade 9, Peruvian spice rub, chimichurri sauce

**Chuletón Wagyu 1198** GF  
Wagyu beef chop (1kg), grade 7, josper vegetables

## PESCADOS Y MARISCOS

Fish and seafood

**Salmon a la Brasa 145**  
Salmon fillet, stir-fry quinoa, soy, green vegetables

**Rey Cangrejo 215**  
Josper grilled king crab, red miso, yuzu, aji amarillo

**Escabeche Peruano 274** GF  
Char grilled whole sea bream in banana leaf, tamarillo, aji panca, moscatel

**Pulpo Rostizado 195**  
Roasted octopus, potato, bottarga, botija olives, aji amarillo

## ACOMPAÑANTES

Side dishes

**Espárragos a la Brasa 42** V  
Grilled asparagus, tomato dressing

**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 Seasonal** V GF  
Potato, aji amarillo, truffle

**Arroz con Choclo 26** VG GF  
White rice, sweetcorn, garlic

**Quinoa Sofrita 45** VG V  
Stir-fry quinoa, soy, green vegetables



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