

**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

refreshing | thirst quencher

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

• 20 •

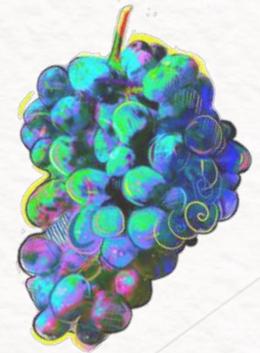


### Flor de Muña

citrusy | creamy | fruity

Pisco 1615 Mosto Verde Italia, mandarin & muña oleo, fresh pineapple, yuzu.

• 21 •



### Rio Rojo

exotic | refreshing

COYA Pisco, sour cranberry, pomegranate, Franklin & Sons Mallorcan tonic.

• 20 •



### Piscoco Negroni

smooth | bittersweet | velvety

Pisco 1615 Acholado, Campari, coconut rested house vermouth blend.

• 22 •



### Cereza Morada

light | fragrant | crunchy

COYA Pisco, chicha morada, prunes, fresh cherries, soda water.

• 21 •



## 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.

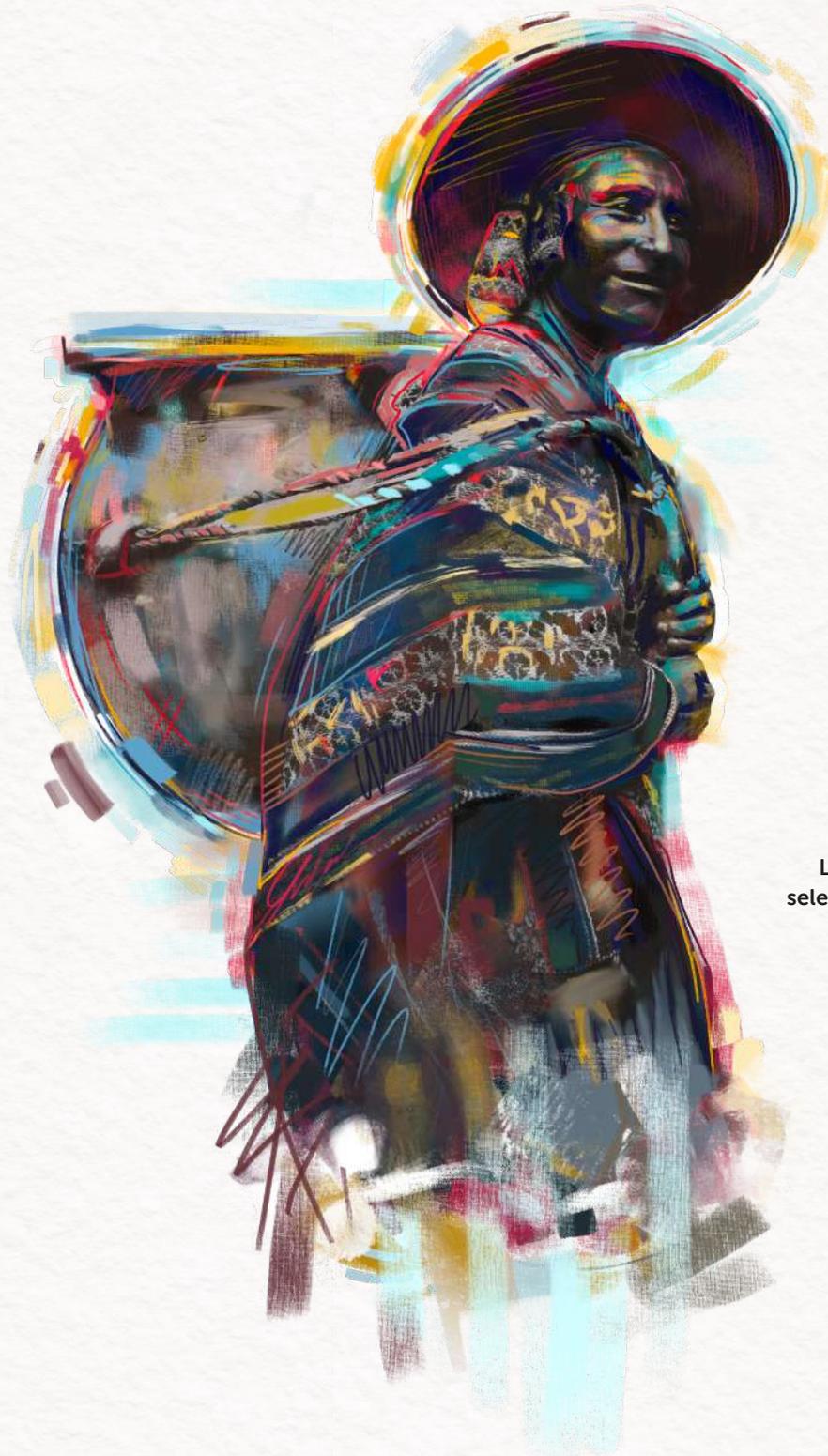
We use the Macerados to enhance the experience of the classic pisco cocktails and find newer and better ways to introduce Pisco to the world.



Strawberry & Mint  
Lemongrass & Lime  
Chicha Morada  
Pineapple & Tonka  
Mandarin & Coffee  
Mango & Chilli



• 21 •



## Private Cellar



Look beyond and discover our hidden selection of exclusive Latin American spirits.

## Marbella Signatures



### Mezcalinda

light | refreshing | summery

Ojo de Dios Joven, fake lime, raspberry & mango shrub, soda water.

• 22 •



### La Mula

crispy | citrusy | balanced

Belvedere, rooibos & peach cordial, grapefruit bitters, Franklin & Sons ginger beer.

