

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.

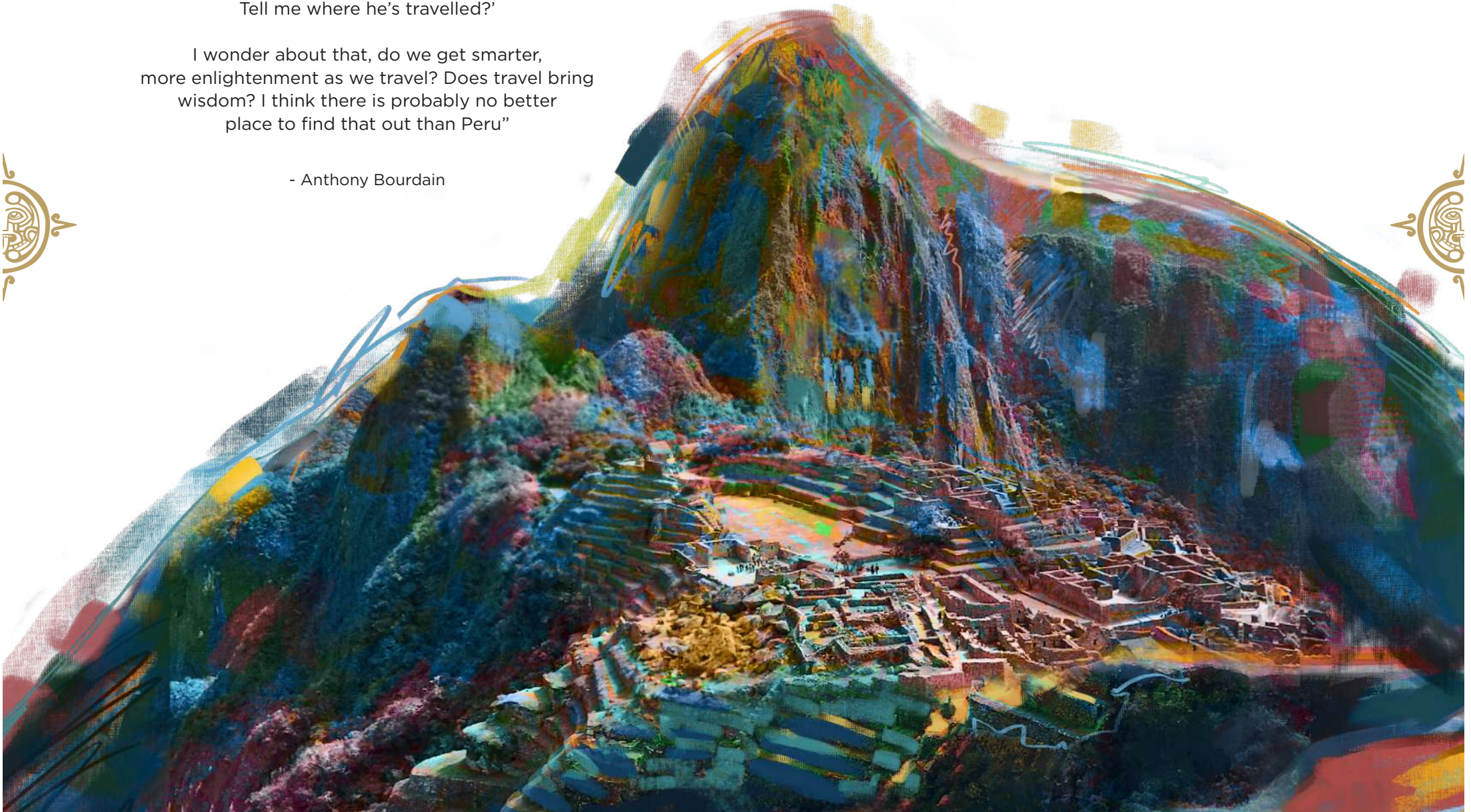


“A prophet once said:

‘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.

