

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

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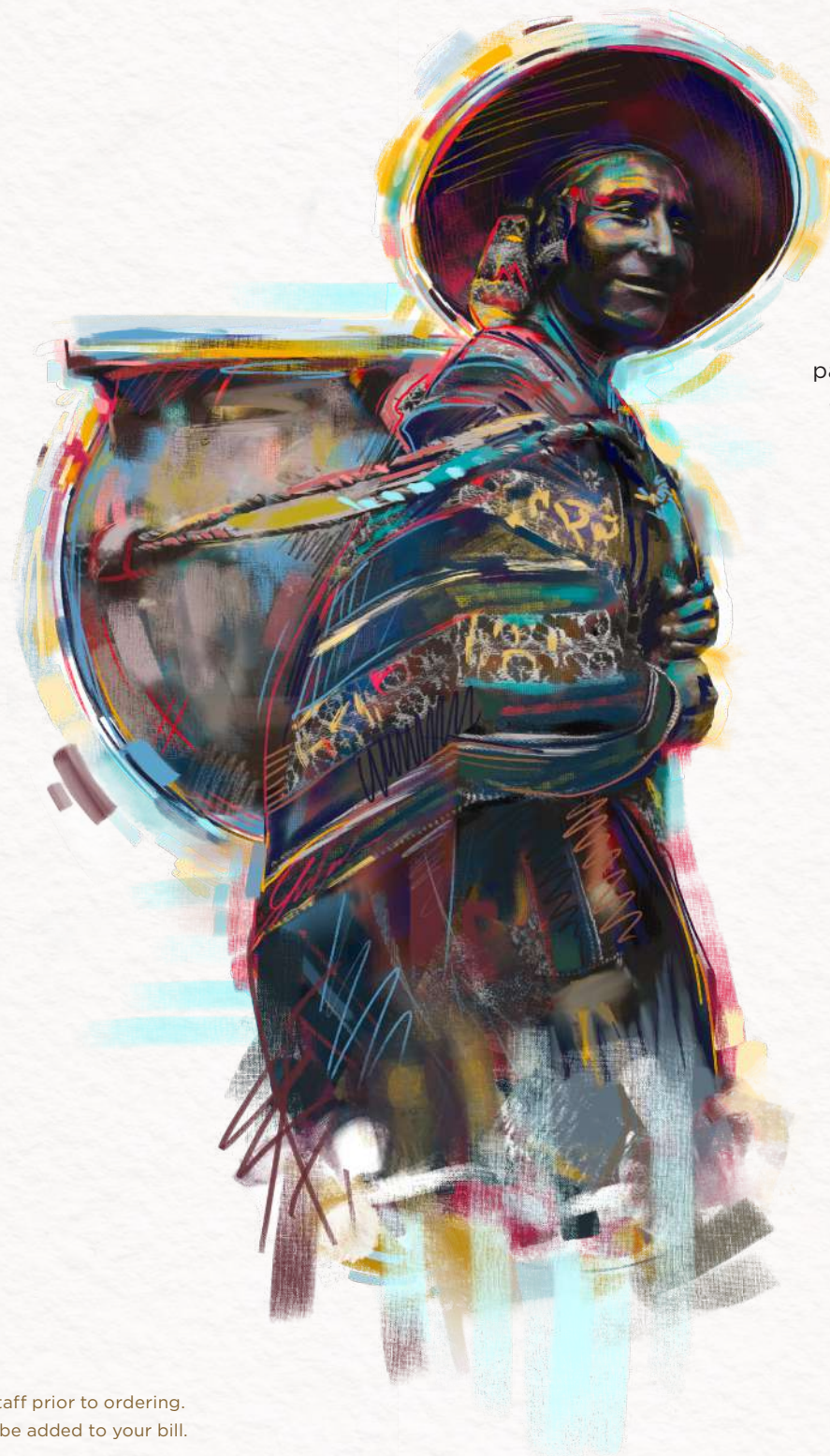


Chilcano

refreshing | thirst quencher

COYA Pisco, fresh 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

Strawberry

Blueberry & Lavender

Jalapeño

Kaffir & Lemongrass

Raspberry

Coconut & Mango

Grapefruit & Tonka



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Pisco Cocktails



118 Martini

clean | spicy | hearty

COYA Pisco, shiso, jalapeno & mirin cordial.

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Inca Sour

sour | floral | velvety

Pisco Torontel, Mancino Rosso vermouth, flower tea syrup, lemon, chicha morada.

• 17 •



Arroz de Colada

tropical | creamy | fruity

COYA Pisco, Eminente Reserva rum, mango, coconut rice, lime.

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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, pineapple, prosecco.

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MaraCOYA Mule

from COYA Mayfair

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

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Mayfair Signatures



Bicicleta

fresh | citrusy | vibrant

Ojo de Dios mezcal, Amaro Santoni aperitif, kumquat, pineapple soda water.

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Paz de Lima

light | spicy | creamy

Altamura vodka, Ancho Reyes Verde, passion fruit, lime.

• 22 •



Nazca Old Fashioned

rich | bold | fruity

Santiago de Cuba 11 yrs rum, Hennessy VS, pear & cocoa syrup, COYA bitters.

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My Cup Of Tea

floral | light | citrusy

Roku gin, lavender liquor, lemon, matcha, green tea air.

• 20 •



El Hongo Negroni

bold | umami | rich

Yaguara Cachaca, Campari, umami vermouth, Karminia Rosso vermouth, Pimento.

• 18 •



Humado

rich | citrusy | smoky

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

• 25 •

COYA Family Favourites



Nikkei Rita

bold | spicy | dry

Don Julio Blanco tequila, Tio Pepe fino sherry, lime, aji amarillo & yuzu ponzu cordial.

