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.

• 18 •



COYA Pisco, lime juice, ginger ale, Angostura bitters.

• 18 •

All prices are listed in Euros. Tax and service included. If you have allergies or dietary enquiries please speak to our staff prior to ordering.

Our Macerados

L'UN

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 & Tonka Bean Lychee & Jasmine Raspberry & Kaffir Lime Cherry & Vanilla

• •

• 19 •

Pisco Cocktails

0

Condor woody | intense

Pisco Heron, apricot brandy, Elijah Craig, Carpano Antica Formula, Dom Benedictine, tonka & Peychaud bitters.

• 25 ·

Inti Mojito refreshing | summery

Pisco Mosto Verde Italia, Diplomático Plana, Italicus, green apple & mint fermented soda.

• 19 •

Un Poco Loco

Tequila Codigo Blanco, cherry & vanilla pisco, chipotle, lime juice, velvet sour cordial, salted rhubarb bitters.

• 20 •

Macerado del Peru Maracuyá by COYA

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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 •

Superstar Martini

from COYA Monte Carlo

NEFT Vodka, Macerado del Perú passion fruit pisco, vanilla yoghurt, passion fruit, Veuve Clicquot champagne.

• 20 •

Monte Carlo Signatures





Katana Gimlet

herbal | sour

Roku gin, yuzu oil, Thai basil & galangal cordial.

•18 •

Laguna Azul aromatic | refreshing

Malfy original gin, Luxardo bitters, blue sour solution, anis, orange bitters, tonic water.

• 19 •

Liber'tea tropical | summery

Bumbu original rum, Earl Grey & mango syrup, sherry, Amaretto, lime juice, black tea smoke.

• 20 •

Abeja Sour

Chivas 12 yrs, curcuma & ginger, lemon juice, honey, black sesame infused Ojo de Dios mezcal.

· 25 ·

Nutty Martini

nutty | silky

NEFT vodka, pistachio & pecan nuts syrup, Mancino Arabica, homemade white cocoa cream, coffee, tonka bitter.

· 25 ·

COYA Family Favourites

6

Agua de Leche

silky | tropical

Clarified milk punch made with 818 Blanco tequila, coconut, Havana Club 3 yrs rum, Lost Explorer mezcal, roasted pineapple purée, tonka beans & passion fruit.

• 22 •

Marga Verde

herbal | aromatic

Codigo Blanco tequila, basil cordial, Del Maguey Vida mezcal, Chartreuse Verte, Homemade spicy pineapple liquor, kaffir lime & amalfi lemon essence.

• 22 •



Paloma Morada

refreshing | bittersweet

Celosa Rosa tequila, chipotle, Amaro Santoni, chicha morada & strawberry cordial, salty rhubarb bitter, grapefruit soda.

• 30 •



smokey | bittersweet

Raspberry & green peppercorn infused Del Maguey Vida, Monte Carlo vermouth, Suze, Luxardo bitter. Sharing Cocktails

6 servings



Cusco floral | delicate

Hendrick's Gin, lychee & jasmine infused 1615 Pisco, blended vermouths rose/raspberry, cranberry & lime juice.

• 150 •

Agua de Leche silky | tropical

Clarified milk punch made with 818 Blanco tequila, coconut, Havana club 3 yrs rum, Lost Explorer mezcal, roasted pineapple purée, tonka beans & passion fruit.

• 130 •

Superstar Martini from COYA Monte Carlo

NEFT Vodka, Macerado del Perú passion fruit pisco, vanilla yoghurt, passion fruit, Veuve Clicquot champagne.

• 120 •

Taste Of Lima



Guacamole VG | GF Corn tortillas, chalaquita & yellow chilli. sulphites, mustard, celery

• 19 •

Guacamole with Tuna GF Tuna tartare, yellow chilli, Oscietra caviar. sulphites, mustard, celery, fish

•49•

'Empanada' (3 pcs) GF Daily selection. egg, onion, mustard, sulphites, fish

• 21 •

Crispy Salmon Tartare (1 pc) Crispy nory seeweed, cream cheese, spicy salmon tartare. Sish, sulphites, soy, egg, celery, mustard, gluten, sesame, seaweed -8Chicken Wings (250g) Spicy tamarind sauce, sesame seeds. sulphites, sesame, soy, gluten, onion -19-

Seabass Croquettes (3 pcs)

Chilean seabass, potatoes,miso spicy aïoli. fish, sesame, gluten, dairy, egg, sulphites, soy

• 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

Virgin Liber'tea

exotic | tropical

Ginger & lemon infusion, lime juice, orgeat, Earl Grey & mango syrup.

• 15 •

Virgin Inti Mojito

refreshing | summery

Lyre's White Cane Spirit, green apple & Mint fermented soda.

• 15 •

COYA Limonade

exotic | tropical

Thai basil & galangal cordial, yuzu, raspberry, soda water.

• 15 •



Virgin Paloma Morada

smoky | fruity

Fluère smoked agave, grapefruit soda, chicha morada & strawberry cordial.

• 15 •

Rio

tropical | refreshing | serves 6

Green apple & mint cordial, velvet sour cordial, passion fruit, French Bloom.

