

**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, sugar, fresh lime juice, egg white, Angostura bitters.

• 18 •

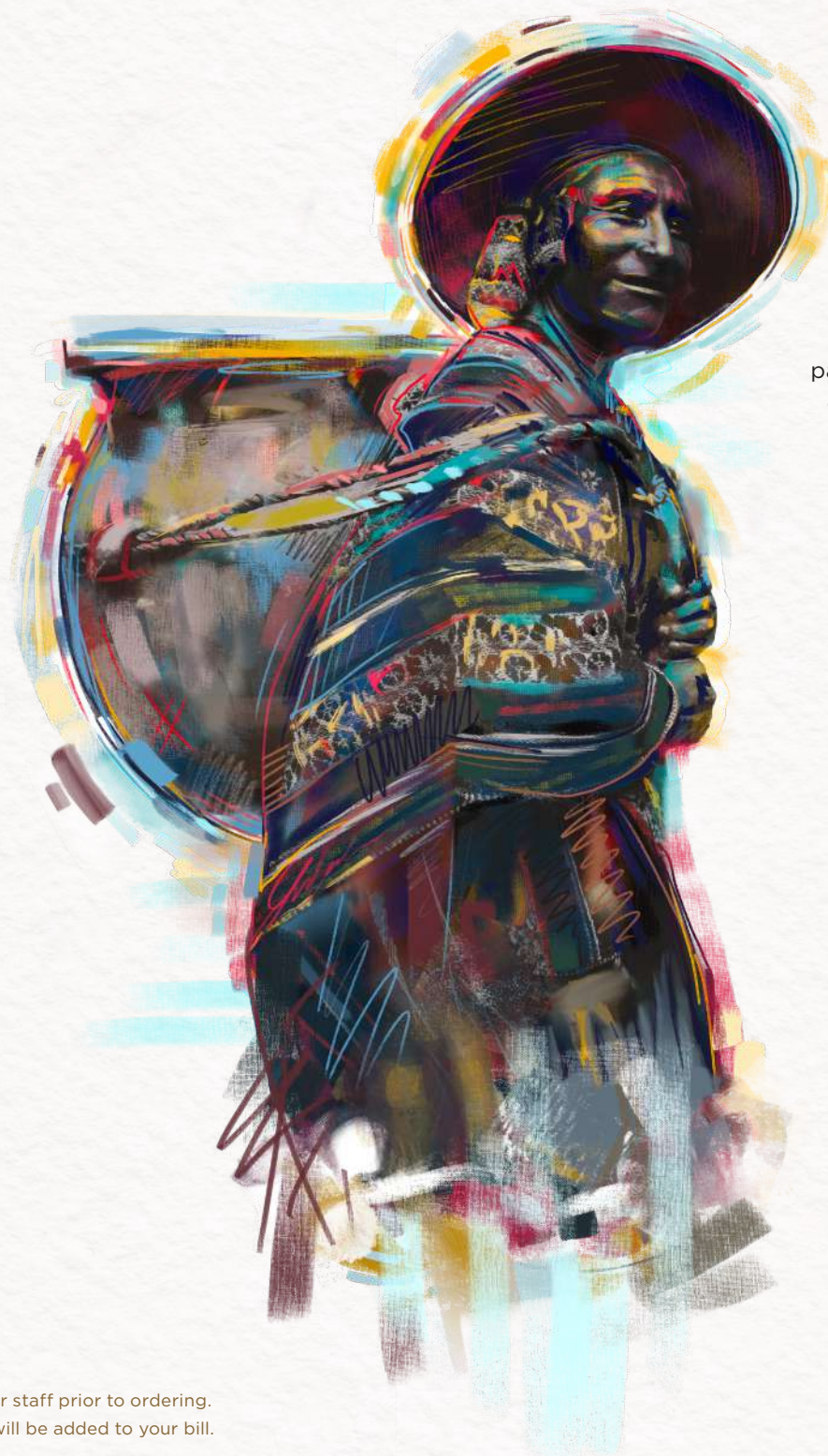


### Chilcano

refreshing | thirst quencher

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

• 18 •



## 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.



### Cherry

Kaffir & Lemongrass

Passion Fruit

Raspberry

Strawberry

Coconut & Mango

Blueberry & Lavendar

Jalapeño



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All prices are listed in GBP.

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

Prices include VAT and a discretionary 15% service charge will be added to your bill.



## Pisco Cocktails



### Pisco Negroni

bold | herbaceous | rich

COYA Pisco, palo santo, Skinos Mastiha, Campari, Barolo Kinato vermouth.

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### Singani Ramos

rich | aromatic | velvety

Singani 65, Equiano rum, tonka cream, orgeat, egg white, lemon.

• 17 •



### Arroz de Colada

tropical | creamy | fruity

COYA Pisco, Brugal 1888 rum, mango, coconut rice, lime.

• 19 •



## 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 Perú passion fruit pisco, pineapple, prosecco.

• 18 •



### MaraCOYA Mule

from COYA Mayfair

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

• 18 •



## Mayfair Signatures



### Kusi Highball

fragrant | delicate | fresh

Kay sake, Mancino Sakura, shiso & pear cordial,  
Showerings triple vintage cider.

