

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.

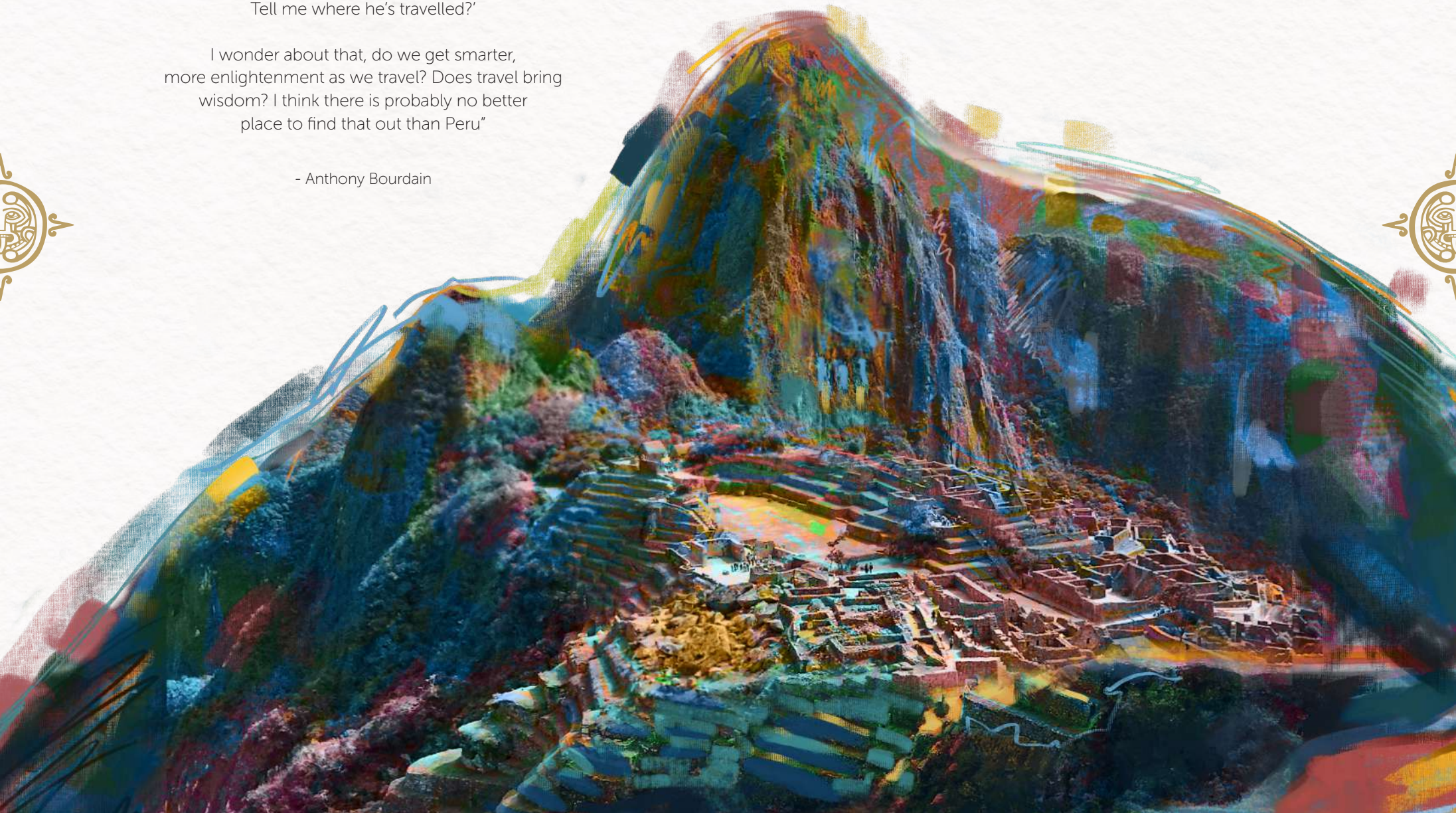


"A prophet once said:

'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



Pisco Cocktails



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, ginger ale, Angostura bitters.

