

**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.

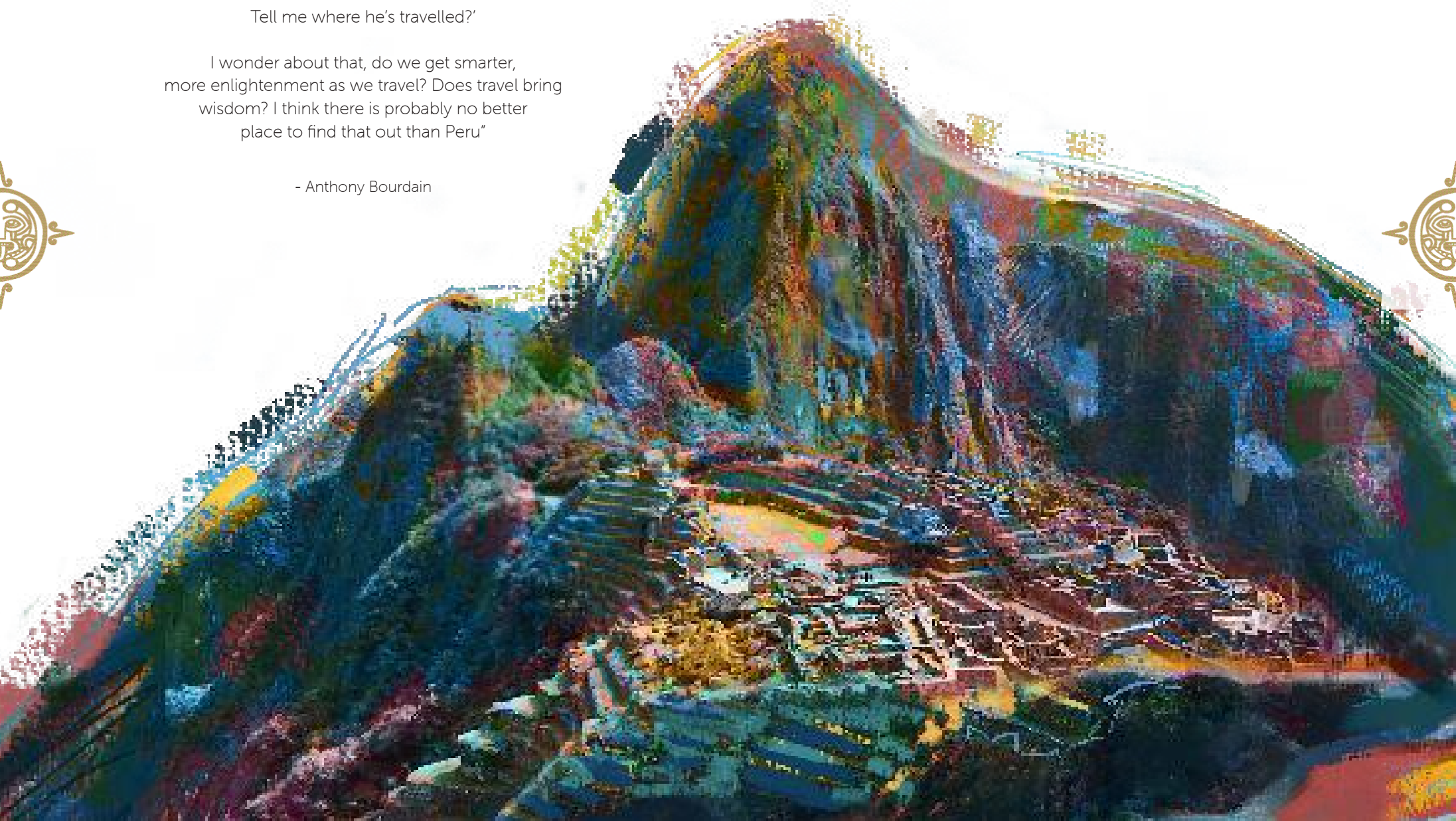


"A prophet once said:

'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.

• 16 •



### Chilcano

refreshing | thirst quencher

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

• 15



### Shen “Soul spirit”

aromatic | zesty | fresh

Pisco 1615 Italia, Tanqueray, lemon, Green Chartreuse, patchouli oleo, Veuve Clicquot Brut.

