

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



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 15% 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

Basil & Liquorice

Raspberry

Lemongrass, Ginger & Kaffir

Pineapple & Tonka

Blueberry & Lavender

Mango & Chili

Banana & Tonka



• 18 •



Pisco Cocktails



Florecita

tropical | herbaceous | citrusy

Pisco 1615 Quebranta, Muyu Vetiver, mango shrub, Franklin & Sons grapefruit soda.

• 17 •



Jose Garcia

fresh | light | citrusy

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

• 17 •



El Prohibido

smoky | boozy | aromatic

Pisco 1615 Acholado, Karminia vermouth, roasted pineapple cordial.

• 17 •



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

Ketel One 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

Planteray Dark rum, coconut, vanilla, pineapple, tonka, fake lime.

• 16 •



Mizuki

smoky | sour | tangy

Lost Explorer mezcal, Belvedere vodka, Skinos Mastiha, rhubarb, chilli.

• 17 •



Fortunate discovery

fruity | exotic | smoky

Eight Lands gin, palo santo, pineapple cordial, Franklin & Sons tonic water.

• 16 •



Alegria

fresh | fruity | exotic

Santiago De Cuba Carta Blanca rum, melon, mango, fake lime, matcha & melon foam.

• 17 •



COYA Family Favourites



Aji Margarita

light | spicy | creamy

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

• 17 •



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 •



Ensueño

sour | complex | crisp

Hennessy VS, Khoosh bitter, passion fruit, Supasawa, top up Veuve Cliquot Yellow Label.

• 18 •



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.

• 16 •



Mistico

herbal | bitter | bold

Kay sake, Cadello, yuzu, Franklin & Sons ginger ale.

• 16 •



Taste Of Lima



Guacamole

VG | GF

Corn tortillas, chalaquita
& yellow chilli.

nuts, mustard, celery

• 8 •

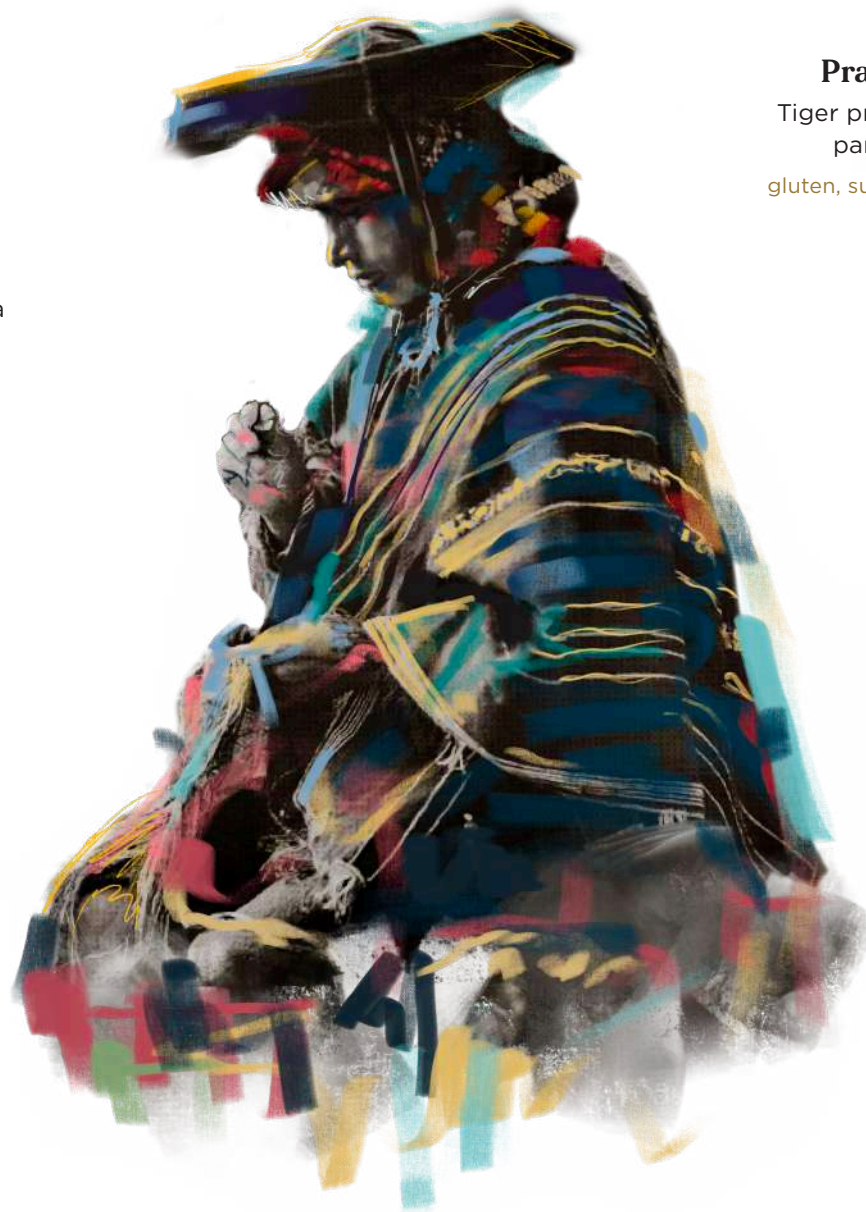
'Empanada' (1 pcs)

GF

Smoked wagyu brisket,
guasacaca sauce.

sulphites

• 9 •



Prawns Gyoza (3pcs)

Tiger prawns & Chilean seabass,
panca chilli, edamame.

gluten, sulphites, egg, celery, mustard

• 13 •

Tuna Tacos (2 pcs)

Yellowfin tuna, avocado, wasabi.

gluten, eggs, fish

• 11 •

Sprouting Broccoli Tempura

V

Garlic sauce & sesame seeds.

sulphites

• 9 •

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 •



Rebenda

Lyre's White Cane, cold brew tropical tea, agave, lemon juice, lavender.

• 10 •



Scarlet

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

• 12 •