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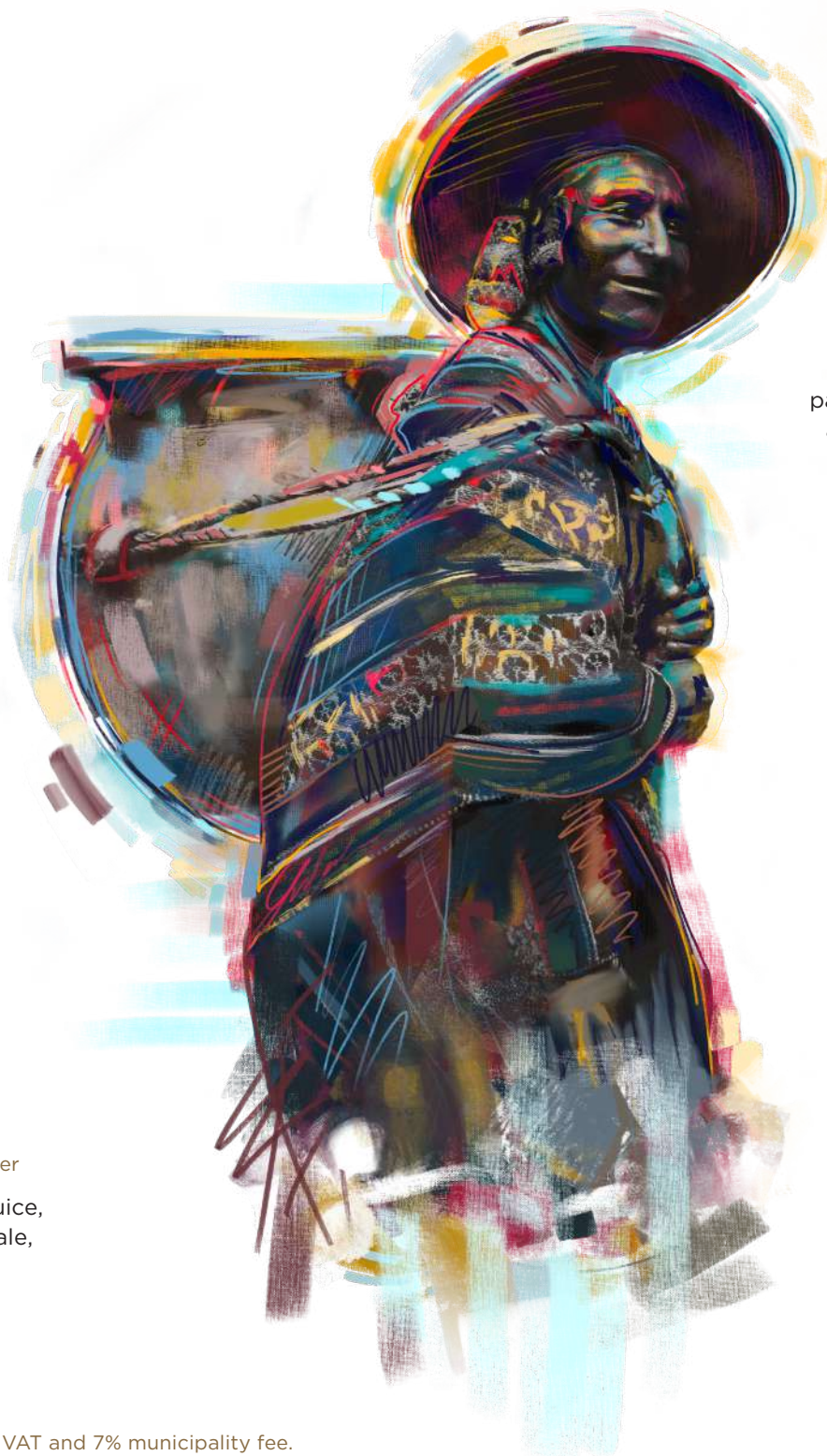


Chilcano

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

Wasabi & Green Apple

Orange & Cinnamon

Strawberry & Elderflower

Mandarin & Coffee

Raspberry & Quinine

Blueberry & Lavender

Lychee & Vanilla



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Pisco Cocktails



Mama Quilla

fruity | refreshing

COYA Pisco, St Germain liqueur, lemongrass cordial, soda.

