

Martín Chambi 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 Chambi.

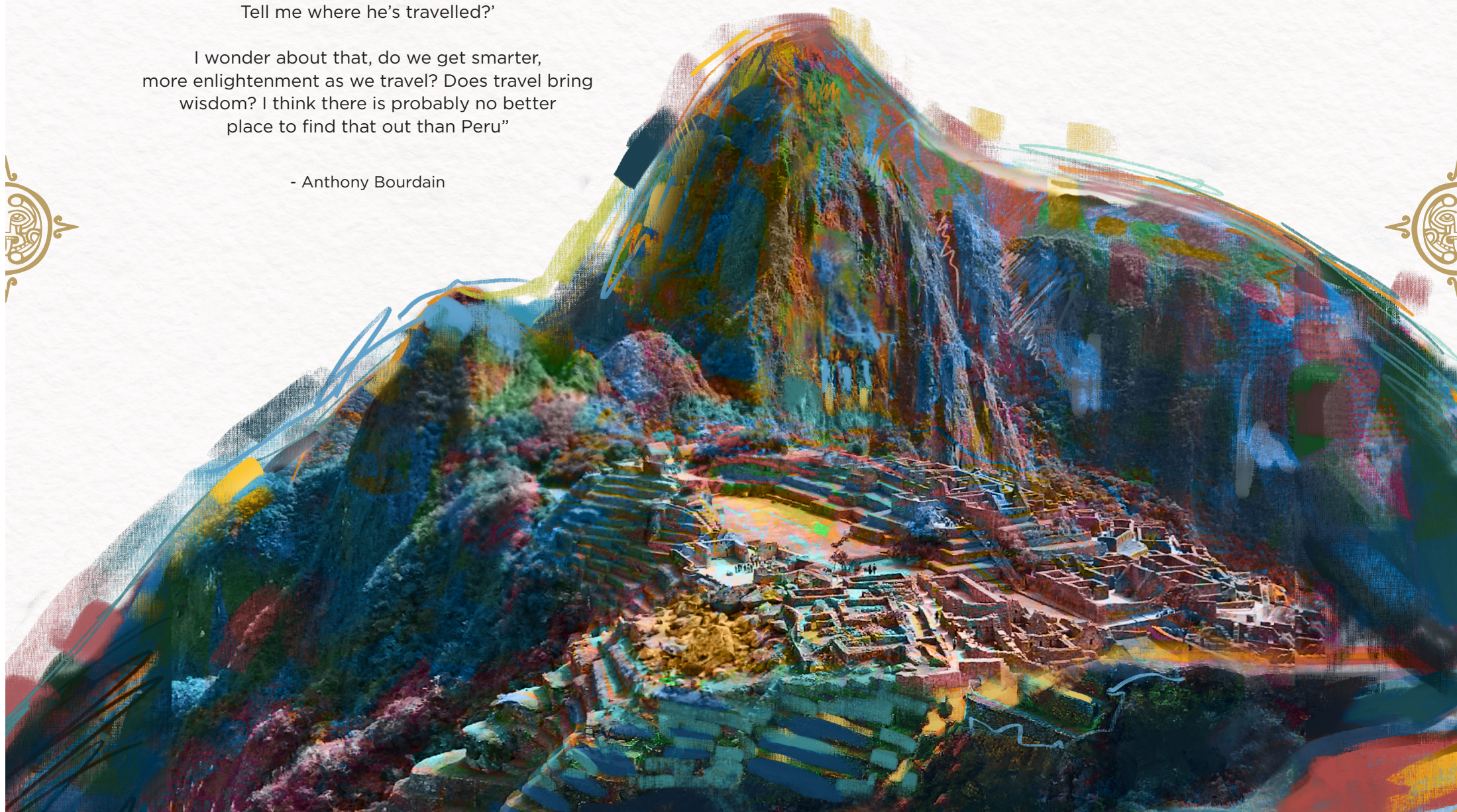


"A prophet once said:

'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, lime juice, sugar, egg white, Angostura bitters.

