

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, sugar, fresh lime juice, egg white, Angostura bitters.

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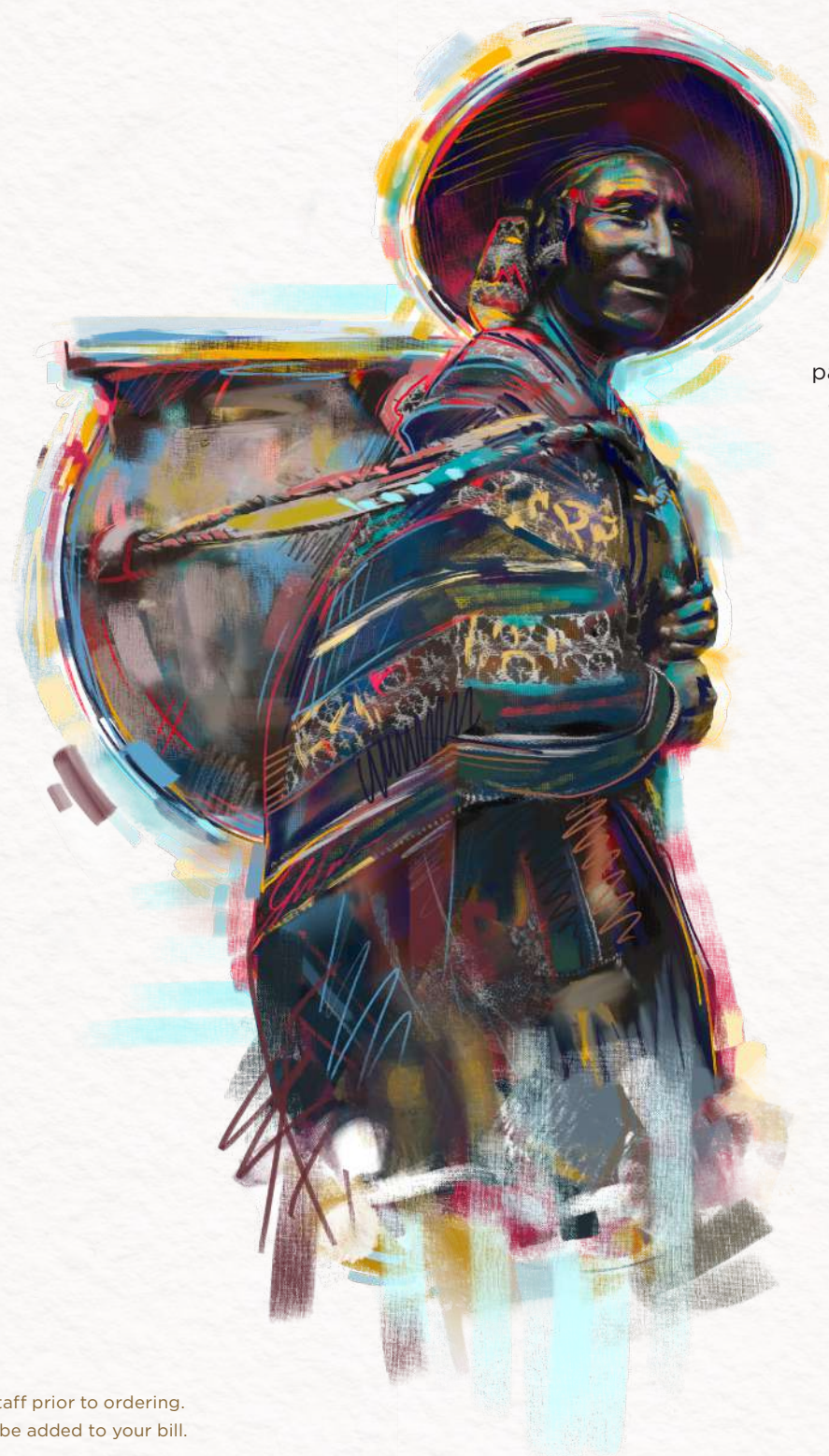


Chilcano

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

Raspberry

Coconut & Mango

Cherry



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Pisco Cocktails



Pisco Negroni

bold | herbaceous | rich

COYA Pisco, palo santo, Skinos Mastiha, Campari, Barolo Kinato vermouth.

