

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**.

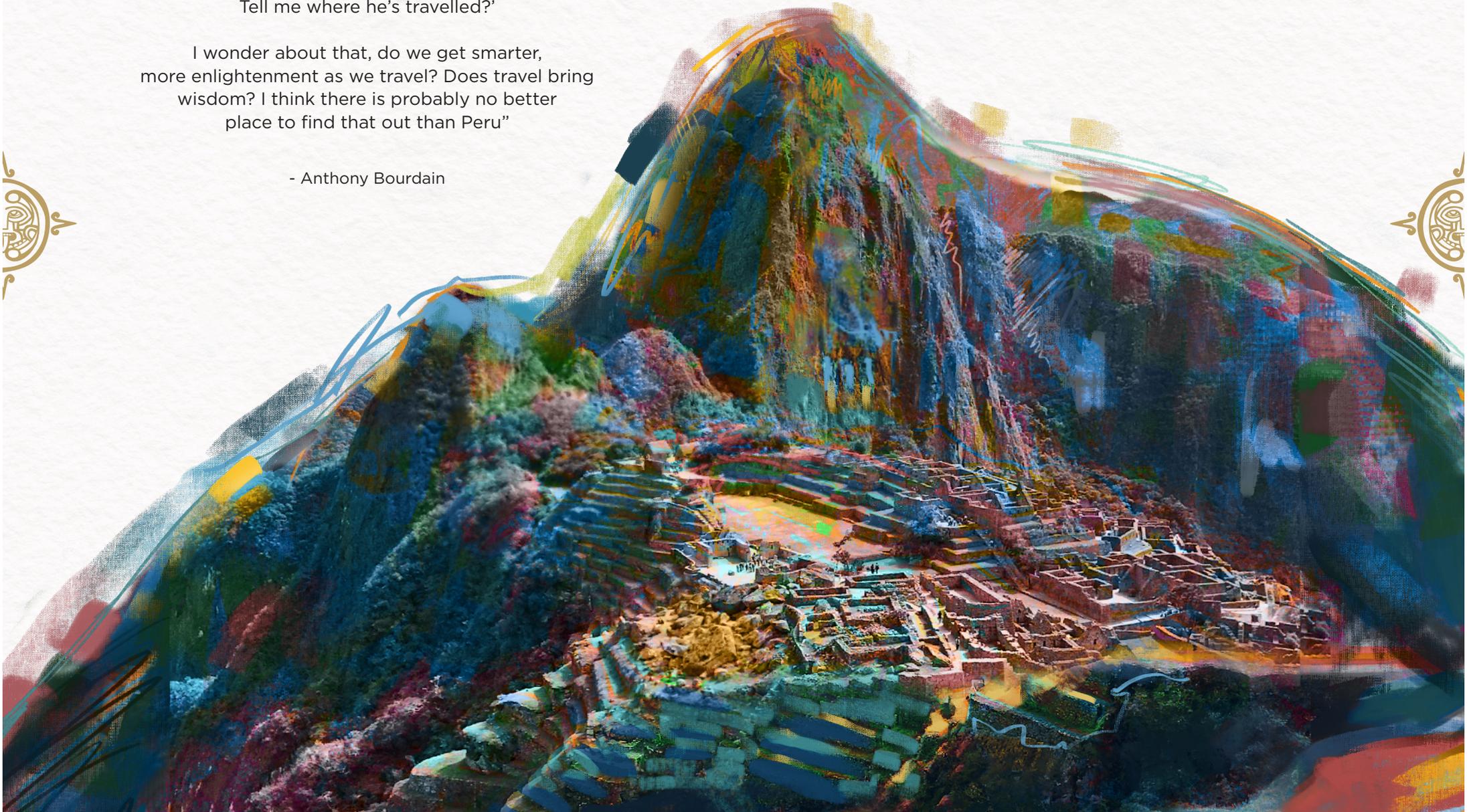


“A prophet once said:

