

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 •

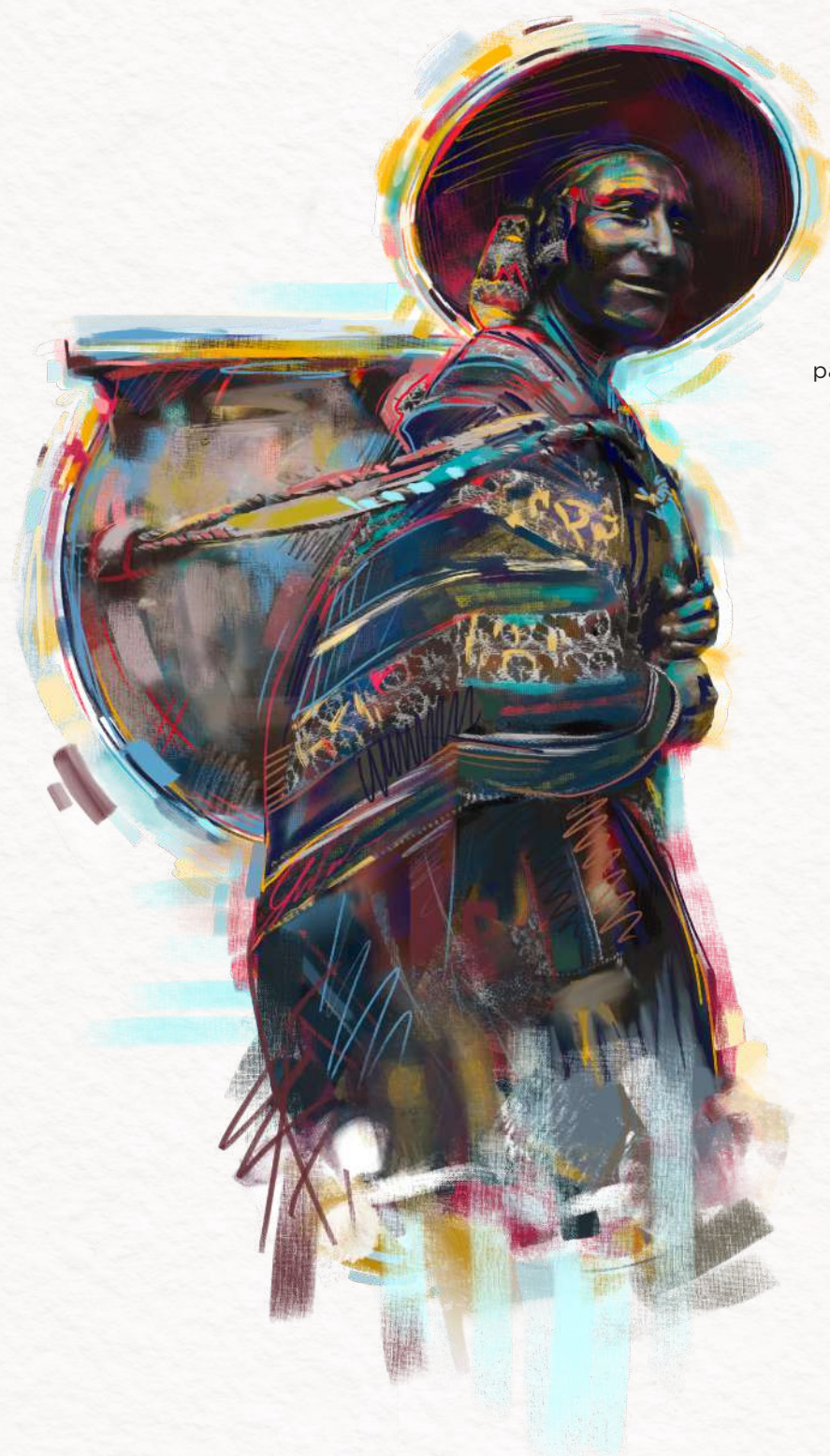


Chilcano

refreshing | thirst quencher

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

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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

Pineapple & Rosemary

Lemongrass & Kaffir

Basil & Lemon



• 15 •

Pisco Cocktails



Tunche

spirit forward | crisp

Sarcay Torontel, 14 Inkas,
Mancino Dry, lemon & mint bitters.

• 14 •



Amaru

exotic | aromatic

1615 Italia, guanabana,
lemongrass, kaffir lime leaves.

• 14 •



Amantani

herbaceous | spirit forward

COYA Pisco, chicha morada,
Cherry Heering, Vecchio Amaro del Capo,
Amargo Chuncho bitters.

• 16 •



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



Mayantú

sour | zesty | bubbly

Ketel One, Matacuy Elixir Andino, yerba mate hierbas & serranas, Franklin & Sons lemonade.

• 16 •



Haru

aromatic | light | fresh

Misaki Sake & dry yuzu sake, peach, wasabi.

• 16 •



Wiracocha

fruity | exotic | velvety

Capucana, allspice berries, coconut, mango, lúcuma.

• 18 •



Yacuruna

aphrodisiac | nutty | rich

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

• 20 •



Qhatqi

savoury | bittersweet | tingly

Ojo de Dios Joven, Ancho Reyes, Campari, COYA Vermouth.

• 16 •



Huayta

floral | citrusy | fizzy

Roku Gin, hibiscus, pink peppercorn, bergamot, grapefruit, Le Tribute tonic.