• 16 •



### Jose Garcia “Tom Collins”

fresh | light | citrusy

Pisco 1615 Torontel, Amaro Santoni, lime juice, Franklin & Sons rhubarb & hibiscus tonic.

• 16 •



### Shokuzen “Peruvian Negroni”

aromatic | spirit forward

Barsol Mosto Verde Torontel, Aperol, Noilly Prat, Peychaud bitters.

• 15 •

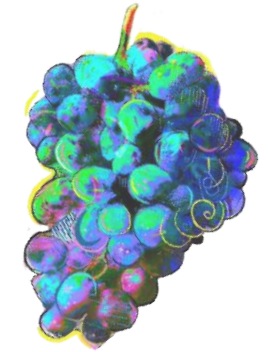


### Saikou “The supreme”

savoury | citrusy | fresh

COYA Pisco infused with Nori seaweed, yuzu, sugar, soda water.

• 15 •

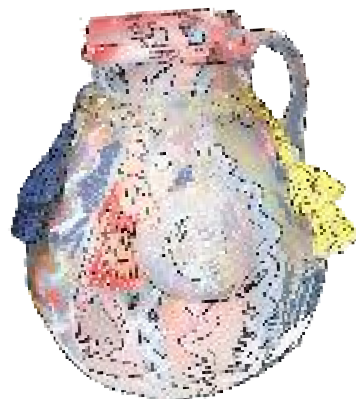


## Our Macerados



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.



**Pineapple & Tonka**

**Raspberry**

**Passion fruit**

**Mango & Chilli**

**Mandarin & Coffee**

**Blueberry & Lavender**

**Pomegranate & Coconut**

**Kumquat**



## City Signatures



### El Tunche “Rainforest demon”

creamy | exotic | fruity

Volcan Blanco, soursop purée,  
lime, pineapple juice, agave syrup,  
coffee beans.

• 16 •



### Fóshôu “Bergamot flower”

aromatic | tropical | fresh

Plantation 3 Star, Italicus, sugar,  
fresh lime, guava purée.

• 16 •



### Tumbalocas “Latin lover”

smoky | fruity | aromatic

Del Maguey Vida, mandarin, Mayan salt,  
basil & kaffir lime cordial, soda water.

• 16 •



### Serendipitat “Fortunate discovery”

fruity | exotic | smoky

Tanqueray, palo santo, pineapple cordial,  
Franklin & Sons tonic water.

• 15 •



### Mahy “Mayan God of tobacco”

smoky | spirit forward | sweet

Santiago de Cuba 11 yrs, Punt E Mes,  
falernum liqueur, homemade Habano bitters.

• 16 •

## COYA Family Favourites



### Ají Margarita “Chilli pepper”

light | spicy | creamy

Don Julio blanco, El Jimador reposado, ají amarillo, jalapeños, lime, agave, green apple & avocado purée.

• 16 •



### Mawu “God of the Sun & Moon”

creamy | exotic | fruity

Banana Pisco, Santiago de Cuba 11 yrs, coconut, Eminente Reserva, vanilla, lime, pineapple, tonka.