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Pisco Punch

complex | tropical

COYA Pisco, Disaronno, Giffard pineapple liqueur, lime, orgeat, pineapple.

• 65 •



Sandía Ruibarbo

delicate | fresh | citrusy

COYA Pisco, jasmin silver needle, Aperol, rhubarb, watermelon cordial.

• 62 •



Suspiro Limeño

elegant | nutty | exotic

COYA Pisco, banana liqueur, cacao, lime, demerara syrup.

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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, pineapple, prosecco.

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MaraCOYA Mule

from COYA Mayfair

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

• 67 •



Dubai Signatures



Rosita Spritz

delicate | fizzy

The Botanist gin, St Germain liqueur, lemon, hibiscus acid, rose infused Mancino bianco, Franklin & Sons rose lemonade.

• 67 •



Pachacuti

bright & breezy | savoury & spicy

1800 silver tequila, crème de mezcal, clarified tomato & citrus cordial, miso.

• 65 •



Refresco de Fresa

fruity | thirst quencher | zingy

Roku gin, Mancino bianco strawberry, Campari, citric solution, Perrier.

• 69 •



El Momento

sweet & dazzling

1800 coconut tequila, Amaretto, Amaro Lucano, pink peppercorn, pineapple, citrus, blueberry & ginger wine.

• 67 •



Sentimiento Real

light | complex | blossom bitter

Hibiki Harmony whisky, Mancino sakura, chamomile cider, Lyre's classico.

• 79 •



Agua de Coco

fizzy | creamy | vegetal

Cîroc pandan vodka, matcha coconut soda.

• 67 •



Aventurero

fizzy | peaty

Johnnie Walker black label whisky, lemongrass raspberry artisanal, lemon, bitters & tonic.

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COYA Family Favourites



Agua De Leche

light | complex | delicate

Patron silver tequila, Ojo de Dios mezcal, Takamaka koko, pineapple, spices, citrus zest, tonka beans, vanilla, ginger, passion fruit.

• 77 •



Coctel Para Ti

strong | indulgent

Bacardi Carta blanca, Yaguara, falernum, Plantation overproof, fashionola, lime, Angostura bitters.