‘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 •

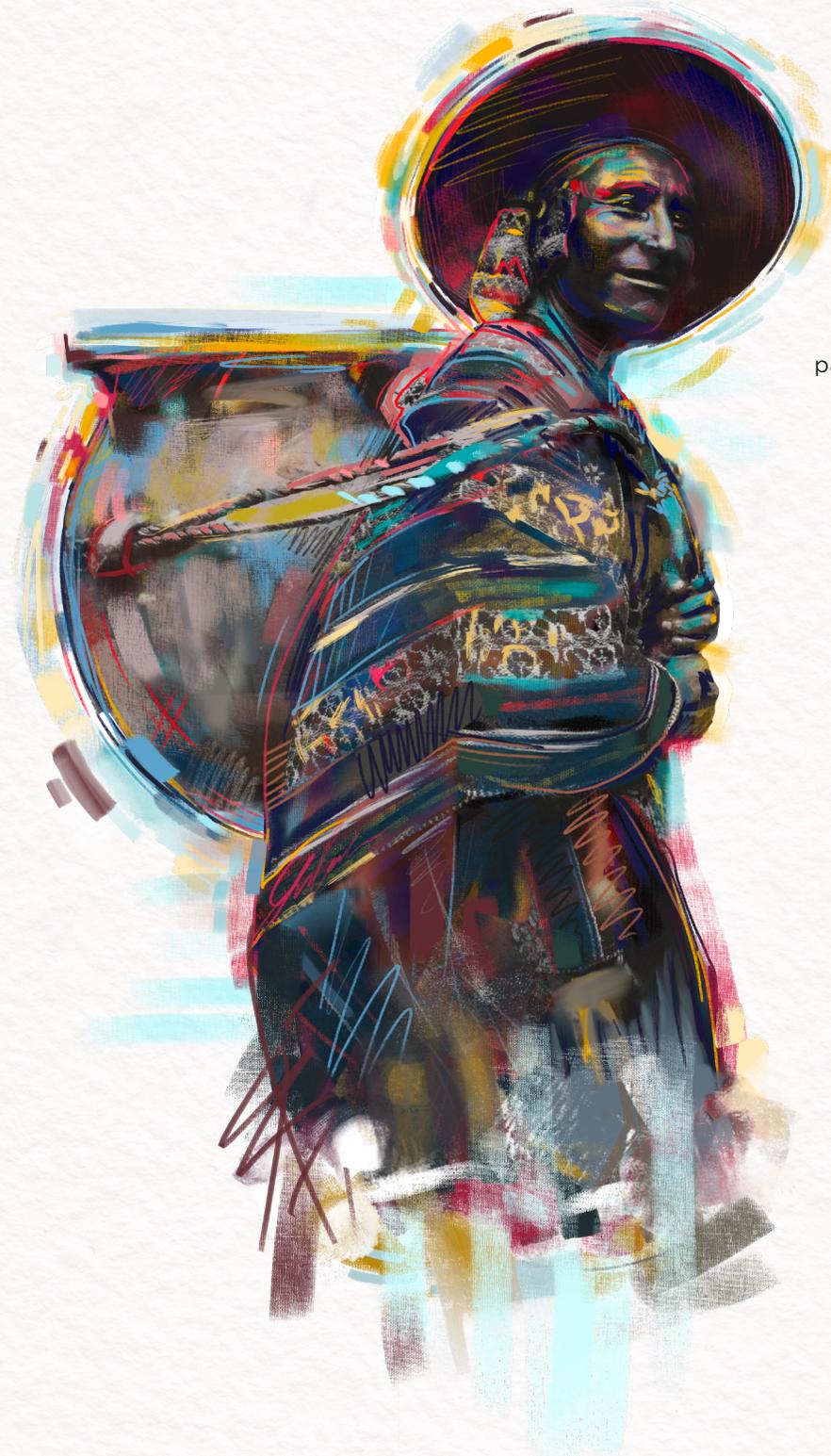


Chilcano

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.



Passion Fruit

Chicha Morada

Raspberry & Mint

Blueberry & Lavander

Green Cardamom & Jalapeños

Lemongrass & Kaffir

Turrón Doña Pepa

Mushroom & Bay Leaf



• 15 •

Pisco Cocktails



Emolielcano

herbal | hearty

COYA Pisco, emoliente cordial, honey shrub, orange bitters, ginger ale.

• 14 •



Urpi

funky | zesty

Sarcay Torontel, Del Maguey Vida, grapefruit tepache, Nixta Corn Husk, lime.

• 16 •



Amaru

exotic | aromatic

Sarcay Quebranta, guanabana, lemongrass, kaffir lime leaves.

• 14 •



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



Haru

aromatic | light | fresh

Misaki Sake & dry yuzu sake,
peach, wasabi.

• 15 •



Mama-Killa

refreshing | tart | bubbly

Belvedere vodka, Seedlip Spice,
chicha morada cordial, orange blossom,
Franklin & Son's soda water.

• 18 •



Wiracocha

fruity | exotic | velvety

Capucana, allspice berries,
coconut, mango, lúcuma.