• 17 •

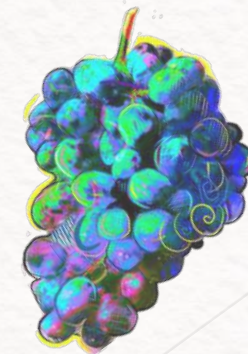


Nikkei Cooler

fizzy | balanced

Raspberry & Kaffir lime infused Pisco, Santoni amaro, yuzu, raspberry & hibiscus ponzu shrub, elderflower, Veuve Clicquot Champagne.

• 30 •



El Capitan

bittersweet | intense

Pisco acholado, Cherry Heering, Carpano antica formula.

• 20 •



Pisco Punch

exotic | summery

COYA Pisco, Pineapple, fresh orange & lime juice.

• 16 •

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

Tax and service included..

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

Pineapple & Tonka bean

Lychee & Jasmine

Raspberry & Kaffir lime

Blackberry & Ginger

• 18 •



Sharing Cocktails

4 servings



Dream Catcher

tropical | creamy

Kaffir lime leaves infused Yaguara Cachaça, green matcha & coconut cream, pineapple & lime juice, passion fruit, Angostura, ginger beer.

• 80 •



CUSCO

floral | delicate

Hendrick's Gin, lychee & jasmine infused 1615 Pisco, blended Vermouths rose / raspberry, cranberry & lime juice, lemongrass syrup.

• 90 •

Monte Carlo Signatures



Colibri

citrusy | refreshing

Kaffir lime Infused Ciroc Vodka, Italicus, verjus, apple juice, almond syrup, coco water, ginger.

• 18 •



Katana Gimlet

herbal | sour

Roku gin, Thai basil & galangal cordial, yuzu oil.

• 18 •



Flores

aromatic | refreshing

Prince Explorer Gin, Cocchi Americano, clarified basil & cucumber cordial, Lychee's hydromel, verjus, cardamom bitter.

• 22 •



Ikigai Sour

creamy | nutty

Sesame infused Hibiky Harmony, banana oleo saccharum, lemon juice, egg white, Tonka bitter.

• 30 •



Riviera Maya

frosting | summery

Milagro Silver tequila, saffron infused Aperol, Peach, grapefruit & lime juice, agave syrup.

• 19 •

COYA Family Favourites



Agua de Leche

silky | tropical

Clarified milk punch made with Milagro Silver tequila, coconut rum, Ojo de Dios Joven, roasted pineapple purée, tonka beans and passion fruit.

• 22 •



Green Smash

herbal | sour

Vanilla infused G'Vine Gin, lemongrass syrup, lemon juice, fresh basil, dashes olives bitter & Absinthe.

• 19 •



Pura Vida

smokey | fruity

Altos Reposado tequila, apricot, tamarind, chipotle, fresh lime, organic agave syrup, Casamigos Mezcal.

• 19 •



Jungle Book

tropical | spicy

Santa Teresa rum, raspberry & hibiscus shrub, Amaretto, fresh lime, ginger, smoked with rosemary.

• 20 •



Safari Negroni

smooth | bittersweet

La Diablada Pisco acholado, Antica formula, Campari, Pineapple, grain of paradise, Coconut aged.