• 21 •



### Margarita Amarilla

spicy | tropical | sweet & sour

Volcan reposado, aji amarillo, passion fruit, agave.

• 22 •



### Mojito Claro

refreshing | light | crisp

Bacardi Carta Blanca, mint syrup, fake lime, soda water.

• 20 •



### Madre de Dios

tiki | exotic | fruity

Yaguara cachaca, fig & apricot cordial, pomegranate, beer reduction.

• 21 •

## COYA Family Favourites



### COYA Paloma

refreshing | citrusy | crisp

Tequila reposado, fresh lime juice, grapefruit & szechuan oleo, grapefruit soda.

• 22 •



### Viracocha

sweet | fizzy | fruity

Vodka, Midori, sweet melon cider.

• 20 •



### Mantarini

refreshing | light | fragrant

Mezcal, Italicus, yuzu, mandarin, bergamot soda.

• 21 •



### Solar Spritz

refreshing | summery | dry

COYA Pisco infused with hibiscus, St. Germain, fresh lime juice, grapefruit soda, prosecco.

• 22 •



### Pachacuti

savoury | light | silky

Tequila, yellow capsicum, salted tomato cordial, dry vermouth.

• 21 •



### Conquistador

bittersweet | spirit forward

Oloroso sherry, Michter's bourbon, Lillet Blanc, saline solution, orange bitters.

• 22 •

## Taste Of Lima



### Guacamole con Plátanos

VG | GF

Guacamole, pico de gallo,  
plantain chips.

• 17 •

### Ostras limeñas

3 Oysters n.3, huacatay, lime, aji limo.

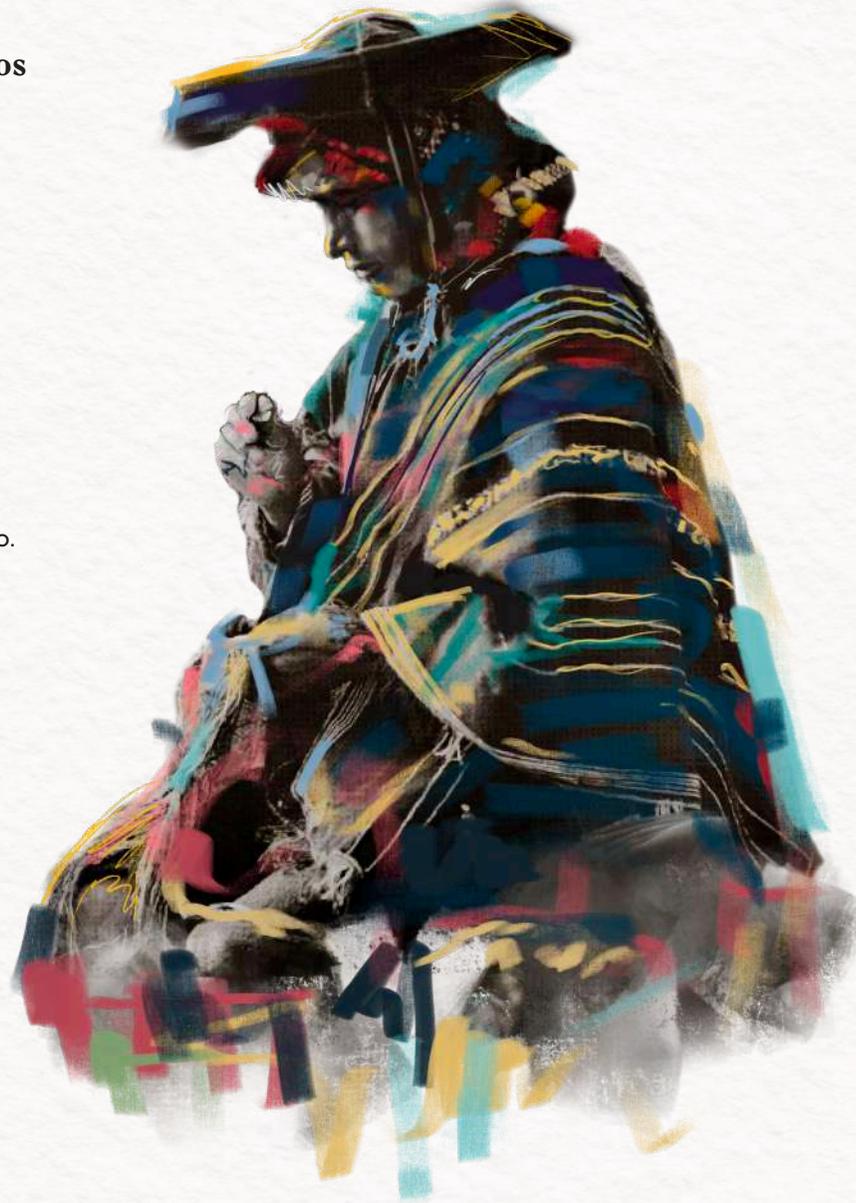
• 23 •

### Chicharrónes de Pollo

GF

Crispy chicken, chipotle, spicy guava sauce.

• 19 •



### Bao con Gambas Blancas

Huelva's white prawns, avocado,  
citrus mayo.

• 26 •

### Empanadas de Carne

GF

Corn empanadas, pulled wagyu  
beef, garlic sauce.

• 28 •

### Papitas con Trufa

V | GF

Crispy potatoes,  
Huancaína, manchego,  
black truffle.

• 24 •

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



### Chicha Morada

Purple corn, pineapple, cloves,  
apple, orange, cinnamon.

• 16 •



### Pepino Julep

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

• 16 •



### Sol y Mar

Apple juice, passion fruit,  
coconut cream, pineapple.

• 16 •



### Inca Mojito

Passion fruit & mint cordial,  
pineapple, soda water.

• 16 •