• 18 •



Kulli

grapey | spiced | herbaceous

Ojo de Dios Hibiscus, mulled wine reduction,
chicha morada bitters, kombucha.

• 16 •



Yacuruna

aphrodisiac | nutty | rich

Suntory Toki, cocoa bitters
roasted coffee, maple, tonka, soy.

• 18 •

COYA Family Favourites



Don Ramón

fruity | citrusy | tart

Don Julio Blanco, Del Maguey Vida, pineapple agave, coriander.

• 17 •

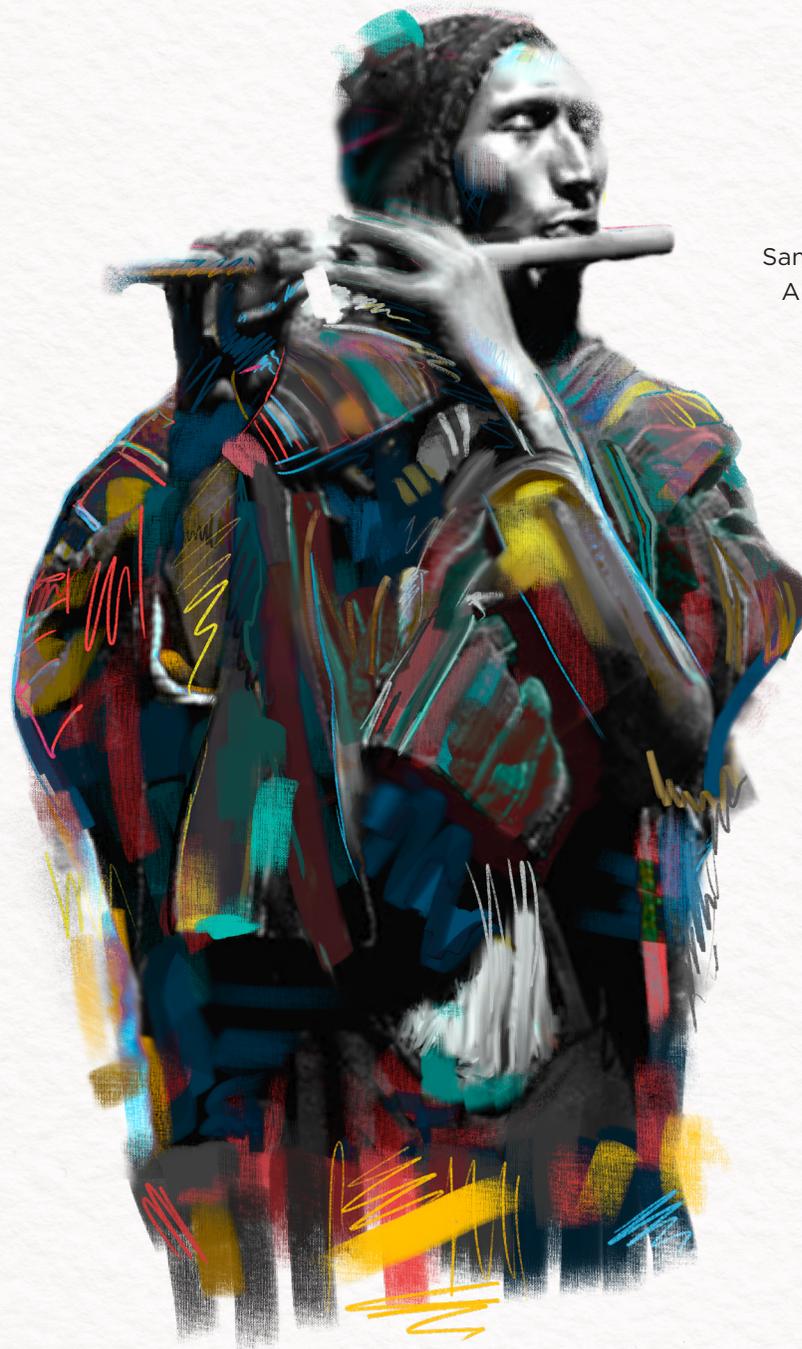


Pacha-Inca

round | velvety | vibrant

Gin'ca gin, guanabana lulo, citric solution.

• 15 •



Chicama

tiki | tropical | fruity

Santiago de Cuba 8 yrs, Amaretto Disaronno, Amaro Montenegro, passion fruit, almond.

• 14 •



Atahualpa

boozy | herbal | corny

Black whisky, Matacuay, corn husk, lemon, Chunchu bitters.