• 14 •

COYA Family Favourites



Don Ramón

fruity | citrusy | tart

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

• 18 •



Despierto

awaking | round | creamy

Santiago de Cuba 8yrs, cacao & orange Pisco, Café Borquetti, espresso.

• 16 •



Chicama

tiki | tropical | fruity

Santísima Trinidad 3 & 7 yrs, Amaretto Disaronno, Amaro Montenegro, passion fruit, almond.

• 14 •



Rosita Spritz

elegant | refreshing | delicate

The Botanist gin, St. Germain, hibiscus, Franklin & Sons rose lemonade.

• 18 •



Margarita Amarilla

exotic | spicy | crispy

Clandestina Blanco, passion fruit agave, ají amarillo.

• 16 •

Taste Of Lima



Guacamole con Crocantes

VG | GF

Guacamole, pico de gallo, corn tortillas.

• 14 •

Chicharrónes de Pollo

Crispy chicken, chipotle, spicy guava sauce.

• 16 •

Anticucho de Pollo

GF

Chicken, ají amarillo, garlic.

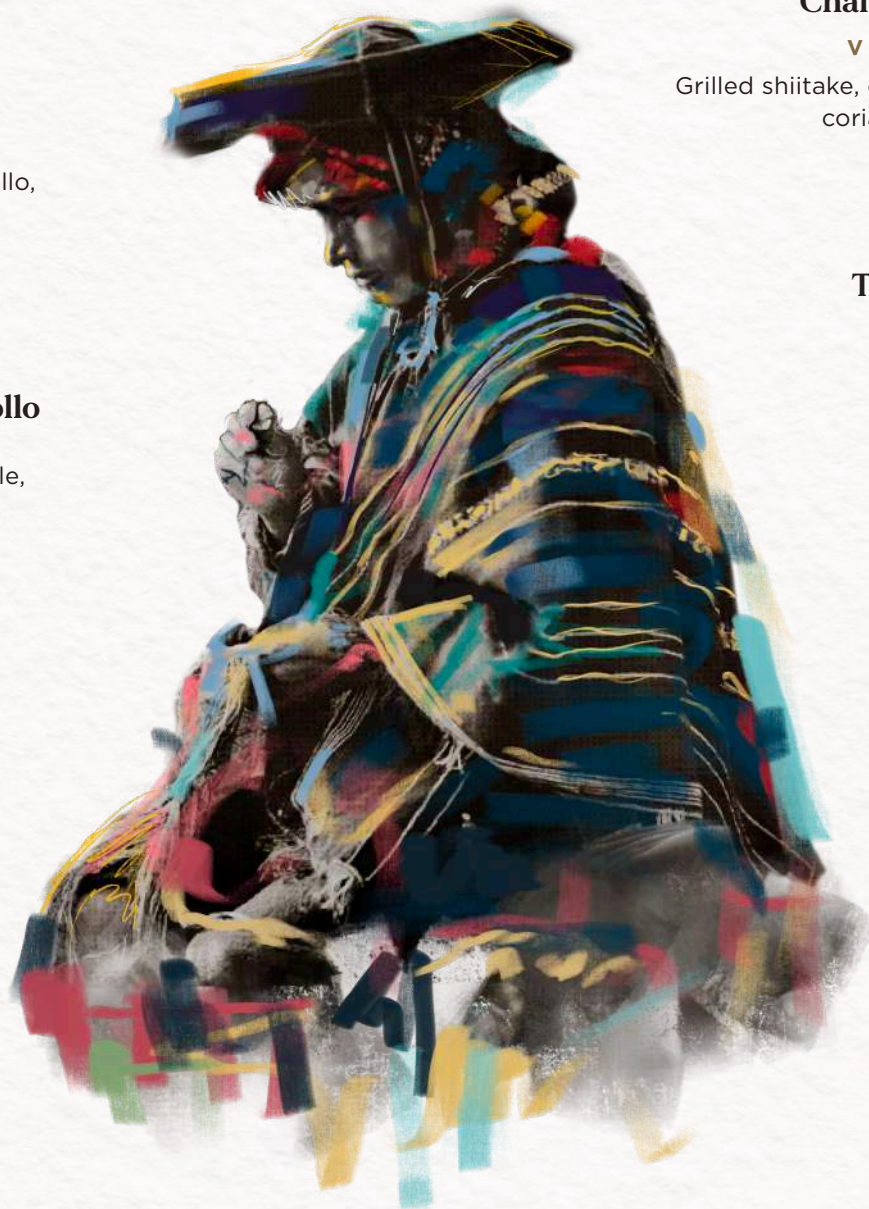
• 14 •

Anticucho de Res

GF

Beef fillet, ají panca, coriander.

• 16 •



Tacos de Shiitake con Chalaquita

V | GF

Grilled shiitake, chipotle, avocado, coriander.

Tostada de Atún y Trufa

GF

Tuna tartare, yuzu aioli, black truffle.

• 19 •

Padron Peppers

V | GF

Charred padron peppers, sesame dressing, cancha furikake.

• 9 •

Croquetas de Lubina

Chilean sea bass, red chilli, spicy mayo.

• 14 •

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,
guanabana

• 12 •



Blossom Spritz

COYA 0.0 dry vermouth,
Lyre's Classico.

• 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 •



