

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 Varcoc**, exclusively for COYA's Bar menu. It comprises of colour overlays on photographs by Martín Chambi.

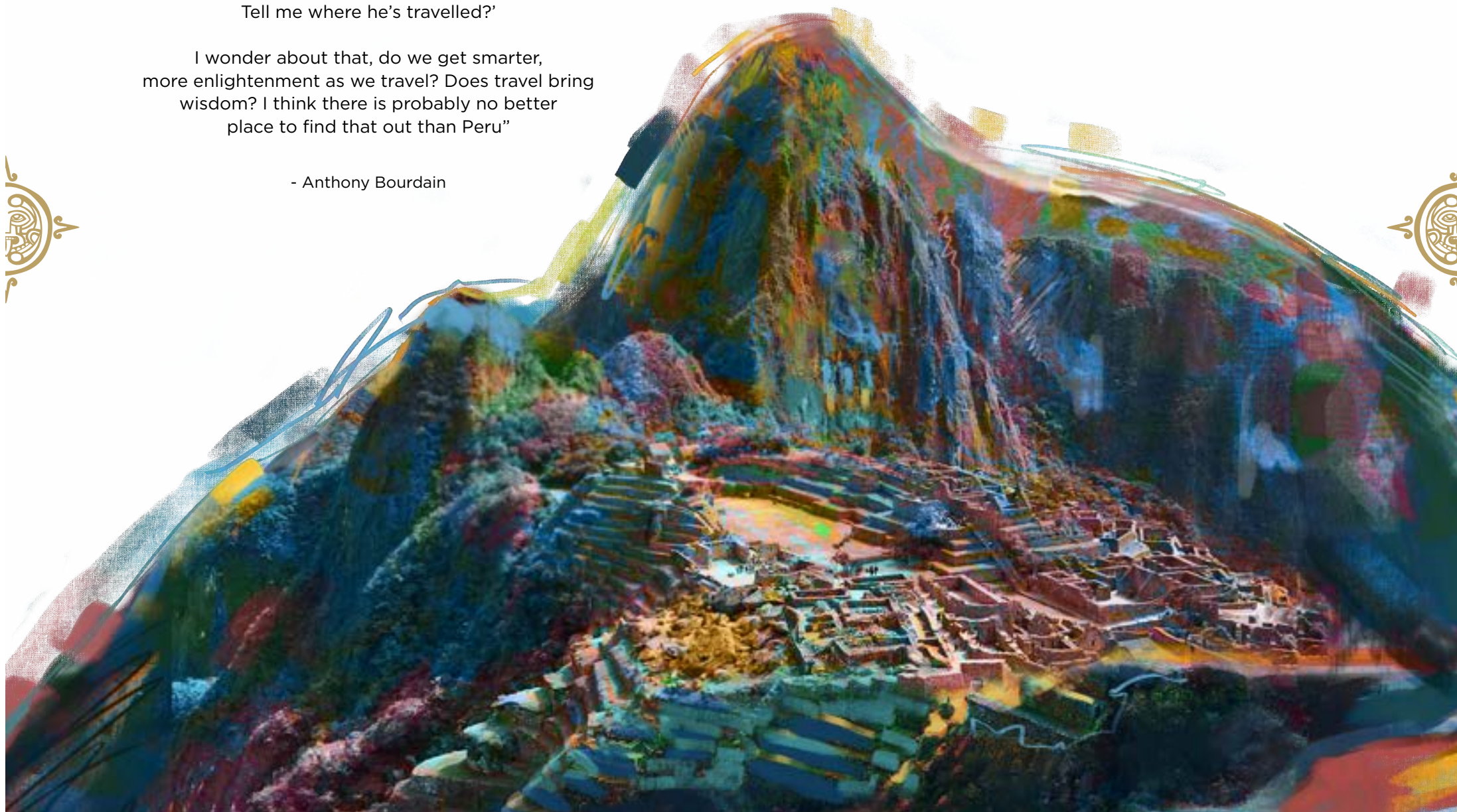


"A prophet once said:

'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, 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 •

All of our prices are inclusive of 20% VAT.
A discretionary 15% service charge will be added to your bill.

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

Basil & Liquorice

Raspberry

Lemongrass, Ginger & Kaffir

Pineapple & Tonka

Blueberry & Lavender

Mango & Chili

Coffee & Salted Caramel



• 18 •



Pisco Cocktails



Mai Nikkei

umami | fruity | refreshing

Pisco 1615 Italia, Cointreau, miso orgeat, pineapple, fake lime.

• 16 •



Jose Garcia

fresh | light | citrusy

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

• 17 •



El Prohibido

smoky | boozy | aromatic

Pisco 1615 Acholado, Karminia vermouthe, roasted pineapple cordial.

• 17 •



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 passion fruit pisco, pineapple, prosecco.

• 18 •



MaraCOYA Mule

from COYA Mayfair

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

• 18 •

City Signatures



Matcha Picchu

aromatic | herbal | fresh

Ketel One vodka infused with lemongrass, yuzu juice, Italicus bergamot liqueur, basil syrup, matcha tea.

• 16 •



Maitake

earthy | nutty | mineral

Bulleit Bourbon infused shiitake mushroom & coffee, The Lakes whisky, liquorice & cacao, Frangelico.

• 17 •



Me Porto Bonito

silky | tropical | light

Eminente Reserva rum, coconut, vanilla, pineapple, tonka, fake lime.

• 16 •



Mizuki

smoky | sour | tangy

Ojo de Dios Joven mezcal, Skinos Mastiha, rhubarb, chilli.

