

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 Varcoc**, exclusively for COYA's Bar menu. It comprises of colour overlays on photographs by Martín Chambi.

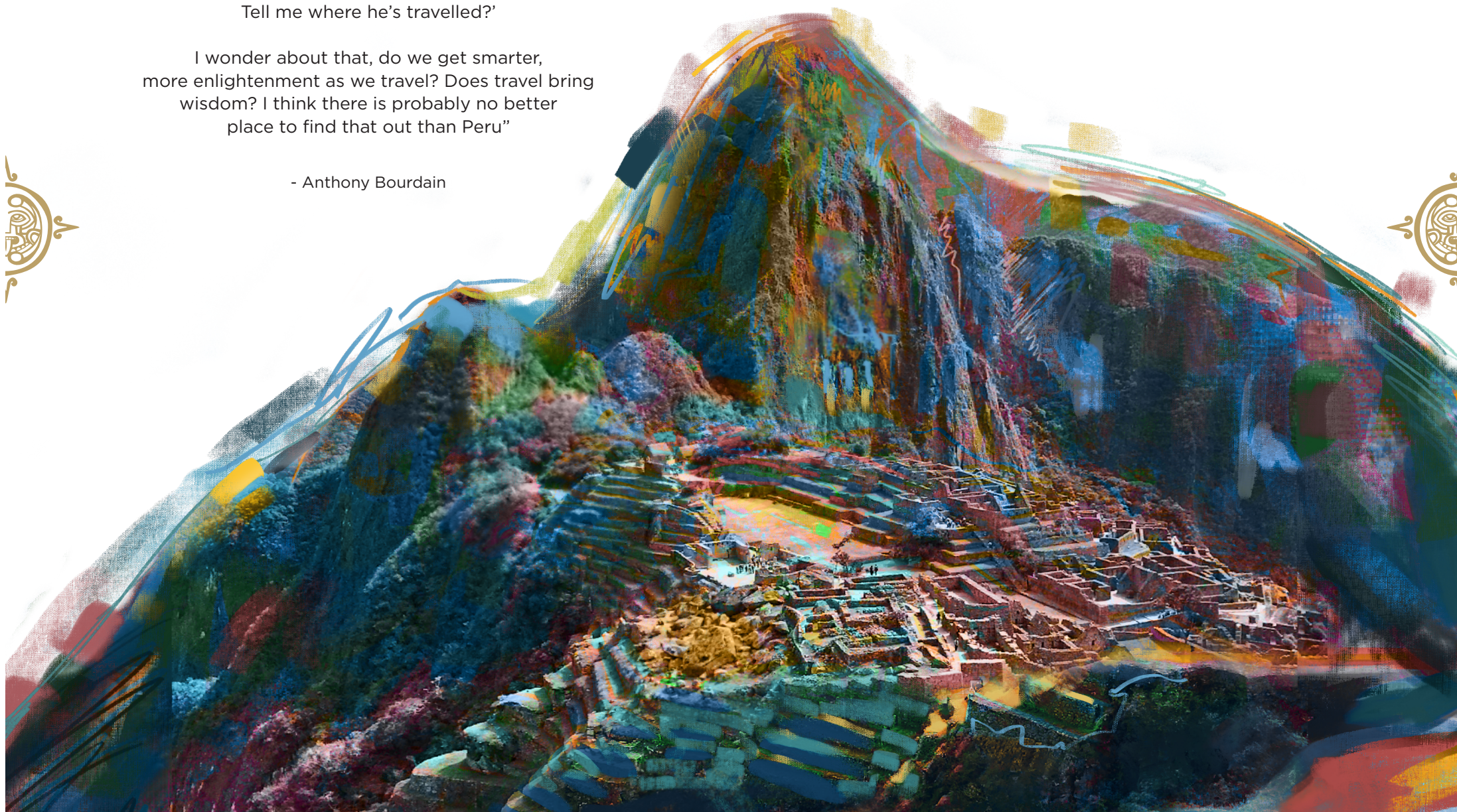


"A prophet once said:

'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.

• 17 •



Chilcano

refreshing | thirst quencher

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

• 17 •

All prices are listed in GBP & are inclusive of 20% VAT.
A discretionary 13.5% service charge will be added to your bill.

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

Raspberry

Lemongrass, Ginger & Kaffir

Pineapple & Tonka

Blueberry & Lavender

Mango & Chilli



• 18 •



Pisco Cocktails



Jose Garcia

fresh | light | citrusy

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

• 17 •



Pisco Royale

crisp | refreshing

COYA Pisco, lychee, pomegranate & rosemary, Veuve Clicquot champagne.

• 19 •



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 Perú passion fruit pisco, pineapple, prosecco.

• 18 •



MaraCOYA Tropical

from COYA City

Macerado del Perú passion fruit pisco, Kavari Ginger liqueur, lime juice, sugar, Franklin & Sons pineapple soda.

• 18 •

City Signatures



La Rusa Morada

aromatic | herbal | fresh

Belvedere vodka, Wray & Nephew rum, pineapple cordial, vanilla, yuzu, chica morada.

• 16 •



El Quemado

aromatic | sweet | lively

Johnnie Walker Black Label whisky, Maraschino liqueur, cherry, mint, Franklin & Sons grapefruit soda.

• 17 •



Me Porto Bonito

silky | tropical | light

Santiago de Cuba 11 yrs rum, coconut, vanilla, pineapple, tonka, fake lime.

• 16 •



Mizuki

smoky | sour | tangy

Lost Explorer mezcal, Ketel One vodka, Skinos Mastiha, rhubarb, chilli.

• 17 •



Aji Margarita

light | spicy | creamy

Don Julio Blanco & Teremana Reposado tequila, green apple & avocado purée, ají amarillo, lime, agave.

• 18 •

COYA Family Favourites



Margarita Amarilla

spicy | tropical

Mijenta Blanco tequila, ají amarillo,
passion fruit, agave.

• 18 •



Oblivio

light | refreshing | crisp

Polarity Blacklight gin, Muyu Chinotto,
black tea, Franklin & Sons soda.

• 17 •



Refresco del Jimador

fresh | exotic | light

1800 Coconut tequila, Green Chartreuse,
elderflower, cucumber, white pepper tincture.

• 18 •



Nanku

refreshing | citrusy | fruity

Altamura vodka, fresh raspberry, yuzu,
lemon juice, sugar syrup, pineapple.

• 17 •



Taste Of Lima



Guacamole

VG | GF

Corn tortillas, chalaquita
& yellow chilli.

nuts, mustard, celery

• 8 •

Edamame

VG | GF

Ají amarillo, salt, lemon.

• 10 •

'Empanada' (2 pcs)

GF

Chicken, guasacaca sauce.

sulphites

• 16 •



Croquetas (4 pcs)

Chilean seabass, miso bechamel, chilli mayo.

fish, gluten, dairy, eggs, sulphites, celery mustard

• 14 •

Crispy Chicken

Chipotle, spicy guava sauce.

dairy, sulphites, eggs, sesame, mustard

• 11 •

Pulled Pork Taco (2 pcs)

GF

Corn tortilla, chalaquita,
pickled ginger, yuzu kosho.

celery, eggs, mustard, sulphur

• 15 •

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



Purple Rain

Seedlip Grove 42, chicha morada, lavender syrup,
lime juice, Franklin & Sons ginger ale.

• 10 •



Palomita

Lyre's Dry, grapefruit, chicha morada,
chili, Franklin & Sons grapefruit soda.

• 12 •



Scarlet

Lyre's Italian Spritz, Lyre's Amaretti,
pomegranate, lime, orgeat.

• 12 •