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Lagrima Tropicales

tropical | spiced | citrusy

Black Tears spiced rum, Santiago de Cuba 8 yrs rum, dry vermouth, banana & coconut cordial.

• 18 •



Dos Pinas

fresh | smoky | green

Volcan Blanco tequila, Del Maguey Vida mezcal, coriander, pineapple agave, lime, tepache.

• 22 •



Shiro-Nilla

light | silky | fresh

Belvedere vodka, imo shochu, rice & chamomile cordial, grapefruit, orange bitters, Franklin & Sons soda water.

• 25 •



Tia Mia

aromatic | tiki | woody

Don Papa 7 yrs rum, Ronda De Almas mezcal, tamarind liqueur, smoked orgeat, lemon, tiki bitters.

• 20 •



Rosita Spritz

fruity | light | refreshing

The Botanist gin, rose infused Mancino Bianco, St Germain, lemon juice, hibiscus drops, Franklin & Sons rose lemonade.

• 19 •

Taste Of Lima



Guacamole

VG | GF

Avocado, pico de gallo,
corn tortillas.

mustard, celery

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Bocado de Shitake con Chalaquita

V | GF

Grilled shiitake, chipotle, avocado, coriander.

gluten, soy, eggs, celery

• 17 •

Bao con Wagyu

Pulled wagyu, truffle emulsion,
rocket cress.

gluten, dairy, sulphure, mustard, eggs

• 24 •

Empanadas de Camarones

GF

Tiger prawns empanadas, salsa de ajo.

dairy, fish, shelfish

• 22 •

Croquetas de Papas con Atún Trufado

Native potatoes, tuna tataki, black truffle.

gluten, dairy, fish, sulphur, eggs, soy

• 18 •

Anticuchos de Res

GF

Beef fillet skewers, ají panca,
coriander.

celery, sulphure

• 19 •

Yuca Frita

V | GF

Cassava chips, huancaína,
spicy tomato.

dairy

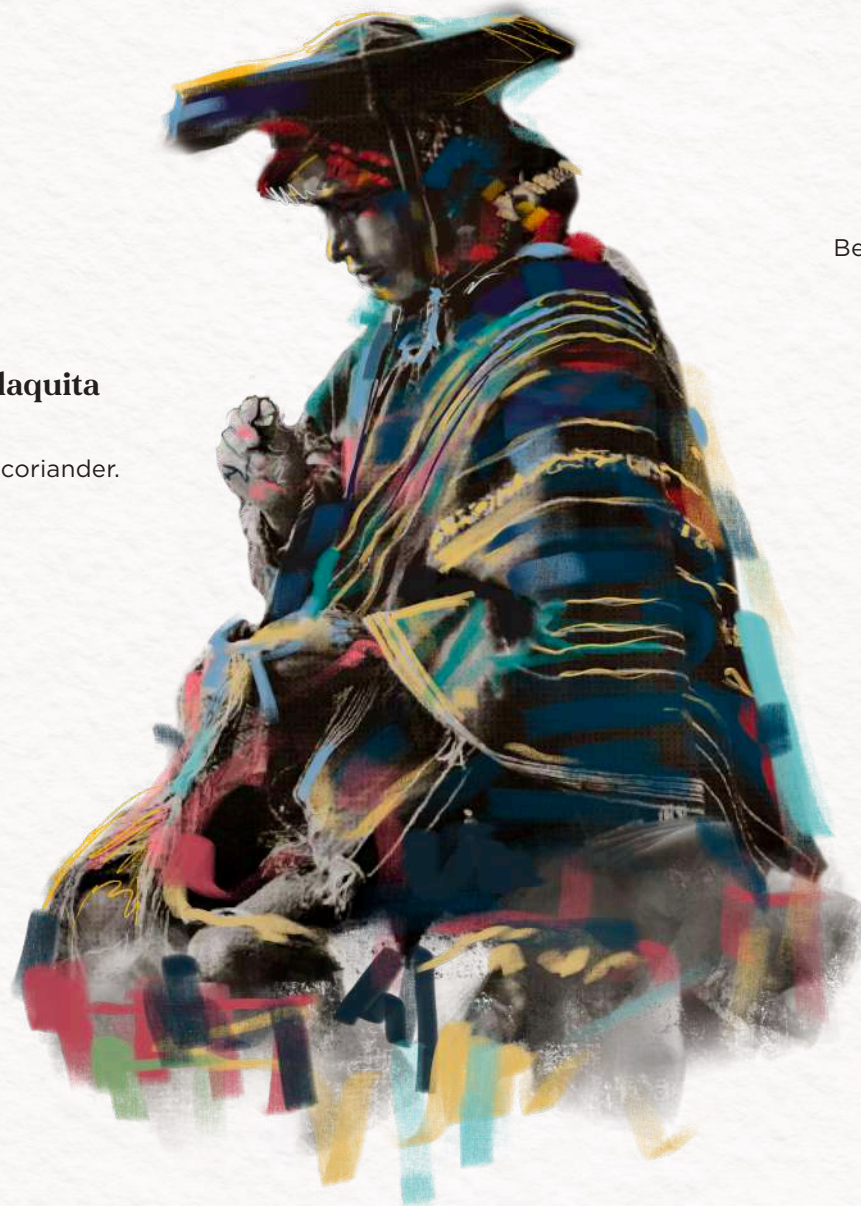
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Chicharrónes de Pollo

Crispy chicken, chipotle,
spicy guava sauce.

gluten, dairy, sulphur, eggs

• 16 •



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



Blossom Spritz

COYA 0.0 dry vermouth,
Lyre's Classico.

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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 •