• 18 •



### Lichi Gimlet

fruity | floral | mellow

Palmarae Premier Cru gin,  
Lillet Blanc, lychee cordial.

• 23 •



### Kata Killa

nutty | complex | buttery

Ron Santiago de Cuba 20 yrs rum, pistachio,  
Barolo Kinato vermouth, hazelnut, cocoa.

• 30 •



### Sandia Smash

refreshing | juicy | aromatic

Don Julio Blanco tequila, watermelon & basil cordial,  
Teremana Reposado tequila, lime,  
Franklin & Sons soda water.

• 20 •



### Pachamama

indulgent | tropical | grassy

Tanqueray gin, coconut & almond,  
pandan syrup, lime.

• 18 •



### Humado

rich | citrusy | peaty

The Macallan Double Cask 12 yrs whisky,  
Del Meguey Vida mezcal, kalamansi,  
ginger, jasmine honey.

• 25 •



## COYA Family Favourites



### Auki Sour

tart | smoky | silky

Casamigos Reposado tequila, Madre mezcal, sudachi & huacatay cordial, lime, foam.

• 19 •



### Margarita Amarilla

spicy | tropical

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

• 22 •

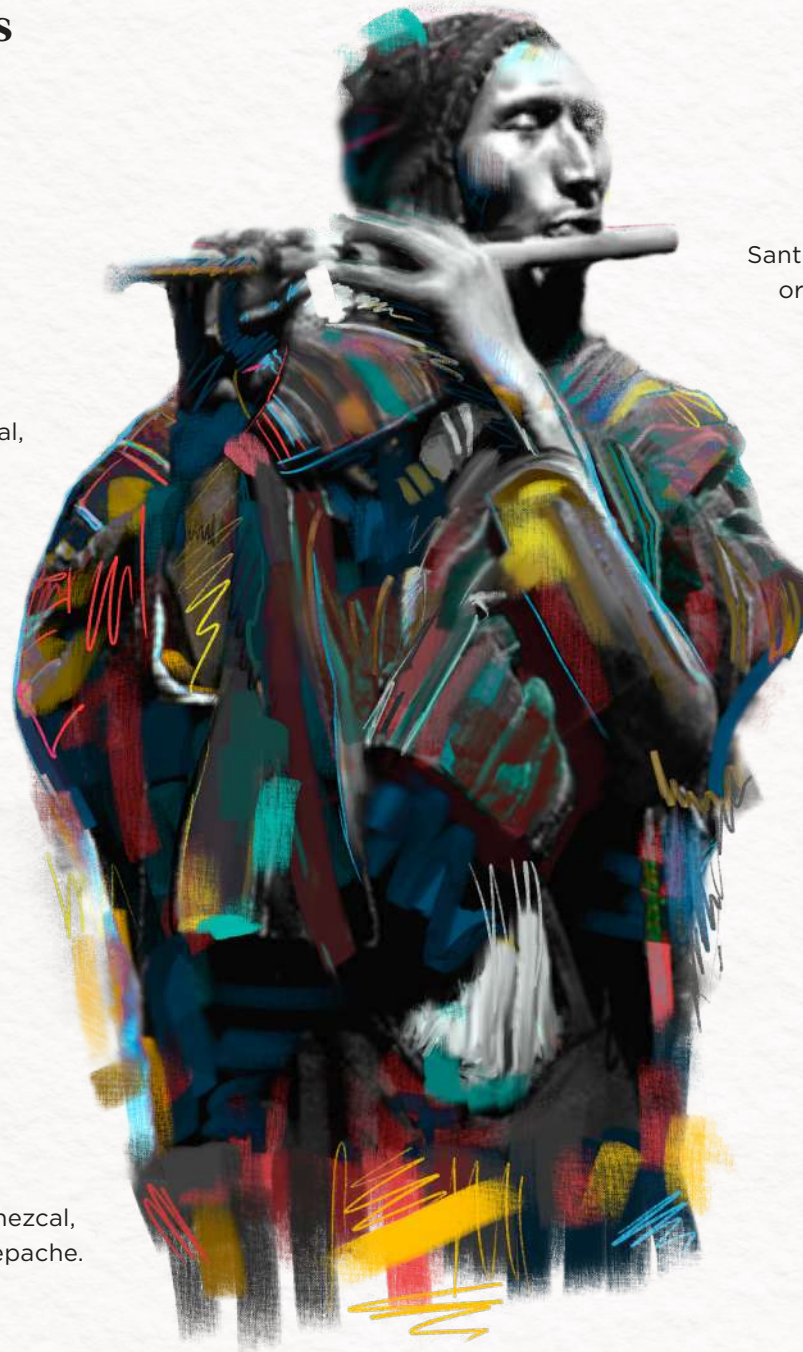


### Dos Pinas

fresh | herbaceous | tangy

Lost Explorer tequila, Casamigos mezcal, coriander, pineapple, agave, lime, tepache.