• 16 •

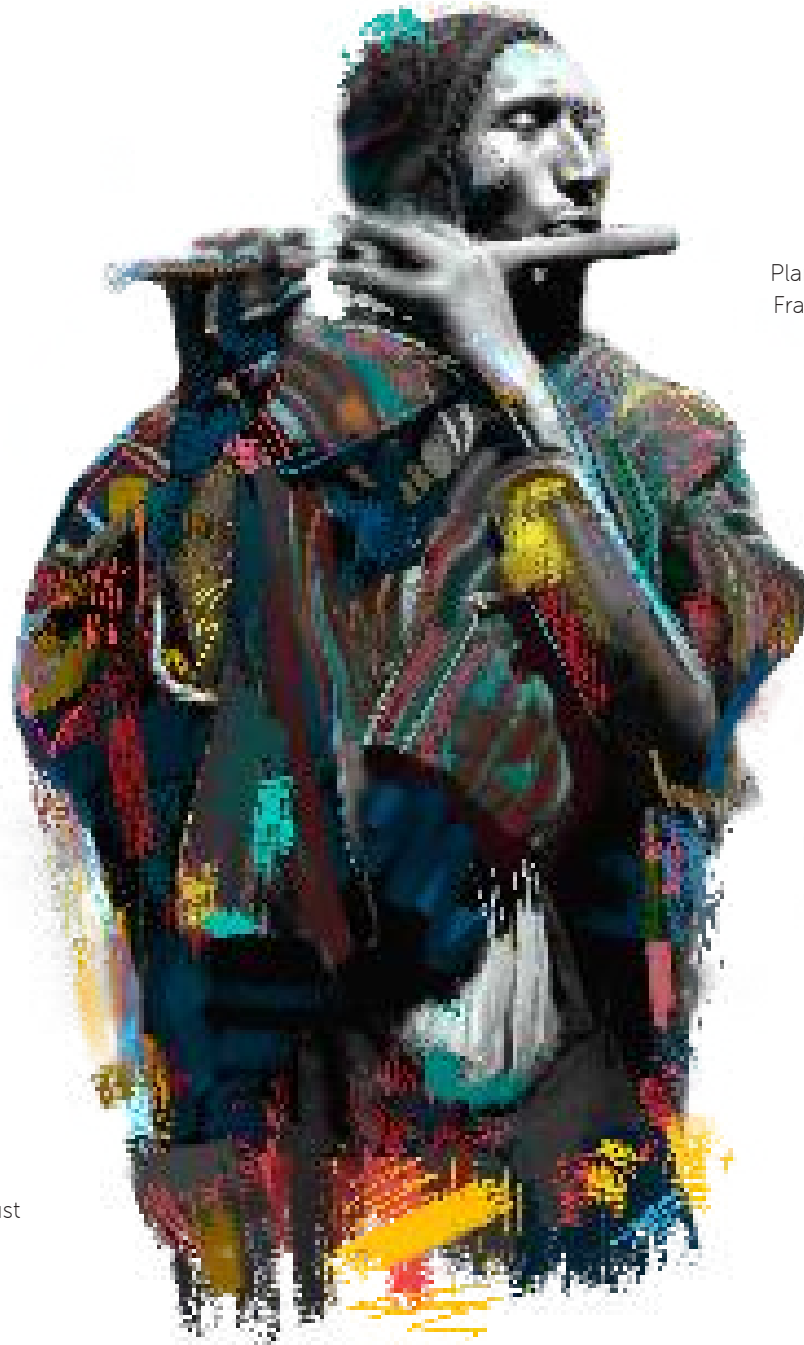


### El Dorado “City of Gold”

sweet | spirit forward | nutty

Bulleit Bourbon, pandan leaves, gold dust Pedro Ximénez, orange bitters.

• 16 •



### Sandā “Tropic thunder”

citrusy | tropical | light

Plantation Pineapple, Umeshu, Noilly Prat, Franklin & Sons almond & pineapple soda supasawa, coconut liqueur.

• 15 •



### Nankurunaisa “Everything will be OK”

refreshing | citrusy | fruity

Belvedere, fresh raspberry, yuzu, lemon juice, sugar syrup, pineapple.

• 16 •



### Mikkusuberi “Mixed berries”

light | tropical | fruity

Yaguara Cachaca, Fernet Branca, homemade mixed berries cordial, Franklin & Sons ginger beer.

• 16 •

# Taste Of Lima



## Crocantes con Guacamole

GF

Corn tortillas, shrimp crackers, guacamole.

shellfish, celery, mustard

• 15 •

## Baos de Cerdo

Pulled pork, chipotle, salsa criolla.  
dairy, eggs, celery, mustard, soy, sulphur

• 16 •

## Chicharrón de Pollo

Deep fried chicken, Huacatay and terragon emulsion, caper.