• 22 •

Taste Of Lima



Crocantes con Guacamole

VG | GF

Corn tortillas, aji amarillo, lime and avocado

• 18 •

Crudo del Día

Daily selection of ceviches
& Peruvian style sashimi

Bocado de Salmón Crujiente

Spicy salmon tartare, crispy shell,
nori seaweed, tobiko

• 17 •

Degustación de Caviar Kristal

50gr / 125gr

Caviar Kristal by Kaviari, with a
garnish selection

• 250 / 600 •

Anticucho de Setas

VG | GF

Brown button mushroom cooked
over charcoal, aji panca, parsley

• 15 •

Crema de Garbanzos

VG | GF

Chickpeas, aji panca,
cassava bread, spicy nuts

• 17 •

Empanadas de Maíz

GF

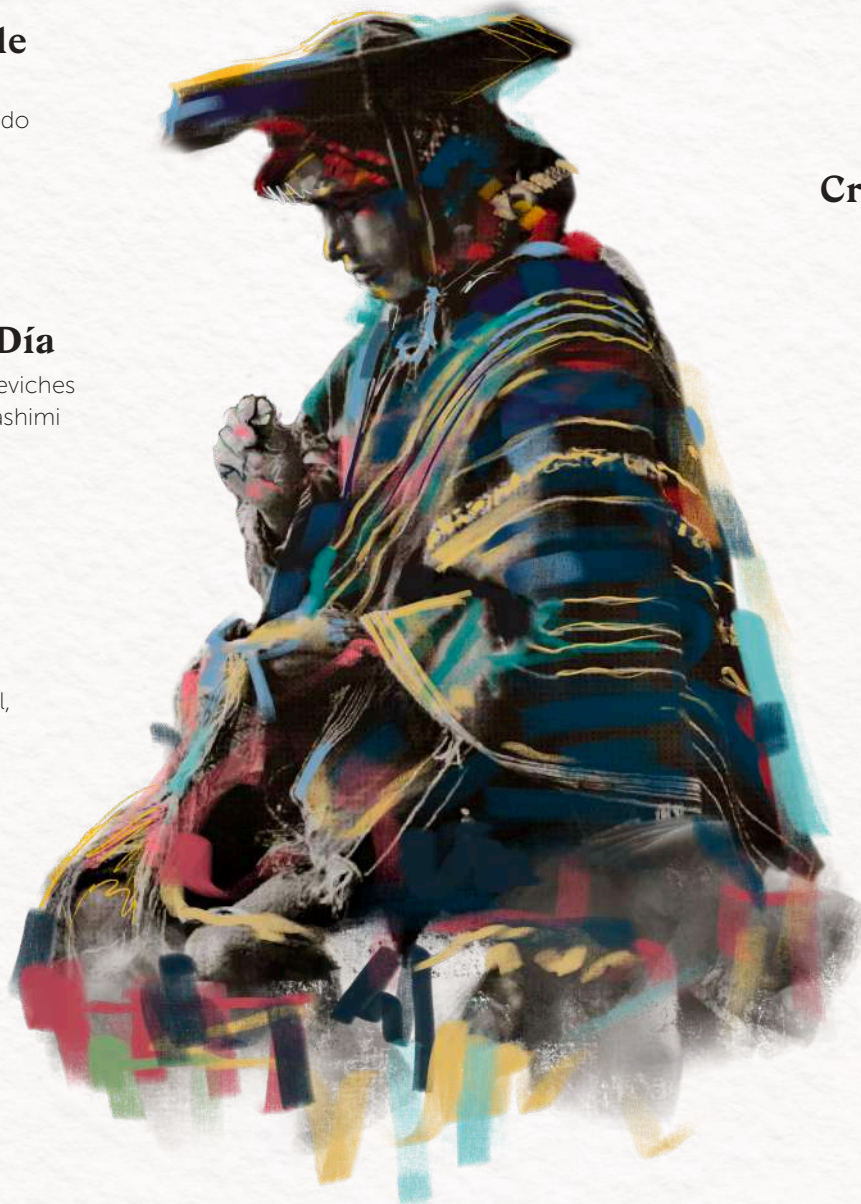
Corn empanadas, pulled chicken,
garlic sauce

• 18 •

Croquetas de Wagyu y Cereza

Crispy pulled wagyu croquettes,
cherry jam, habanero

• 30 •



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



Amazonia

exotic | fruity

Clarified pineapple & passion fruit juice, Tonka bean, galangal syrup, Seedlip Spice

• 12 •



Botanico

herbal | bittersweet

Basil & cucumber cordial, verjus, tonic water, Seedlip Garden.

• 12 •



COYA Limonade

fizzy | refreshing

Thai basil & galangal cordial, Yuzu, raspberry, soda water.

• 12 •



Virgin Smash

herbal | citrusy

Apple juice, basil, vanilla & lemongrass syrup, lemon juice, Seedlip Spice.

• 12 •