• 16 •



Margarita Amarilla

exotic | spicy | crispy

Volcán Blanco, passion fruit, agave, ají amarillo.

• 18 •

Taste Of Lima



Guacamole con Crocantes

VG | GF

Avocado, pico de gallo, corn tortillas.

• 14 •

Croquetas de Lubina

Chilean sea bass croquettes, spicy mayo.

• 10 •

Chicharrónes de Pollo

Crispy chicken, chipotle, spicy guava sauce.

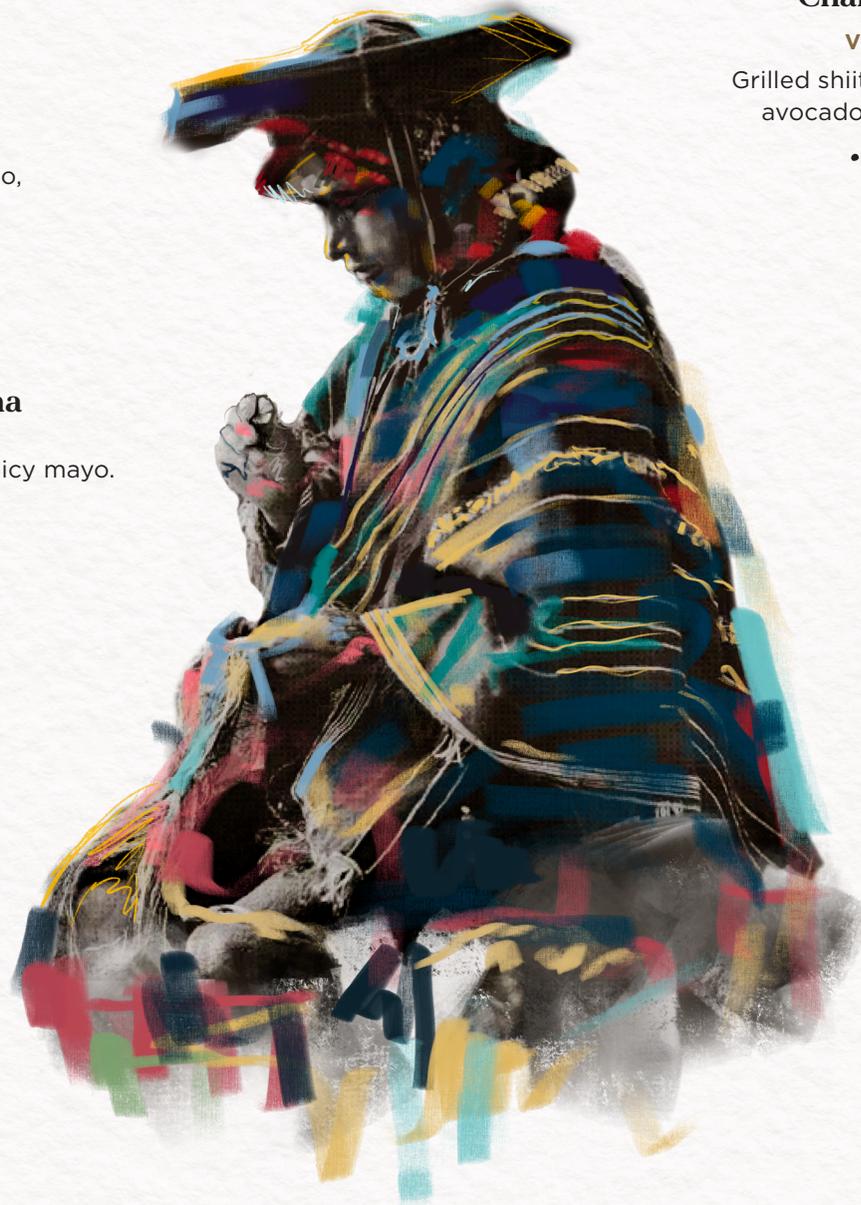
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Anticucho de Res

GF

Beef fillet, ají panca, coriander.

• 16 •



Tacos de Shiitake con Chalaquita

V | GF

Grilled shiitake, chipotle, avocado, coriander.

• 13 •

Anticucho de Pollo

GF

Chicken, ají amarillo, garlic.

• 14 •

Tostada de Pez Limón

GF

Yellowtail tartare, yuzu mayo feta & corn cream.

• 15 •

Papitas con Ajo

V

New potatoes, coriander aioli, garlic chips.

• 10 •

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



Jayaqi

Franklin & Sons guava & lime soda,
lemongrass, Kaffir lime leaves.

• 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 •