• 14 •



Chilcano

refreshing | thirst quencher

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

• 14 •

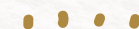


Our Macerados



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.



Strawberry

Passion Fruit

Chicha Morada

Raspberry & Mint

Lemongrass & Kaffir

Green Cardamom & Jalapeños



• 15 •

Pisco Cocktails



Amaru

exotic | aromatic | refreshing

Sarcay Quebranta, guanabana, lemongrass, kaffir lime leaves.

• 14 •



Beso Rojo

fruity | floral | sweet

Sarcay torontel, Ketel One vodka, Chambord, strawberry & tajin cordial, rose wine.

• 14 •



Shiso Mojito

refreshing | herbaceous | floral

COYA Pisco, Wray & Nephew rum, apple mint & shiso soda.

• 13 •



Macerado del Perú 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 Perú passion fruit pisco pineapple, cava.

• 15 •



MaraCOYA Mule

from COYA Mayfair

Macerado del Perú passion fruit pisco, mango syrup, lemon, Franklin & Sons ginger ale.

• 15 •

Barcelona Signatures



Mama-Killa

refreshing | tart | bubbly

Altamura vodka, Seedlip Spiced, chicha morada cordial, orange blossom, Franklin & Son's soda.

• 15 •



Wiracocha

fruity | exotic | velvety

Clarified milk punch made with Leblon cachaca, allspice berries, coconut, mango, lúcuma.

• 18 •



Becaina

floral | tart | citrusy

Volcan Blanco tequila, Bonanto aperitif, grapefruit cordial, amontillado sherry.

• 16 •



Pacha-Inca

round | vibrant | fizzy

Tanqueray gin, guanabana, lulo, citric solution, Franklin & Sons soda.

• 14 •



Atahualpa

boozy | herbal | corny

Black whisky, Matacuy, corn husk, lemon, Chuncho bitters.

• 14 •

COYA Family Favourites



Taka-Tiki

exotic | spiced | nutty

Santiago de Cuba 11 yrs rum & Takamaka Spiced rum, Franklin & Sons pineapple & almond soda, coffee & banana.

• 14 •



Margarita Amarilla

exotic | spicy | crispy

Mijenta Blanco tequila, ají amarillo, passion fruit, agave.

• 20 •



Perdido

smoky | herbaceous | aromatic

Lost Explorer Espadin mezcal, fino sherry, kumquat cordial, Ancho Reyes Verde.

• 19 •



Yuzu Punch

citrusy | smooth | aromatic

Belvedere vodka, Clairin rum, honey & yuzu cordial, pineapple, Pedro Ximenez sherry.

• 15 •



Achiote Fizz

fizzy | refreshing | exotic

Gin Raw, achiote & pink pepper cordial, cranberry reduction, Ancho Reyes Rojo.

• 13 •

Taste Of Lima



Guacamole

VG | GF

Avocado, corn tortillas, chalaquita
& yellow chilli.

sulphites, mustard, celery

• 7 •

Chicharrones de Pollo

Crispy chicken, chipotle & spicy guava sauce.

dairy, sulphites, eggs, sesame, mustard

• 8 •

Croquetas de Lubina Chilena (2 pcs)

Chilean sea bass, miso béchamel, chilli mayo.

fish, dairy, gluten, sulphites, eggs, celery, mustard

• 8 •

Empanada de Res (1 pc)

Smoked beef brisket,
corn empanada, garlic sauce.

sulphites

• 7 •

Tacos de Shiitake (2 pcs)

V

Grilled shiitake, avocado, coriander & feta.

dairy, gluten, sulphites, eggs, celery, mustard

• 6 •



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

GF: Gluten free

V: Vegetarian

VG: Vegan

Non Alcoholic Cocktails



Chicha Morada

Peruvian purple corn, pineapple,
orange, cloves, cinnamon, lime.

• 9 •



Palomita

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

• 12 •



Scarlet

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

• 10 •



I'm Not A Pornstar

Lyre's White Cane, apricot,
jasmine.

• 12 •

