

**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.

• 17 •

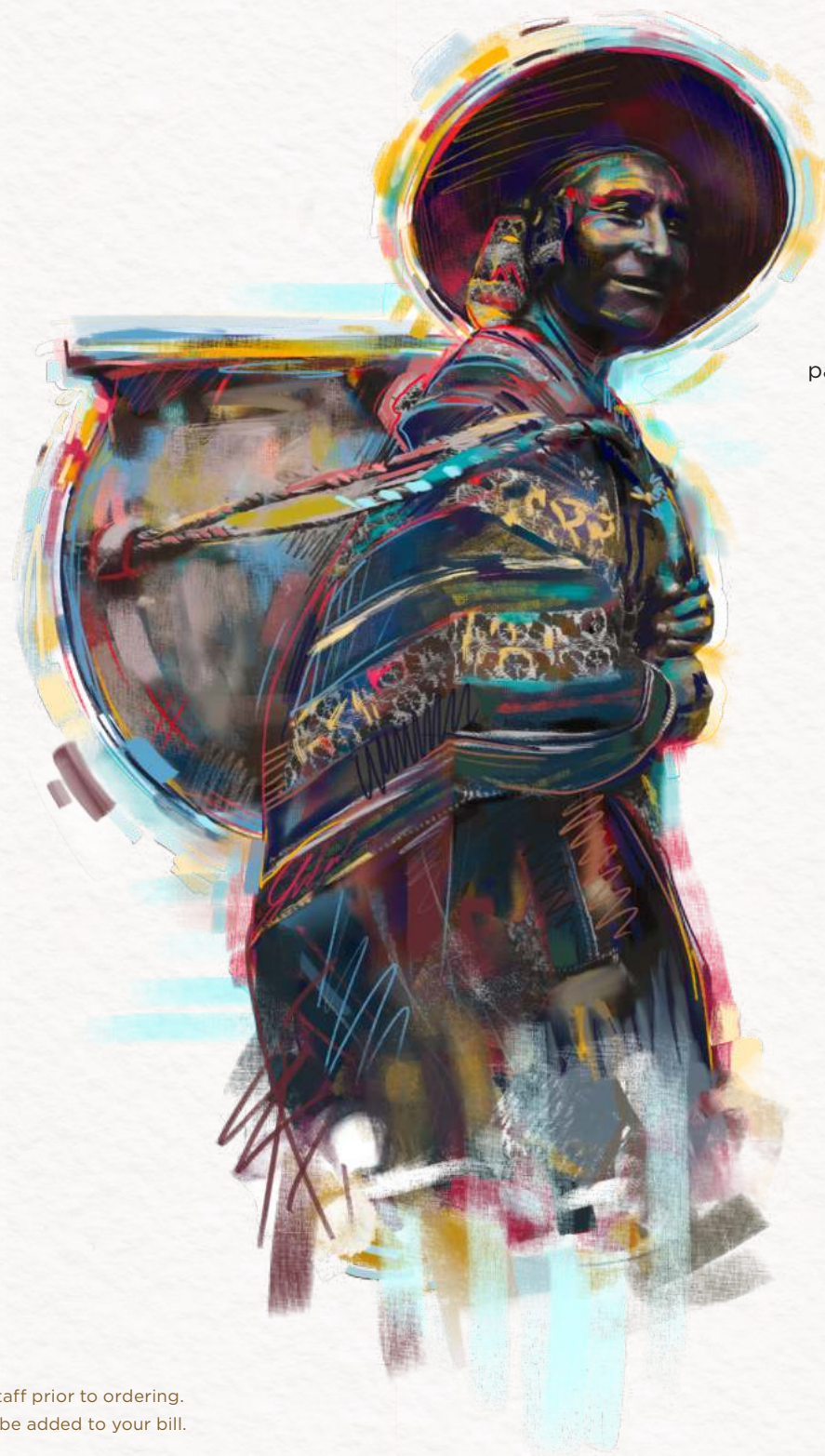


### Chilcano

refreshing | thirst quencher

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

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## 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

Strawberry

Blueberry & Lavender

Jalapeño

Kaffir & Lemongrass

Pomegranate & Mint

Coconut & Mango

Cherry



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If you have allergies or dietary enquiries please speak to our staff prior to ordering. Prices include VAT and a discretionary 15% service charge will be added to your bill.



