

Martín Chamblé 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 Chamblé.

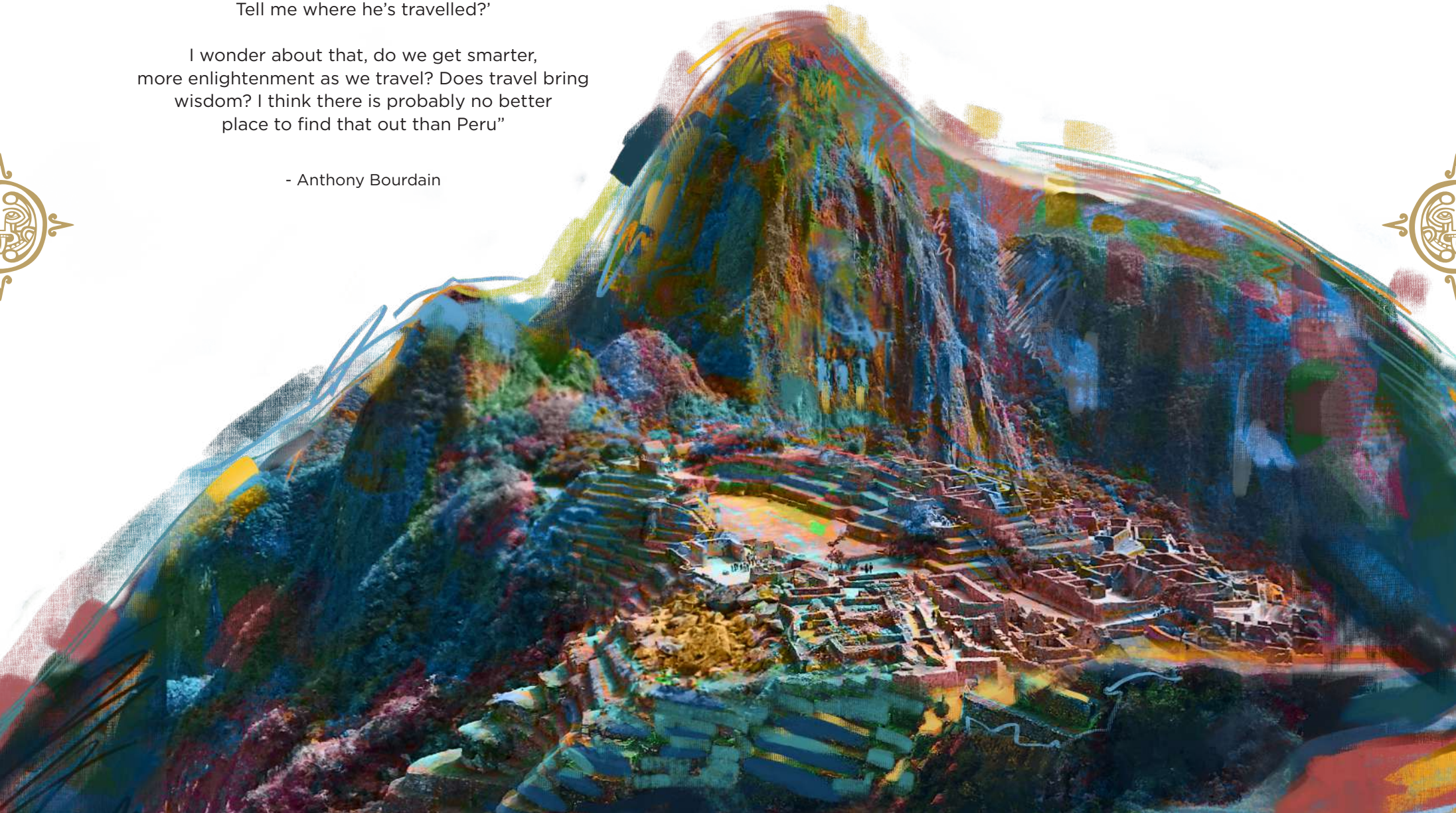


"A prophet once said:

'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.

