

Martin 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 **Martin 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.

• 20 •



Chilcano

crisp | thirst quencher

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

• 20 •

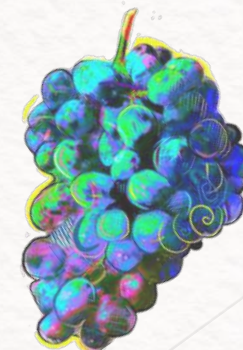


Solar Spritz

floral | fizzy

COYA Pisco, hibiscus, fresh lime juice, St. Germain, prosecco, Franklin & Sons grapefruit soda.

• 20 •



Peruvian Negroni

bittersweet | complex | herbal

1615 Pisco quebranta, amaro house blend, Mancino rosso.

• 20 •



Criollo Fizz

refreshing | fruity

Barsol Pisco acholado, fresh lime juice, mango syrup, pineapple juice, Franklin & Sons ginger beer.

• 22 •



Mama Quilla

zingy | bright

COYA Pisco, pineapple liqueur, lemongrass cordial, Franklin & Sons soda water.

• 22 •



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

Coffee & Mandarin

Lychee & Vanilla

Raspberry

Strawberry & Mint

Lemongrass

Pineapple & Tonka



Mykonos Signatures



Margarita Amarilla

spicy | tropical

Volcan reposado tequila, ají amarillo, passion fruit, agave.

• 25 •



COYA Paloma

smoky | tart | citrusy

Ojo de Dios mezcal joven, grapefruit & pink peppercorn oleo, fresh lime juice, Franklin & Sons grapefruit soda.

• 25 •



Viento Griego

earthy | complex | vegetal

Volcan blanco tequila, mastiha, fake lime, Ros Solis cucumber & basil tonic.

• 25 •



Mira Flores

elegant | fruity | fizzy

Belvedere vodka, redberry cordial, Veuve Clicout rosé.

• 35 •



Mantarini

floral | fruity | smoky

Del Maguey Vida mezcal, Italicus, yuzu, Ros Solis bergamot & mandarin soda.

• 25 •

COYA Family Favourites



Carrasco Swizzle

tropical | fruity | refreshing

Sagatiba cachaca, fresh lime juice, orgeat syrup, passion fruit, grapefruit, Angostura bitters.

• 25 •



Mezcal Negroni

earthy | herbal | smoky

Ojo de Dios mezcal joven, Mancino rosso, Cynar, apricot brandy.

• 23 •



Despierto

tropical | refreshing

1800 coconut tequila, Don Julio blanco tequila, citrus cordial, Franklin & Sons pineapple & almond soda.

• 23 •



Pelo del Perro

herbal | zesty

Gin Mare, Mancino bianco infused with earl grey tea & rosemary, Med liqueur.

• 23 •



Rio Rojo

savoury | mellow

Crystal Head vodka, chicha morada, raspberry, beetroot shrub, Franklin & Sons soda water.

• 25 •



Piña Morada

sweet | nutty | tropical

Eminente Ambar 3 yr old rum, coconut, pineapple, fresh lime juice, chicha morada.

• 23 •

Taste Of Lima



Guacamole con Salsa Chalaquita

VG | GF

Avocado, plantain, tomato & red onion salsa.

• 18 •

Croquetas de Camarones

Wild prawns, panko, spicy mayo.

• 18 •

Boas de Res

Wagyu beef, truffle mayo, criollo salad.