## Pisco Cocktails



### 118 Martini

clean | spicy | hearty

COYA Pisco, shiso, jalapeno & mirin cordial.

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### Inca Sour

sour | floral | velvety

Pisco Torontel, Mancino Rosso vermouth, flower tea syrup, lemon, chicha morada, foam.

• 17 •



### Hay Tepache

fresh | aromatic | fruity

COYA Pisco, Enemigo Cristalino tequila, tepache, pineapple, Yellow Chartreuse.

• 18 •



## 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.

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### MaraCOYA Mule

from COYA Mayfair

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

• 16 •



## Mayfair Signatures



### El Ojo Rojo

fresh | fruity | tannic

Ojo de Dios mezcal, chicha morada & grape cordial.

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### El Hongo Negroni

bold | umami | rich

Yaguara cachaca, Campari, umami vermouth, Karminia Rosso vermouth, Pimento.

• 18 •



### My Cup Of Tea

floral | light | citrusy

Victoria Regia gin, lavender liquor, lemon, matcha, green tea air.

• 20 •



### Nazca Old Fashioned

rich | bold | fruity

Santiago de Cuba 11yo rum, Hennessy VS, pear & cocoa syrup, COYA bitters.

• 18 •



### Paz de Lima

light | spicy | creamy

Crystal Head vodka, Ancho Reyes Verde, passion fruit, lime.

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## COYA Family Favourites



### Aji Margarita

light | spicy | creamy

Don Julio Blanco, ají amarillo, jalapeños, fresh lime, agave syrup, green apple & avocado purée.

• 20 •



### Lagrima Tropicales

tropical | spiced | citrusy

Black tears spiced rum, Santiago de Cuba 8yo rum, dry vermouth, banana & coconut cordial.

• 18 •



### Dos Pinas

fresh | smoky | green

Volcan blanco tequila, Vida del Maguey mezcal, coriander, pineapple agave, lime, tepache.

• 22 •



### Highball San

bold | peaty | resinous

Hakushu distiller's reserve whisky, Everleaf Forest, vanilla, Franklin & Sons soda water.

• 25 •



### Tia Mia

aromatic | tiki | woody

Don Papa 7yo rum, Ronda De Almas mezcal, tamarind liqueur, smoked orgeat, lemon, tiki bitters.

• 20 •



### Abrete Sesamo

light | buttery | nutty

Belvedere vodka, umeshu, sesame, cashew orgeat, saffron tincture, yuzu.

• 18 •



## Taste Of Lima



### Guacamole

**VG | GF**

Avocado, pico de gallo,  
corn tortillas.

mustard, celery

• 15 •

### Bocado de Shitake con Chalaquita

**V | GF**

Grilled shiitake, chipotle, avocado, coriander.

gluten, soy, eggs, celery

• 14 •

### Bao con Wagyu

Pulled wagyu, truffle emulsion,  
rocket cress.

gluten, dairy, sulphure, mustard, eggs

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### Empanadas de Camarones

**GF**

Tiger prawns empanadas, salsa de ajo.

dairy, fish, shelfish

• 21 •



### Croquetas de Papas con Atún Trufado

Native potatoes, tuna tataki, black truffle.

gluten, dairy, fish, sulphur, eggs, soy

• 18 •

### Anticuchos de Res

**GF**

Beef fillet skewers, ají panca,  
coriander.

celery, sulphure

• 19 •

### Yuca Frita

**V | GF**

Cassava chips, huancaína,  
spicy tomato.

dairy

• 13 •

### Chicharrónes de Pollo

Crispy chicken, chipotle,  
spicy guava sauce.

gluten, dairy, sulphur, eggs

• 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



### Chicha Morada

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

• 11 •



### Inti

Passion fruit purée,  
pineapple, vanilla syrup,  
coconut purée.

• 11 •



### Paloma Perdida

High Point Amber Digestif,  
grapefruit & lemon cordial,  
Franklin & Sons tonic water.

• 12 •



### No-Rita

Seedlip Grove, spicy agave, lime.

• 12 •

