

Martín Chambl Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.



All artworks gracing our pages are designed by **Jonathan Varcoe**, exclusively for COYA's Bar menu. It comprises of colour overlays on photographs by Martín Chambl.

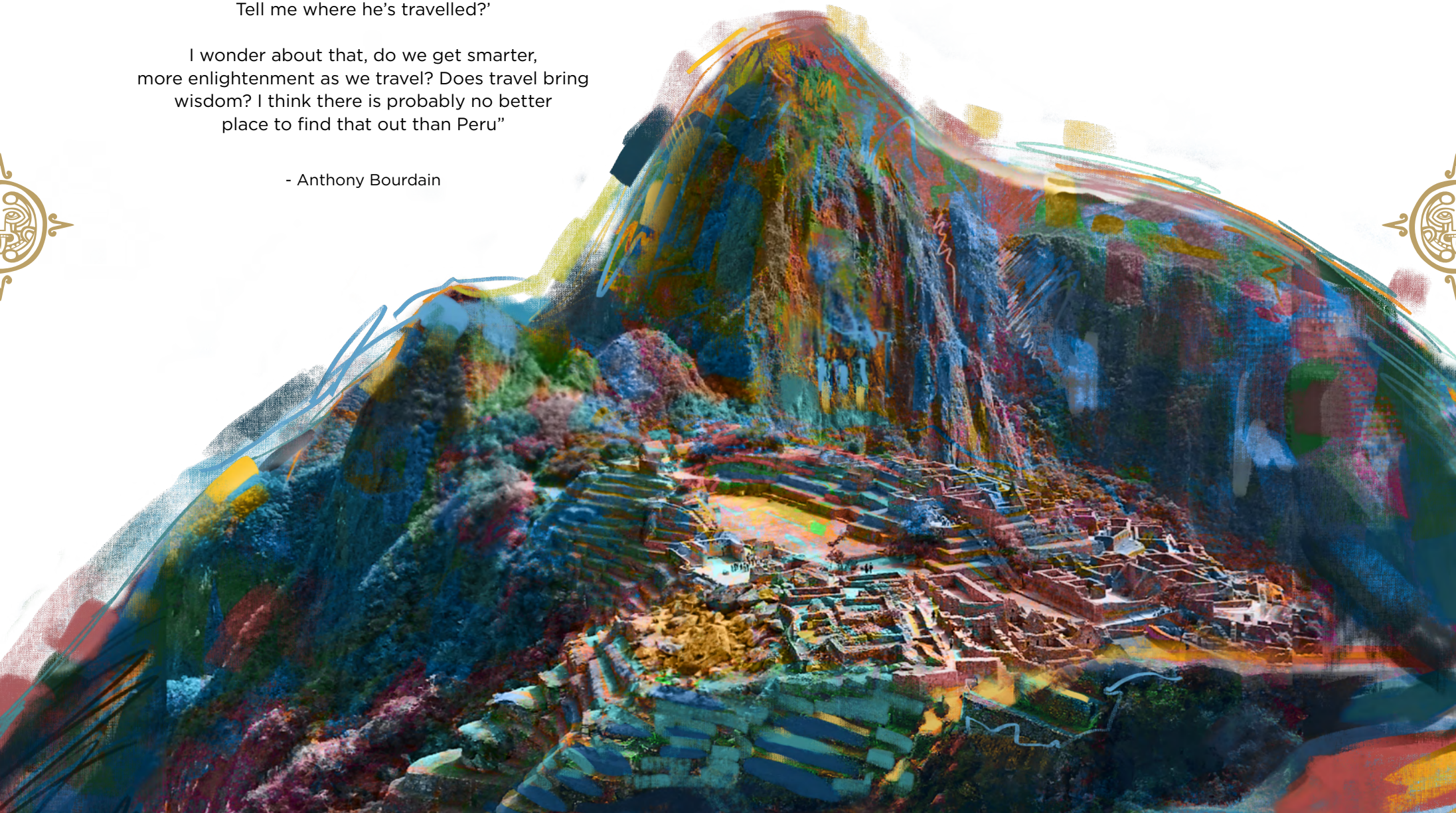


“A prophet once said:

‘Don’t tell me what a man says,
don’t tell me what a man knows.
Tell me where he’s travelled?’

I wonder about that, do we get smarter,
more enlightenment as we travel? Does travel bring
wisdom? I think there is probably no better
place to find that out than Peru”

- Anthony Bourdain



Peruvian Classics



Pisco is the national spirit of Peru. This delicate liquid was developed by Spanish settlers in the 16th century by distilling fermented grape juice and can be characterised with the soul of tequila mixed with the complexity of gin and the versatility of vodka.



Pisco Sour

creamy | citrusy | fresh

COYA Pisco, fresh lime juice, sugar, egg white, Angostura bitters.

• 17 •



Chilcano

refreshing | thirst quencher

COYA Pisco, fresh lime juice, Franklin & Sons ginger ale, Angostura bitters.

• 17 •



Our Macerados



Since the opening of COYA back in 2012, the Macerados system has been a vital part of our beverage program. It came to life after our first visit to Peru, where we have been introduced to the traditional way of cold infusions. In the Pisco Library we showcase multiple flavour combinations we prepare and care for daily.

We use the Macerados to enhance the experience of the classic pisco cocktails and find newer and better ways to introduce Pisco to the world.



