

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.

• 20 •

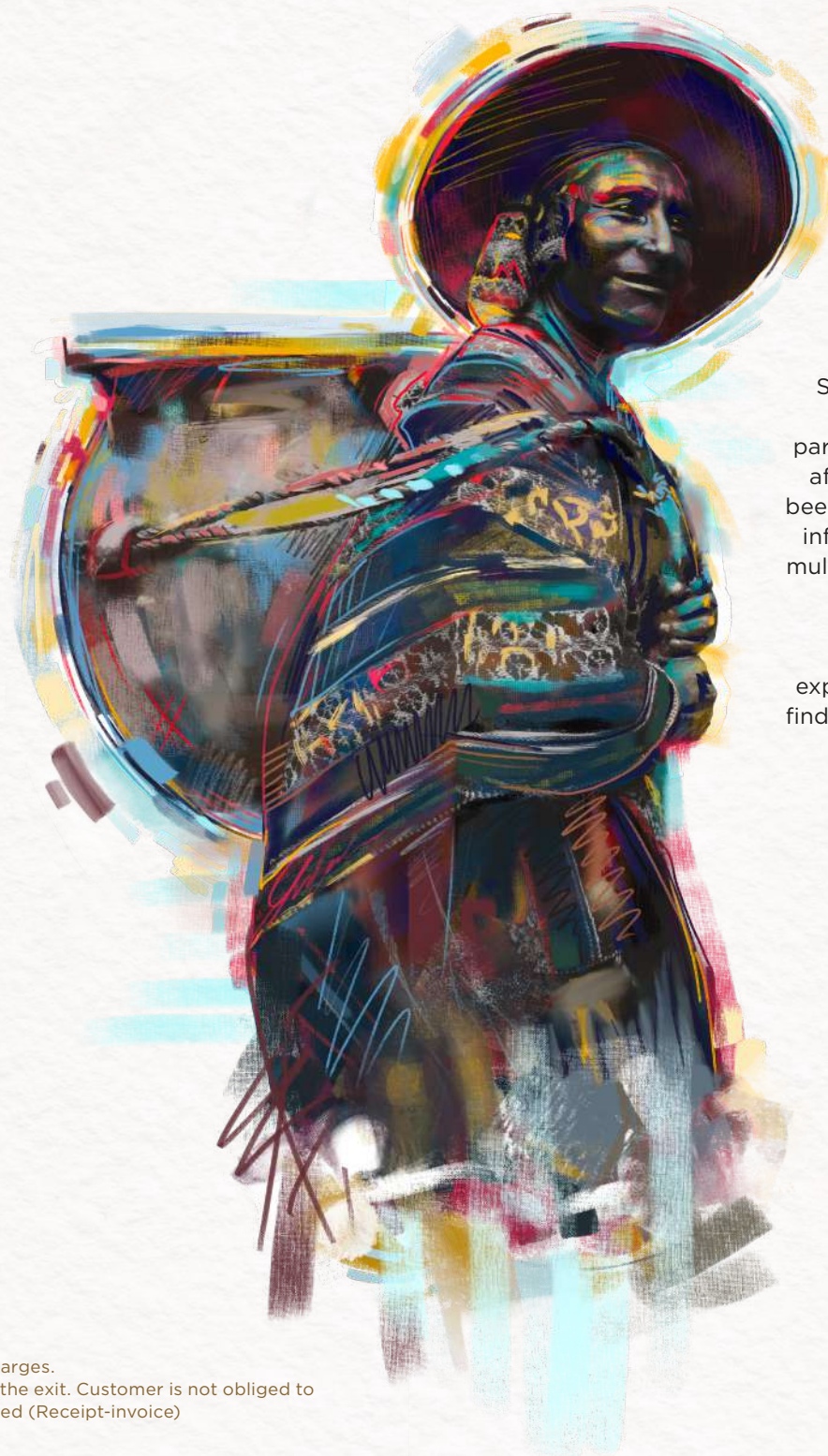


Chilcano

crisp | thirst quencher

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

• 20 •



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 & Mint

Lychee & Vanilla

Peach & Jasmine



• 22 •

Prices include VAT and all legal charges.

For any claims we keep special forms in a separate box next to the exit. Customer is not obliged to pay if the notice of payment has not been received (Receipt-invoice)

Pisco Cocktails



Solar Spritz

floral | fizzy

COYA Pisco, hibiscus, fresh lime juice, St. Germain, prosecco, Franklin & Sons grapefruit soda.

• 20 •



Peruvian Negroni

bittersweet | complex | herbal

1615 Pisco quebranta, amaro house blend, Belsazar Red.

• 20 •



Criollo Fizz

refreshing | fruity

Barsol Pisco acholado, fresh lime juice, mango syrup, pineapple juice, Franklin & Sons ginger beer.

• 22 •



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 Mule

from COYA Mayfair

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

• 22 •



Piscostar Martini

from COYA Abu Dhabi

Macerado del Peru, Chambord liqueur, pineapple, fresh lime juice.

• 22 •

Mykonos Signatures



Margarita Amarilla

spicy | tropical

Volcan blanco tequila, aji amarillo, passion fruit, agave.

• 25 •



Carrasco Swizzle

tropical | fruity | refreshing

Cachaca, fresh lime juice, orgeat syrup, passion fruit, grapefruit, Angostura bitters.

• 25 •



Mira Flores

elegant | fruity | fizzy

Belvedere vodka, redberry cordial, Veuve Clicquot rosé.

• 35 •



Piña Morada

sweet | nutty | tropical

Pampero Especial rum, coconut, pineapple, fresh lime juice, chicha morada.

• 23 •



Mezcal Negroni

earthy | herbal | smoky

Ojo de Dios mezcal joven, Belsazar Red, Cynar, apricot brandy.

• 23 •



Despierto

tropical | refreshing

Axia extra dry mastiha, coconut tequila, citrus cordial, Franklin & Sons pineapple & almond soda.

• 23 •



COYA Paloma

smoky | tart | citrusy

Don Julio blanco tequila, Ojo de Dios mezcal joven, paloma cordial, Franklin & Sons grapefruit soda.

• 25 •

Taste Of Lima



Guacamole

VG | GF

Avocado, ají amarillo,
corn tortillas.

• 18 •

Causa Caliente

Crispy potato, taramasalata,
ají amarillo, manchego.

• 19 •

Baos con Wagyu

Wagyu brisket, coleslaw,
wild rocket.

• 29 •

Anticuchos de Res

GF

Beef fillet, ají panca, coriander.

• 23 •



Tacos de Berenjena

V | GF

Aubergine, tzatziki, burnt avocado dust.

• 15 •

Tartare de Atún

GF

Yellowfin tuna, fermented lime,
charred padron peppers.

• 26 •

Anticuchos de Setas

VG | GF

Portobello mushrooms, ají panca,
parsley.

• 13 •

Our dishes use the following oils:
Extra virgin olive oil, lemon oil, white truffle oil, sesame oil, grape seed oil.

GF: Gluten free

V: Vegetarian

VG: Vegan

Non Alcoholic Cocktails



Blossom Spritz

COYA 0.0 dry vermouth,
Lyre's Classico.

• 13 •



Palomita

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

• 13 •



COYA Sour

Lyre's Dry, fresh lime juice,
egg white, sugar syrup.

• 15 •



Scarlet

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

• 13 •



Inca Mojito

Passion fruit & mint cordial,
Franklin & Sons soda water.

• 13 •