• 65 •

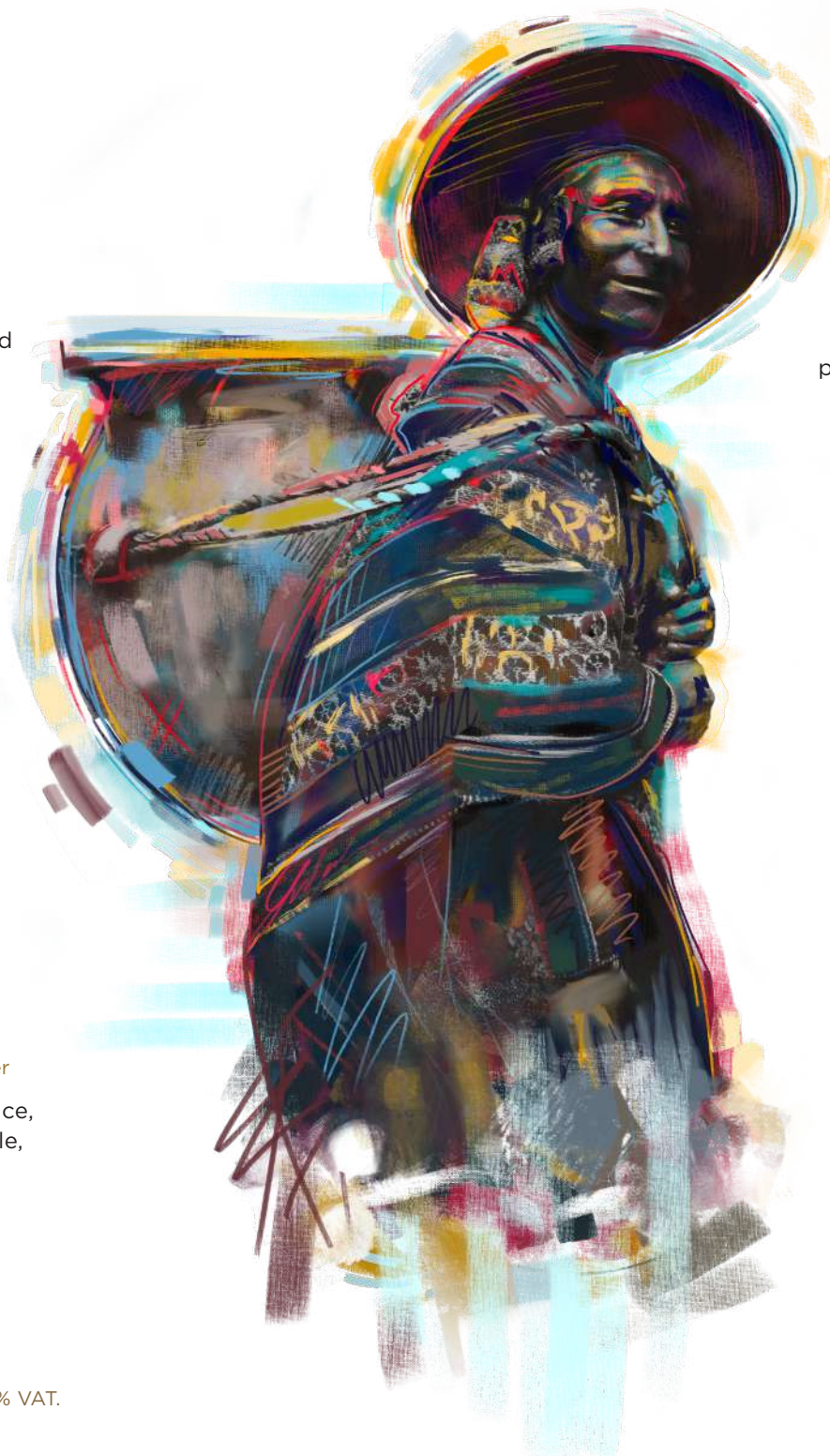


Chilcano

refreshing | thirst quencher

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

• 65 •



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

Pineapple

Thyme & Bergamot

Prickly Pear & Jasmine

Blood Orange & Aji Amarillo

Peach, Sage & Yuzu

Chicha Morada

Blueberry & Lavender

Mango & Chilli



• 70 •

Pisco Cocktails



Pimiento & Tomate

savoury | crunchy | light

COYA Pisco, torched capsicum, Oxley dry gin, tomato brine, mirin.

• 65 •



Melocoton

sweet | salty | complex

COYA Pisco, prickly pear, Henessy VSOP, lacto-fermented peach.

• 70 •



Enamorada

round | fresh | fruity

COYA Pisco, mazamora morada, Kahlua, bittersweet orange liqueur.

• 75 •



Punch de la Cosecha

fruity | exotic | refreshing

Pineapple & maracuya Pisco, Peruvian prickly pear, curuba.

• 65 •



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.

• 70 •



MaraCOYA Mule

from COYA Mayfair

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

• 70 •

Abu Dhabi Signatures



Paloma Peruana

refreshing | zesty | light

Komos Rosa tequila, chicha morada,
Franklin & Sons grapefruit soda.

• 70 •



Mojito Claro

minty | refreshing | zesty

Angostura Reserva rum, virtual lime,
Peruvian peppermint, bubbles.

• 65 •



Rosita Spritz

delicate | fizzy

The Botanist gin, rose infused Mancino Blanco,
St. Germain liqueur, lemon juice, hibiscus acid.

• 65 •



Beyond the Wall

complex | smooth | rich

Amaras Espadin mezcal, cocoa beurre noisette,
Mancino Vecchio, Martini Ambrato,
86% dark chocolate & ají limo bitters,
rectified orange cordial.