sesame, sulphites, egg, celery, mustard

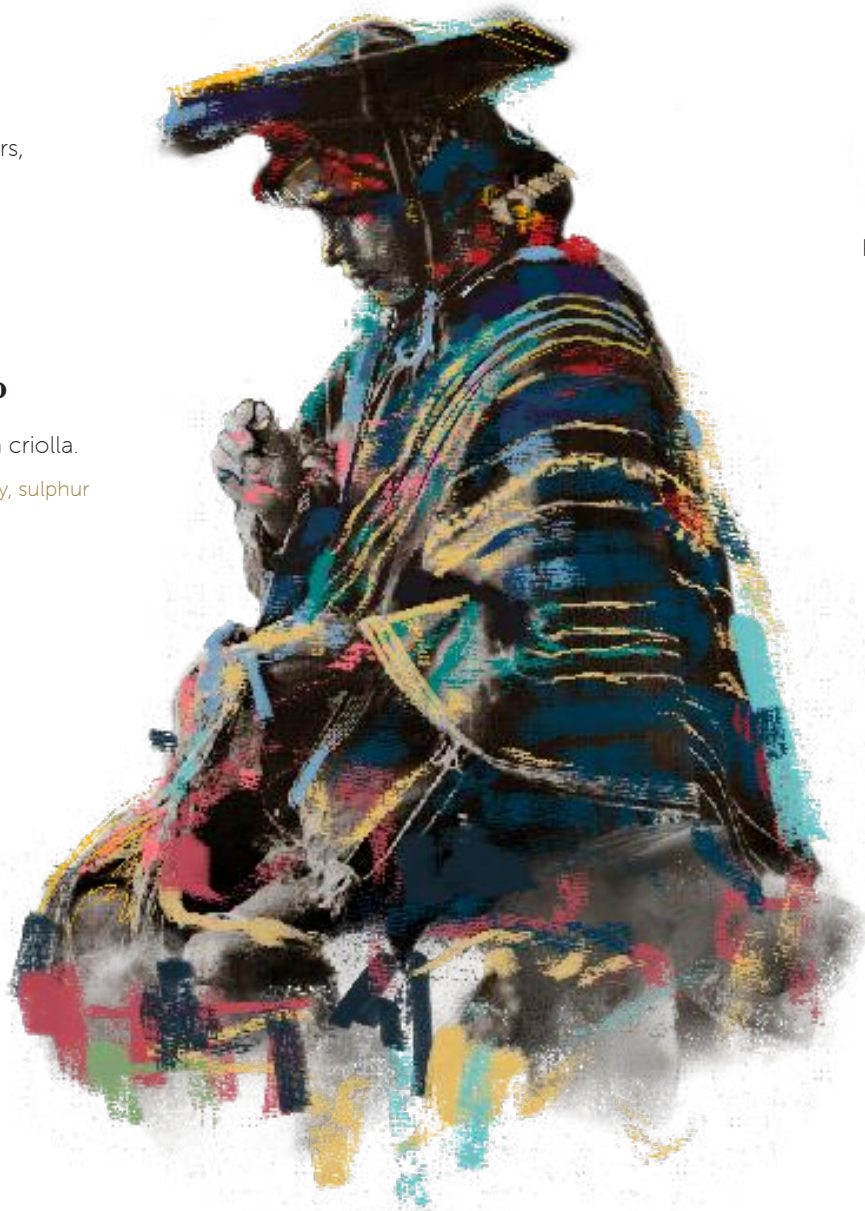
• 15 •

## Tostadas de Atún

Corn tostada, yellowfin tuna, seaweed salad, spicy mayo.

gluten, soy, eggs, fish, sesame

• 16 •



## Anticucho de Res

GF

Beef fillet, ají panca, coriander

sulphites

• 19 •

## Anticucho de Setas

VG | GF

Portobello mushrooms, ají panca, parsley.

sulphites

• 12 •

## Empanadas de Gambas

Corn empanadas, mediterranean prawn, green mojo sauce

sesame, nuts, shellfish, egg, mollusk

• 22 •

## Croquetas de Lubina

GF

Chilean sea bass croquettes, miso, red chilli.

dairy, eggs, soy, sesame, fish, gluten, celery, mustard

• 15 •

GF: Gluten free

V: Vegetarian

VG: Vegan

# Non Alcoholic Cocktails



## Rebenda

Cold brew fruit tea, lavender pods,  
lemon juice, agave syrup.

• 9 •



## Coco Mama

Apple juice, passion fruit purée,  
vanilla syrup, pineapple,  
lime juice.

• 9 •



## Geisha

Cranberry, lychee and  
rose purée, soda water.

• 9 •



## Shōga

Mandarin, basil & kaffir lime cordial,  
yuzu, ginger beer.

• 9 •