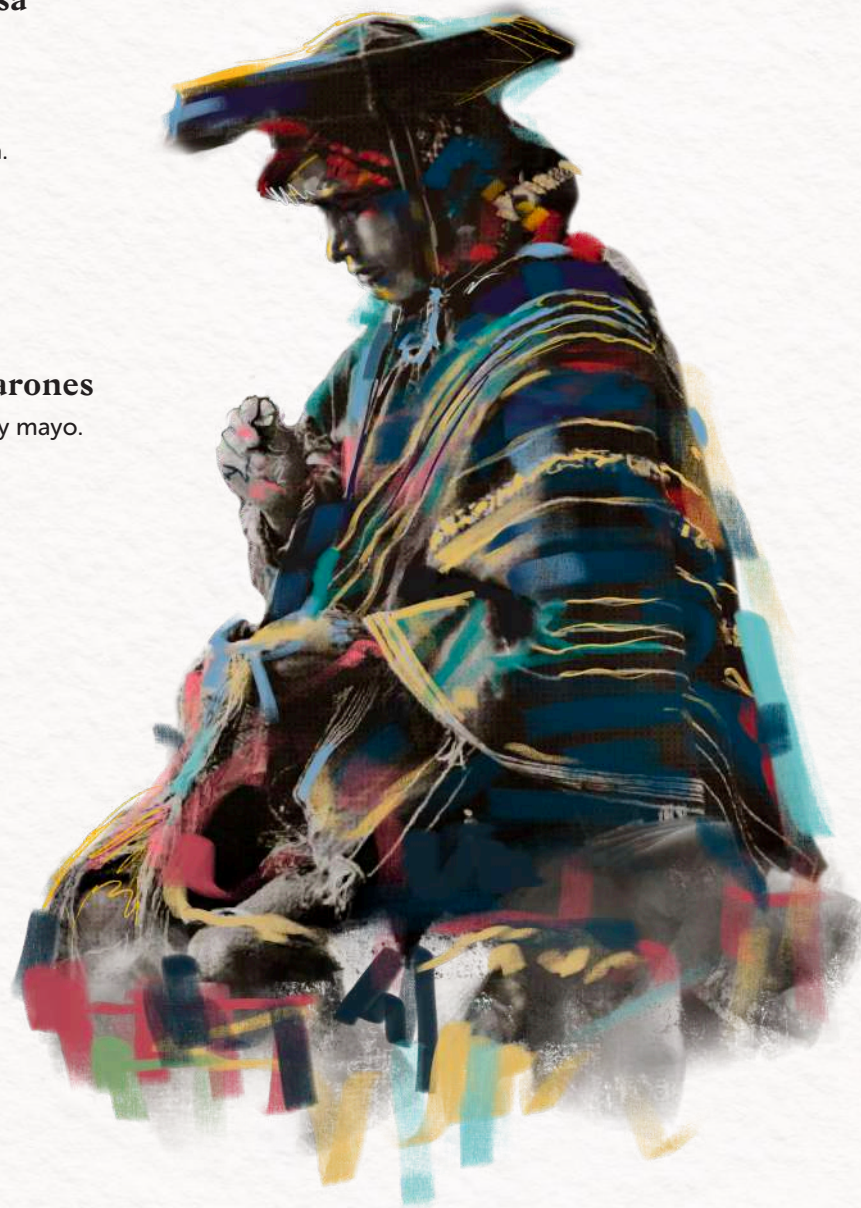
• 26 •

Empanadas de Langosta

GF

Corn empanadas, lobster, aji rocoto emulsion.

• 33 •



Tacos del Día

Daily choice of tacos.

• 16 •

Anticuchos de Pollo

GF

Chicken, aji amarillo, chives.

• 16 •

Anticuchos de Res

GF

Beef fillet, aji panca, coriander.

• 20 •

Anticuchos de Setas

VG | GF

Portobello mushrooms, aji panca, parsley.

• 14 •

Our dishes use the following oils:
Extra virgin olive oil, lemon oil white truffle oil, sesame oil, grape seed oil
GF: Gluten free V: Vegetarian VG: Vegan

Non Alcoholic Cocktails



COYA Sour

Seedlip garden, fresh lime juice,
egg white, sugar syrup.

• 15 •



Pepino Julep

Cucumber & ginger cordial,
fresh lime juice,
Franklin & Sons ginger ale.

• 13 •



Purple Rain

Chicha morada, pineapple juice,
passion fruit, fresh lime juice.

• 13 •



Inca Mojito

Passion fruit & mint cordial,
Franklin & Sons soda water.

• 13 •