• 75 •



Siempre Niños

nostalgic | fizzy | floral

Chamomile 9DiDante vermouth,
apple & pear cider shrub, bubbles.

• 65 •

COYA Family Favourites



Vichaama

spirit forward | bitter | smooth

Roku gin, palo santo, Campari Morado, COYA vermouth.

• 75 •



Jardin del Edén

delicate | aromatic | silky

1800 Silver tequila, mandarin, yuzu, sage, ginger.

• 80 •

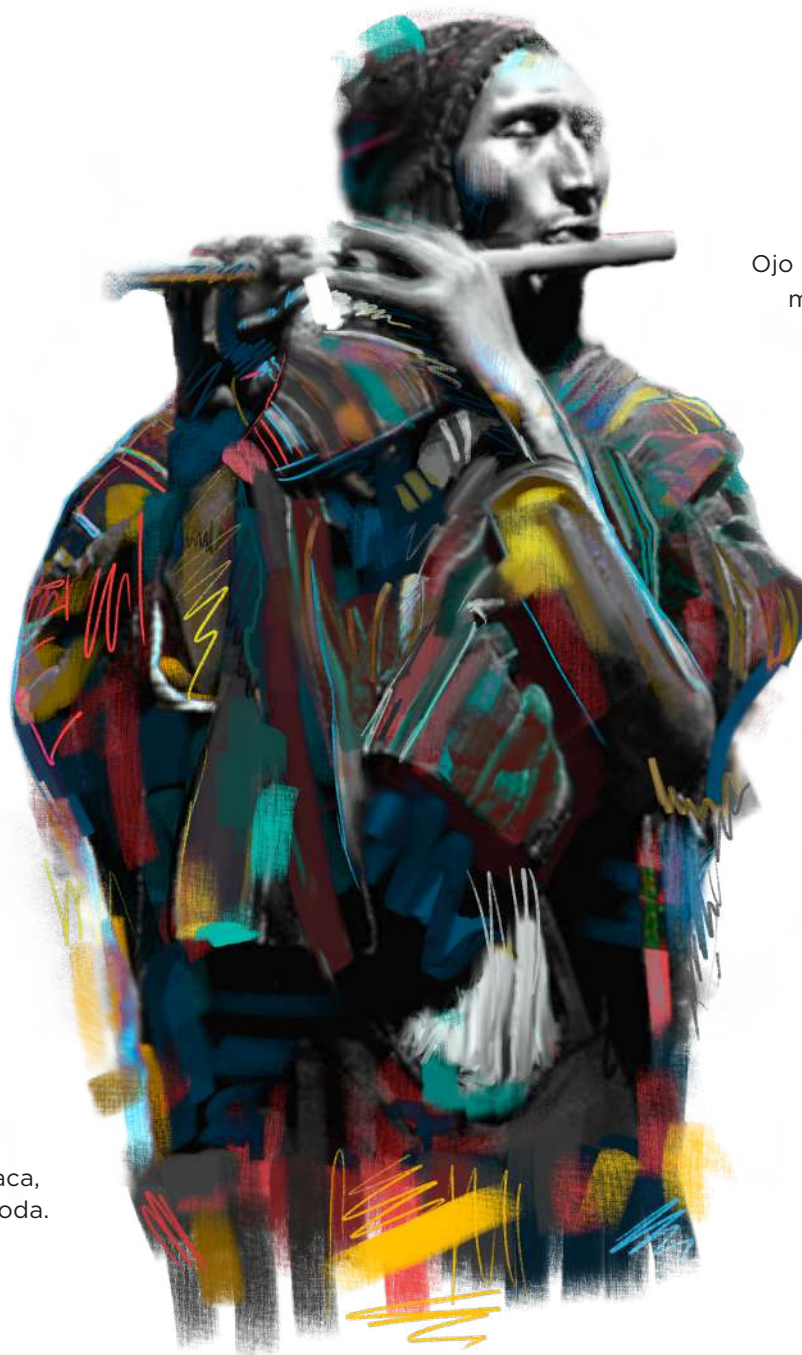


Copa del Rey

crispy | fruity | elegant

1800 Coconut tequila, Yaguara Cachaca, passion fruit, lime, pineapple & basil soda.

• 65 •



Raspadilla del Maguey

fruity | spicy | iced

Ojo de Dios mezcal, Espadin nectar, mango & ají amarillo ice, lime.

• 65 •



Flor de Muña

citrusy | fruity | creamy

1615 Mosto Verde Italia pisco, mandarin, Peruvian peppermint, pineapple.

• 65 •



Vino Santo

sweet | fragrant | light

Crystal Head vodka, white peach, dry apricot, chardonnay, bubbles.

• 70 •

Taste Of Lima



Guacamole

Avocado, corn tortillas,
shrimp crackers.

