

SET LUNCH MENU

Sunday to Thursday from 12pm to 3:30pm

130 per person

APPETIZERS (Choice of two)

Lubina Clásica GF

Sea bass, red onion, sweet potato, choclo

Salmon Nikkei

Salmon, celery juice, ginger, daikon, wasabi tobiko

Tacos de Wagyu

Wagyu beef, pickled cucumber, ají panca

Tacos de Pollo

Grilled chicken, bell pepper, huayro potato
botija olives

Maki Roll de Aguacate V

Shiitake, ají limo, avocado, quinoa, black sesame

Maki Roll de Camarones

Prawn tempura, salmon, avocado, chipotle
spring onion

Croquetas de Lubina

Chilean sea bass, croquettes, red chilli

Baos con Costilla de Res

Prime short rib, mantou baos, ají amarillo

Pimientos del Padron V GF

Scorched padron pepper, cured egg yolk
botija olive

Anticuchos de Setas VG GF

Forest mushrooms, ají panca, parsley

MAIN (Choice of one)

Pollo a la Parrilla

Corn fed baby chicken, ají panca, coriander

Quinotto de Maiz V GF

Quinoa, sweet corn, choclo, basil, lime

Lomo de Res

Beef fillet, crispy shallots, ají limo, star anise

Salmón a la Brasa

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

Costillas de Res

Beef ribs, miso, ají limo (+ 40)

Arroz Nikkei

Chilean sea bass, rice, lime, chilli (+ 40)

Bife Angosto wagyu

Wagyu sirloin (200 gr) grade 5
Peruvian spice rub, chimichurri sauce (+ 90)

SIDES (Choice of one)

Ensalada de COYA

Green vegetables, peppers, Peruvian olives
ají amarillo

Arroz con Choclo

White rice, sweet corn, garlic

DESSERTS (Choice of one)

Sundae de Maiz

Sweet corn ice cream, pineapple
caramelized pop corn

Churros de Naranja

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

All prices are listed in Qatari Riyal
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free