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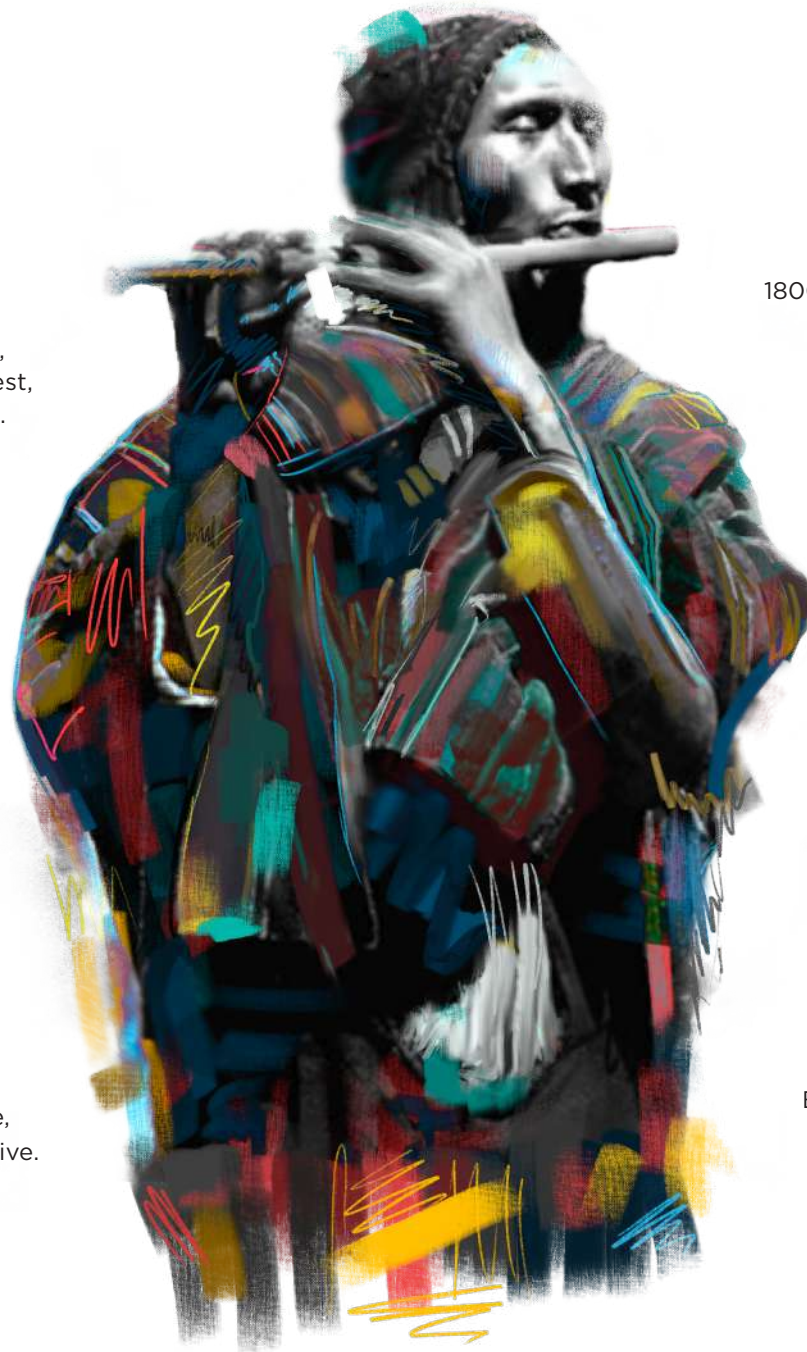


El Cazador

umami | refreshing

The Botanist gin, dirty pickle brine, Giffard pineapple liqueur, lemon & olive.

• 65 •



Paloma de COYA

savoury | refreshing

1800 silver with chilli, Spanish lime cordial, grapefruit soda.

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Inca Gimlet

aromatic | herbal

Hendrick's gin, citrus sake, kaffir lime cordial, lime.

• 67 •



Flor de Manzana

fizzy | green apple crisp

Belvedere vodka, wasabi soda.

• 75 •



Alma del Agave



A journey that embraces the soul of agave in every sip, with three extraordinary margaritas inspired by the key elements of water, soil, and sun. These innovative cocktails infuse the flavors of our kitchen and bar, creating a distinct COYA experience that captures the very essence of agave.



Agua

creamy | herbáceos

1800 silver manchego & herbs tequila, Cointreau.

• 64 •



Tierra

smoky | fruity | earthy

400 Conejos palo santo mezcal, 1800 coconut, pineapple soda.

• 64 •



Sol

spicy | savoury

1800 silver tequila, Italicus, agave salsa verde cordial, ají amarillo, yuzu.

• 64 •



Non Alcoholic Cocktails



Soul of Lima

Lucuma purée, Lyre's Amaretti, elderflower, citrus & ají amarillo paste, Lyre's Classico.

• 49 •



Blossom Spritz

COYA 0.0 dry vermouth, Lyre's Classico.

• 47 •



Palomita

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

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Martini Espresso

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

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Scarlet

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

• 47 •

Taste Of Lima



Pimientos de Padron

V | GF

Charred padrón pepper,
Yukari powder.

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Causa Caliente

Crispy Huayro potato, taramasalata,
ají amarillo, manchego.

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Tequenos de Langostinos Tigre

Crispy tiger prawns, oscietra caviar,
ají amarillo, yuzu, chives.

• 64 •

Tartare de Atun

GF

Yellowfin tuna, truffle, fermented lime
charred padrón peppers.

• 88 •

Empanada de Pollo

Chicken, foie gras, ají rocoto.

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Paleta de Chicha

Chicha morada popsicle, raspberry,
togarashi & grenadine foam.

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GF: Gluten free

V: Vegetarian

VG: Vegan

