



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

Atún Nikkei 70
Yellowfin tuna, sesame seeds, pickled cucumber

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

Picante de Pepino 48 VG GF
Cucumber, green apple, miso, coriander, sesame oil, almonds

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

Tradicional 48 GF
Veal heart, aji panca, parsley

PARA PICAR

Small dishes to share

Baos con Langosta 104
Lobster, Asetra caviar, celery, smoked aji panca

Maki Roll de Aguacate 80 V
Shiitake, aji limo, avocado, quinoa, black sesame

Maki Roll de Wagyu 110 GF
Wagyu carpaccio, mustard mayonnaise, mushroom enoki, smoked paprika

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

Quinoa Sofrita 58 VG V
Stir-fry quinoa, soy, green vegetables

CAZUELAS

Iron pots

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

Papa Seca Coliflor 88 VG GF
Peruvian dried potato, cauliflower, celeriac, aji amarillo

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

Langosta 180
Lobster, rice, pea shoots

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

Langosta al Josper 486
Lobster, chimichurri sauce

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



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