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Inca Sour

floral | velvety

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

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Arroz de Colada

tropical | creamy | fruity

COYA Pisco, Brugal 1888 rum, mango, coconut rice, lime.

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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 passion fruit pisco, pineapple, prosecco.

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MaraCOYA Mule

from COYA Mayfair

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

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Mayfair Signatures



Bicicleta

fresh | citrusy | vibrant

Ojo de Dios mezcal, Amaro Santoni aperitif, kumquat, Franklin & Sons pineapple soda water.

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Paz de Lima

light | spicy | creamy

Altamura vodka, passion fruit, Ancho Reyes Verde chili liqueur, lime.

• 22 •



Maiz Highball

fresh | aromatic | hearty

Santiago 8 yrs rum, fino sherry, apricot brandy, corn shrub, Franklin & Sons soda water.

• 20 •



Basil Beso

fruity | tangy | herbaceous

Tanqueray gin, clementine & basil cordial, Lillet Rose, Peychaud's bitters, citrus smoke.

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Tres Leches Punch

velvety | tropical | flavorsome

Santiago 11 yrs rum, Hennessy VS cognac, guava, orange, pineapple, spices, citrus, three milk.

• 25 •



Humado

rich | citrusy | smoky

The Macallan Double Cask 12 yrs, Del Meguey Vida mezcal, kalamansi, ginger, jasmine honey.

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COYA Family Favourites



Nikkei Rita

bold | spicy | dry

Casamigos Reposado tequila,
Tio Pepe fino sherry, lime,
aji amarillo & yuzu ponzu cordial.

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Oaxaca Old Fashioned

sweet | bitter | umami

Montelobos mezcal, PX sherry,
umami caramel, orange & Angostura bitters.

• 23 •



Dos Pinas

fresh | smoky | green

Volcan Blanco tequila, Casamigos mezcal,
coriander, pineapple, agave, lime, tepache.

• 23 •



Shiro-Nilla

light | silky | fresh

Belvedere vodka, imo shochu, orange bitters,
rice & chamomile cordial, grapefruit,
Franklin & Sons soda water.

• 18 •



Fresjito

refreshing | fruity | fragrant

COYA rum blend, Ketel One vodka,
lacto-fermented strawberry sansho, kaffir lime,
Franklin & Sons soda water.

• 23 •



Cherry Quemada

fruity | woody | indulgent

The Orientalist gin, Italicus bergamot liqueur,
sandalwood, cherry, lemon, foam.

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Taste Of Lima



Bao con Wagyu

Pulled wagyu, truffle mayo, rocket cress.

gluten, dairy, sulphure, mustard, eggs

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Empanadas de Maíz (3 pcs)

Chilean seabass
fish, egg, sulphur

GF

• 18 •

Wagyu brisket
gluten, fish,
sulphur, celery

• 20 •

Atlantic red prawns
sulphur, fish, shellfish

GF

• 19 •

Bocado de Shitake con Chalaquita

V | GF

Grilled shiitake, avocado,
coriander, feta.

gluten, sulphur, eggs, celery, dairy, mustard

• 14 •

Tempura de Coliflor

V

Cauliflower, gochujang, marigold.
gluten, eggs, celery, mustard, sesame,
soy, sulphur

• 15 •



Croquetas de Papas con Atún Trufado

Potatoes croquettes, tuna tataki, truffle.

gluten, fish, sulphur, eggs, soy

• 16 •

Chicharrónes de Pollo

Chicken, chipotle,
spicy guava sauce.

dairy, sulphur, eggs, sesame, mustard

• 16 •

Yuca Frita con Trufa

V | GF

Cassava chips, huancaína,
truffles.

dairy

• 14 •

Wontón de Carne Wagyu

Chilean wagyu, shitaki mushrooms,
ají panca szechuan sauce.

gluten, eggs, soy, celery, sesame, mustard

• 20 •

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



Blossom Spritz

COYA 0.0 dry vermouth,
Lyre's Classico.

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Palomita

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

• 13 •



No-Rita

Seedlip Groove,
spicy agave, lime

• 13 •



Scarlet

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

• 13 •