Pineapple & Tonka

Raspberry

Passion fruit

Mango & Chilli

Grapefruit & Blackberry

Blueberry & Lavender

Strawberry & Mint

Chicha Morada



• 17 •

Pisco Cocktails



Shen

aromatic | zesty | fresh

Pisco 1615 Italia, Tanqueray, lemon, Green Chartreuse, patchouli oleo, Veuve Clicquot Brut.

• 16 •



Jose Garcia

fresh | light | citrusy

Pisco 1615 Torontel, Amaro Santoni, lime juice, Franklin & Sons rhubarb & hibiscus tonic.

• 16 •



Peruvian Negroni

aromatic | spirit forward

Barsol Mosto Verde Torontel, Aperol, Noilly Prat, Peychaud bitters.

• 16 •



Macerado del Peru Maracuyá by COYA



Taking inspiration from some of the oldest bars in Lima, COYA and Pisco 1615 distillery have collaborated to produce the first bottled Pisco infusion. This creation commemorates COYA's signature homemade passion fruit macerado.



MaraCOYA Spritz

from COYA Abu Dhabi

Macerado del Peru, pineapple, prosecco.

• 17 •



MaraCOYA Mule

from COYA Mayfair

Macerado del Peru, mango syrup, lemon, Franklin & Sons ginger ale.

• 17 •

City Signatures



Pears & Grapes

spiced | spirit forward | nutty

Hennessy VS, pear & cinnamon cordial,
Angostura bitters.

• 16 •



Matcha Picchu

aromatic | herbal | fresh

Crystal Head vodka infused with lemongrass,
yuzu juice, Italicus Rosolio di Bergamotto, basil
syrup, matcha tea.

• 16 •



Choco Boulevard

bitter | spirit forward | nutty

Bulleit Bourbon, cocoa beans, Campari,
Cocchi di Torino infused with coffee beans,
orange bitters, sugar syrup, cocoa cordial,
Campari pearls.

• 16 •



Tumbalocas

smoky | fruity | aromatic

Ojo de Dios Joven mezcal, mandarin,
Mayan salt, basil & kaffir lime cordial,
Franklin & Sons soda water.

• 17 •



Fortunate discovery

fruity | exotic | smoky

Vitoria Regia gin, palo santo, pineapple
cordial, Franklin & Sons tonic water.

• 16 •



Mahy

smoky | spirit forward | sweet

Santiago de Cuba 11 yrs rum, Punt E Mes,
Falernum liqueur, homemade Habano bitters.

• 16 •

COYA Family Favourites



Aji Margarita

light | spicy | creamy

Don Julio Blanco, El Jimador Reposado, ají amarillo, jalapeños, lime, agave syrup, green apple & avocado purée.

• 16 •



Mawu

creamy | exotic | fruity

Santiago de Cuba 11 yrs rum, banana Pisco, coconut, Eminente Reserva, vanilla, lime, pineapple, tonka.

• 16 •



Rosita Spritz

fruity | light | refreshing

The Botanist gin, rose infused Mancino Bianco, St Germain elderflower liqueur, lemon juice, hibiscus drops, Franklin & Sons rose lemonade.

• 17 •



El Tunche

creamy | exotic | fruity

Volcan Blanco tequila, soursop purée, lime, pineapple juice, agave syrup, tonka beans.

• 16 •



Nanku

refreshing | citrusy | fruity

Belvedere vodka, fresh raspberry, yuzu, lemon juice, sugar syrup, pineapple.

• 16 •



Carioca

savoury | light | fruity

Yaguara Cachaca, Cocchi Americano infused with strawberry, soya cordial, Franklin & Sons tonic water.

• 17 •

Taste Of Lima



Crocantes con Guacamole

VG | GF

Yellow and blue corn tortillas,
guacamole.

celery, mustard

• 16 •

Baos de Cerdo

Pulled pork, chipotle, salsa criolla.
dairy, eggs, celery, mustard, soy, sulphur

• 18 •

Chicharrón de Pollo

Deep fried chicken, Huacatay and
tarragon emulsion, capers.

sesame, sulphur, egg, celery, mustard

• 16 •

Tostadas de Atún

Corn tostada, yellowfin tuna, seaweed
salad, spicy mayo.

gluten, soy, eggs, fish, sesame

• 17 •



Anticucho de Res

GF

Beef fillet, ají panca, coriander.

sulphur

• 19 •

Anticucho de Setas

VG | GF

Portobello mushrooms, ají panca,
parsley.

sulphur

• 13 •

Empanadas de Gambas

Corn empanadas, mediterranean prawn,
green mojo sauce.

sesame, nuts, shellfish, egg, mollusk

• 23 •

Tacos de Salmon

Smoked salmon, aji amarillo,
cream cheese, chives.

dairy, eggs, soy, sesame, fish, gluten

• 18 •

GF: Gluten free

V: Vegetarian

VG: Vegan

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

Non Alcoholic Cocktails



Purple Rain

Seedlip Grove 42, chicha morada, lavender syrup, lime juice, Franklin & Sons ginger ale.

• 12 •



Blossom Spritz

COYA 0.0 dry vermouth, Lyre's Classico.

• 12 •



Palomita

Lyre's Dry, grapefruit, chicha morada, chili, Franklin & Sons grapefruit soda.

• 12 •



Martini Espresso

Lyre's Coffee Originale, Lyre's Dark Cane, muscovado, cold brew coffee.

• 12 •



Scarlet

Lyre's Italian Spritz, Lyre's Amaretti, pomegranate, lime, orgeat.

• 12 •