• 62 •

Gyoza de Wagyu

Wagyu beef cheek, quinoa,
gherkins.

• 78 •

Tacos de Res Wagyu

GF

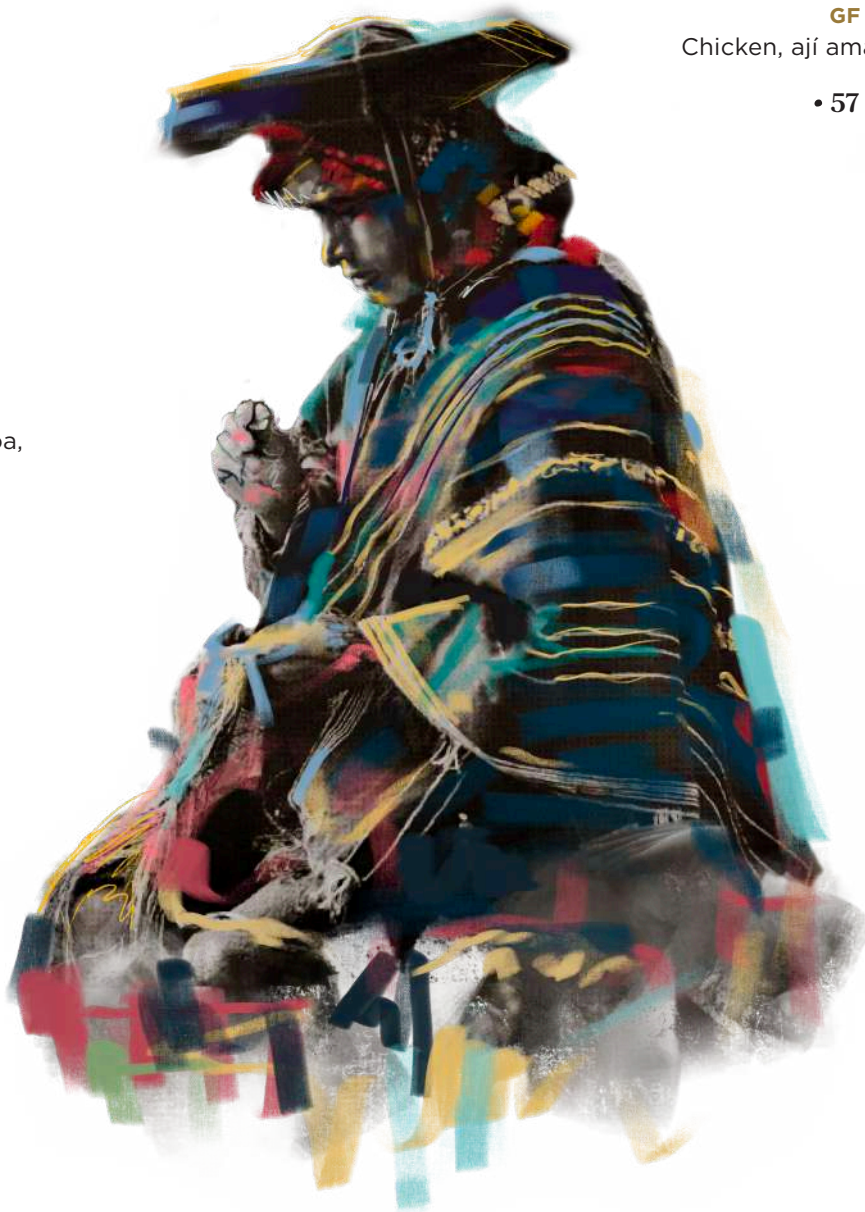
Wagyu sirloin, truffle, bell pepper,
ají jalapeño.

• 78 •

Empanadas de Costillas de Res

Beef ribs, avocado, ají mirasol,
truffle aioli.

• 82 •



Anticuchos de Pollo

GF

Chicken, ají amarillo, garlic.

• 57 •

Calamares con Ocopa

GF

Baby squid, quinoa,
Peruvian marigold.

• 64 •

Tostadas de Cangrejo

Norwegian king crab, mango,
celeriac miso purée, lemon,
oscietra caviar.

• 98 •

Anticuchos de Setas

VG | GF

Portobello mushrooms,
ají panca, parsley.

• 46 •

GF: Gluten free

V: Vegetarian

VG: Vegan

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

Non Alcoholic Cocktails



Incan Mojito

Lyre's White Cane, pineapple, passionfruit & mint cordial, soda.

• 50 •



Blossom Spritz

COYA 0.0 dry vermouth, Bloom Le Blanc.

• 50 •



Palomita

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

• 50 •



Martini Espresso

Lyre's Coffee Originale, Lyre's Dark Cane, muscovado, cold brew coffee.

• 50 •



Scarlet

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

• 50 •