• 24 •



### Tres Leches Punch

velvety | tropical | flavoursome

Santiago 11 yrs rum, Hennessy VS cognac, guava, orange, pineapple, spices, citrus, three milk.

• 25 •



### Kuska Highball

refreshing | exotic | smoky

Ketel One vodka, Montelobos mezcal, lime, pineapple papaya & melon shrub, Franklin & Sons pineapple soda.

• 19 •



### Cacao75

bubbly | fragrant | creamy

Mujen shochu, Belvedere vodka, sweetcorn & cocoa cordial, champagne.

• 20 •



## Taste Of Lima



### Guacamole

**VG | GF**

Corn tortillas, chalaquita  
& yellow chilli.

sulphites, mustard, celery

• 8 •

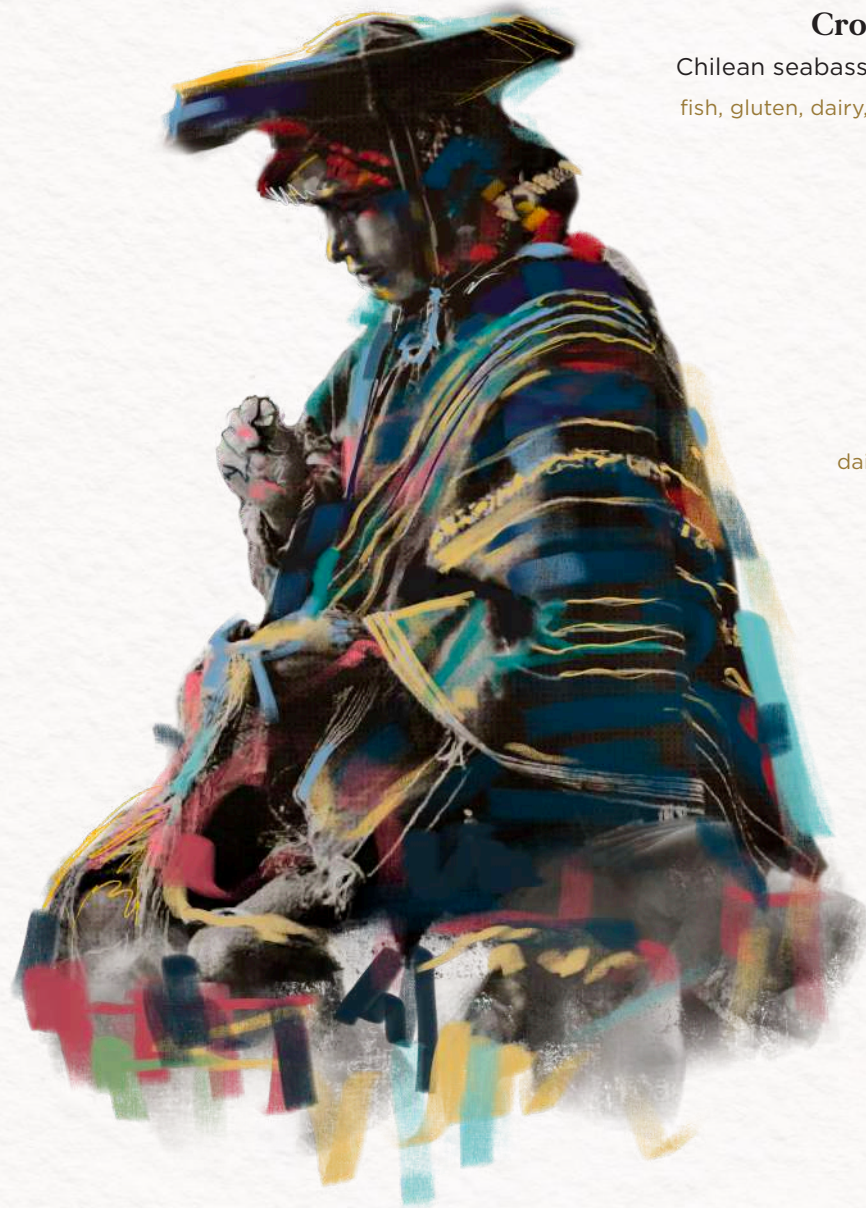
### 'Empanada' (1 pc)

**GF**

Smoked wagyu brisket,  
guasacaca sauce.

sulphites

• 9 •



### Croquettes (3 pcs)

Chilean seabass, miso bechamel, chilli mayo.

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

• 10 •

### Crispy Chicken

Chipotle, spicy guava sauce.

dairy, sulphites, eggs, sesame, mustard

• 11 •

### Shiitake Tacos (2 pcs)

**V**

Avocado, coriander, feta.

dairy, gluten, sulphites, eggs, celery, mustard

• 9 •

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



### Scarlet

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

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### Palomita

Midi Ruby aperitif,  
grapefruit, chicha morada,  
Franklin & Sons grapefruit soda.

• 13 •



### No-Rita

Seedlip Groove,  
spicy agave, lime

• 12 •



### How Matcha Sour

Seedlip Garden, foam  
How Matcha & mint syrup, lime.

• 11 •

