

PARA COMENZAR

To start

Caviar 980 (30g) | **1750** (50g)

Royal imperial Beluga caviar

Ostras 360

Guillerdeau oysters (6pcs)

PARA PICAR

Small dishes to share

Guacamole 62

Avocado, corn tortillas
shrimp crackers

Churros de Papa 92 V

Manchego, truffle

Baos con Langosta 104

Lobster, caviar, celery, smoked
aji panca

Maki roll de Aguacate 80 V

Shiitake, aji limo, avocado
quinoa, black sesame

Baos con Costilla de Res 92

Prime short rib, mantou baos
aji amarillo

Maki roll tempura

de Camarón 88

Prawn tempura, chipotle
Peruvian furikake

Tacos de Papa y Pollo 55 GF

Grilled chicken, bell pepper
huayro potato, botija olive

Taco de Wagyu 90 GF

Wagyu beef, aji panca
pickled daikon

ENSALADAS

Salads

Ensalada de COYA 54 VG GF

Green vegetables, pepper
Peruvian olives, aji amarillo

Burratina 90 V GF

Tomatoes, grapes, pickled aji
limo, botija olives

CEVICHE Y TIRADITOS

Cured fish and sashimi

Mistura de Ceviches 298

COYA signature ceviche platter

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

Pargo a la Trufa 88

Sea bream, truffle, ponzu
chives

Pez Limón Tiradito 88 GF

Yellowtail, green chilli
daikon, tobiko

ANTICUCHOS

Marinated skewers fired
on a charcoal grill

Pollo 55 GF

Chicken, aji amarillo, garlic

Setas 49 VG GF

Forest mushrooms, aji panca
parsley

Res 88 GF

Beef fillet, aji panca, coriander

CAZUELAS

Iron pots

Papa Seca 260 V GF

Peruvian dried potatoes
truffle, mushrooms

Arroz Nikkei 240

Chilean sea bass, rice, lime
chilli

Quinotto de Maiz 210 VG GF

Quinoa, sweet corn, choclo, basil
lime, black truffle

COYA Turns 10

MAYFAIR • DUBAI • ABU DHABI • CITY OF LONDON • MONTE CARLO
PARIS • MYKONOS • DOHA • RIYADH

Add onto any dish

Black Winter Truffle (Seasonal) 120
Freshly shaved (5g)

Caviar 120
Caspian Royal Baeri (5g)

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 136

Corn fed baby chicken aji
panca, coriander

Lomo de Res 250

Wagyu beef fillet, crispy shallots
aji limo, star anise

Costillas de Res 188

Beef ribs, miso, aji limo

Bife Angosto Wagyu 395 GF

Wagyu sirloin (320g), grade 7
Peruvian spice rub, chimichurri sauce

PESCADOS Y MARISCOS

Fish and seafood

Longosta al Jospier 486

Lobster, chimichurri sauce

Escabeche Peruano 274 GF

Chargrilled whole sea bream
in banana leaf, tamarillo, aji
panca, moscatel

Salmon a la Brasa 145

Salmon fillet, stir-fry quinoa, soy
green vegetables

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

POSTRES

Desserts

Chocolate Fundido 67 GF

Illanka chocolate fondant, coconut
passion fruit ice cream

Churros de Naranja 55

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

Paleta Piña Colada 48 GF

Piña colada popsicle, mango
coconut ice cream

Cheesecake de Lima 58

Lemon cheesecake, peach, mango
exotic fruits sorbet

Hoja de Maiz 52 GF

Sweetcorn meringue, passion fruit
mango yoghurt ice cream, gold leaf

INTI MENU

580 per person

APPETIZERS

To share

Guacamole

Avocado, corn tortillas, shrimp crackers

Lubina Classica GF

Seabass, red onion, sweet potato, choclo

Avocado Maki V

Shiitake, aji limo, avocado black sesame

Pollo Anticucho GF

Chicken, aji amarillo, chives

Bao con Res

Prime short ribs, mantou bao aji amarillo

MAINS

Choice of one

Pollo a la Parilla

Corn fed chicken, aji panca, coriander

Lomo de Res GF

Wagyu beef fillet, crispy shallots
aji limo star anise

Salmon a la Brasa

Salmon fillet, stir-fry quinoa, soy green vegetables

Quinotto de Maiz V GF

Quinoa, sweet corn, choclo, basil, lime black truffle

DESSERTS

To share

Churros de Naranja

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

Cheesecake de Lima

Lime cheesecake, peach, mango & exotic fruits sorbet

Paleta de Pina Colada GF

Pina colada popsicle, mango, coconut ice cream

KILLA MENU

810 per person

APPETIZERS

To share

Guacamole

Avocado, corn tortillas, shrimp crackers

Churros de papa V

Manchego cheese, black truffle

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Atun Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

Hongos ceviche VG GF

Wild mushrooms, choclo, shallots, crispy enoki

Papa y pollo

Grilled chicken, bell pepper, huayro potato, botija olives

Res Anticucho GF

Wagyu beef fillet, aji panca, coriander

MAINS

Choice of one

Arroz Nikkei

Chilean sea bass, bomba rice, lime, chilli

Costillas de Res

Beef ribs, miso, aji limo

Escabeche Peruano GF

Char-grilled whole sea bream in banana leaf tamarillo
aji panca

Papa Seca Hongos V

Peruvian dried potatoes, black truffle, mushrooms

SIDES

Patatas Bravas V GF

Crispy potatoes, spicy tomato, huancaína sauce

Esparagos a la Brasa

Grilled asparagus, tomato dressing

DESSERTS

To share

Chocolate Fundido GF

Illanka chocolate fondant, coconut, passion fruit
ice cream

Churros de Naranja

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

Hoja de Maiz GF

Sweetcorn meringue, passion fruit mango yoghurt ice
cream, gold leaf

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