• 17 •



Fortunate discovery

fruity | exotic | smoky

Eight Lands 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.

• 17 •

COYA Family Favourites



Aji Margarita

light | spicy | creamy

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

• 17 •



Nanku

refreshing | citrusy | fruity

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

• 16 •



Genesis

spirit forward | aromatic | botanical

Tanqueray, Amaro Santoni, Cherry Heering, Limoncello.

• 16 •



Coco Flor

fresh | exotic | light

1800 Coconut tequila, Muyu Jasmine Verve, lime juice, agave, Franklin & Sons pineapple soda.

• 18 •



Puerto Viejo

herbal | bitter | bold

Plantation 3 Stars, Yellow Chartreuse, Angostura, lime juice, orgeat, pineapple.

• 17 •



Volcan Rosado

fruity | bittersweet

Volcan Blanco, Cocchi di Torino, Aperol, strawberry cordial.

• 17 •



Ensueño

sour | complex | crisp

Hennessy VS, Khoosh bitter, passion fruit, Supasawa, Veuve Clicquot Brut.

• 18 •

Taste Of Lima



Crocantes con Guacamole

VG | GF

Avocado, corn tortillas,
chalaquita & aji amarillo.

nuts, celery, mustard

• 15 •

Baos de Wagyu

Steamed buns, pulled wagyu brisket,
truffle emulsion.

gluten, eggs, sulphites, celery, mustard

• 18 •

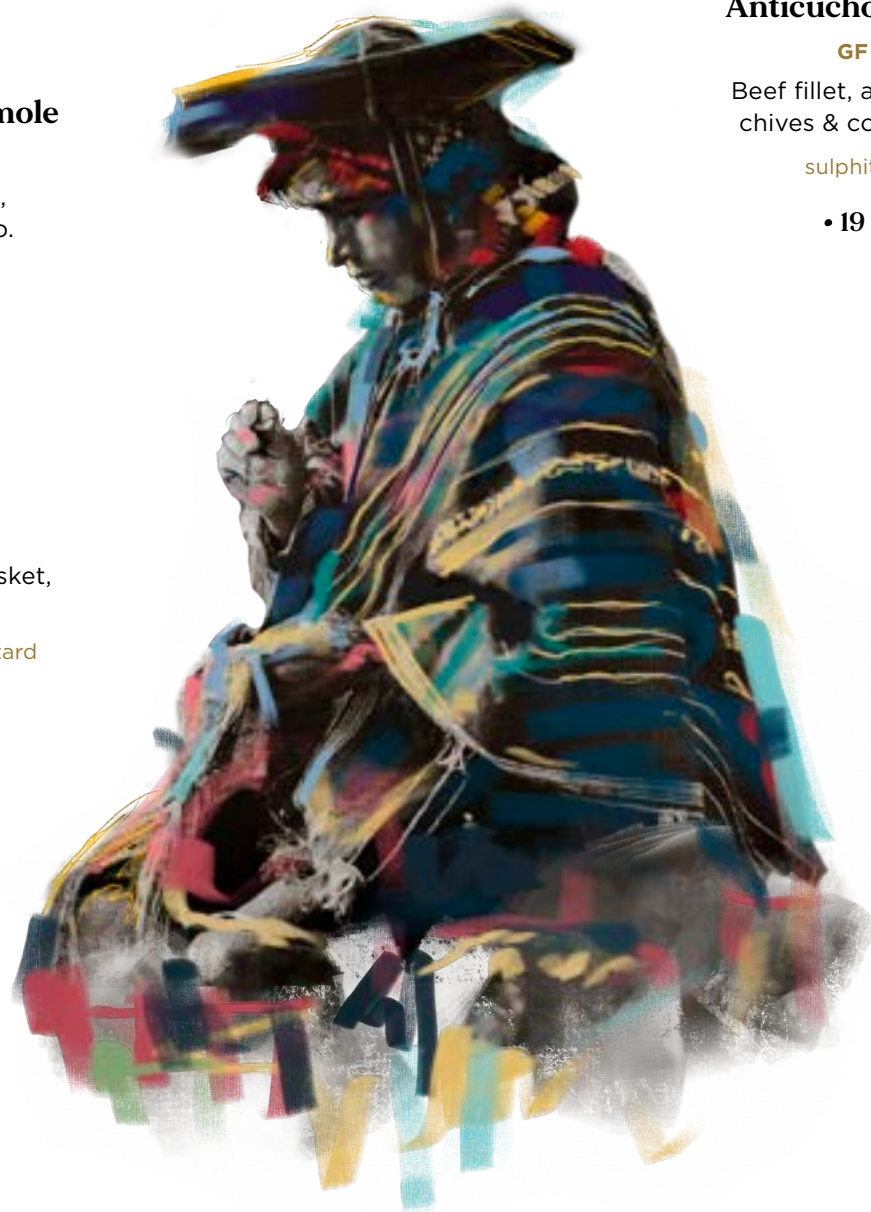
Tartare de Atún

GF

Yellowfin tuna, avocado,
spicy mayo, cassava chips.

fish, soy, egg

• 22 •



Anticucho de Res

GF

Beef fillet, aji panca,
chives & coriander.

sulphites

• 19 •

Anticucho de Setas

VG | GF

Portobello mushrooms,
aji panca, parsley.

sulphites

• 13 •

Tacos de la Temporada

VG | GF

Seasonal vegetarian tacos.

gluten, egg

• 15 •

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.

• 13 •



Palomita

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

• 13 •



Rebenda

Lyre's White Cane, cold brew tropical tea,
agave, lemon juice, lavender.

• 13 •



Scarlet

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

• 13 •



