

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.

• 75 •

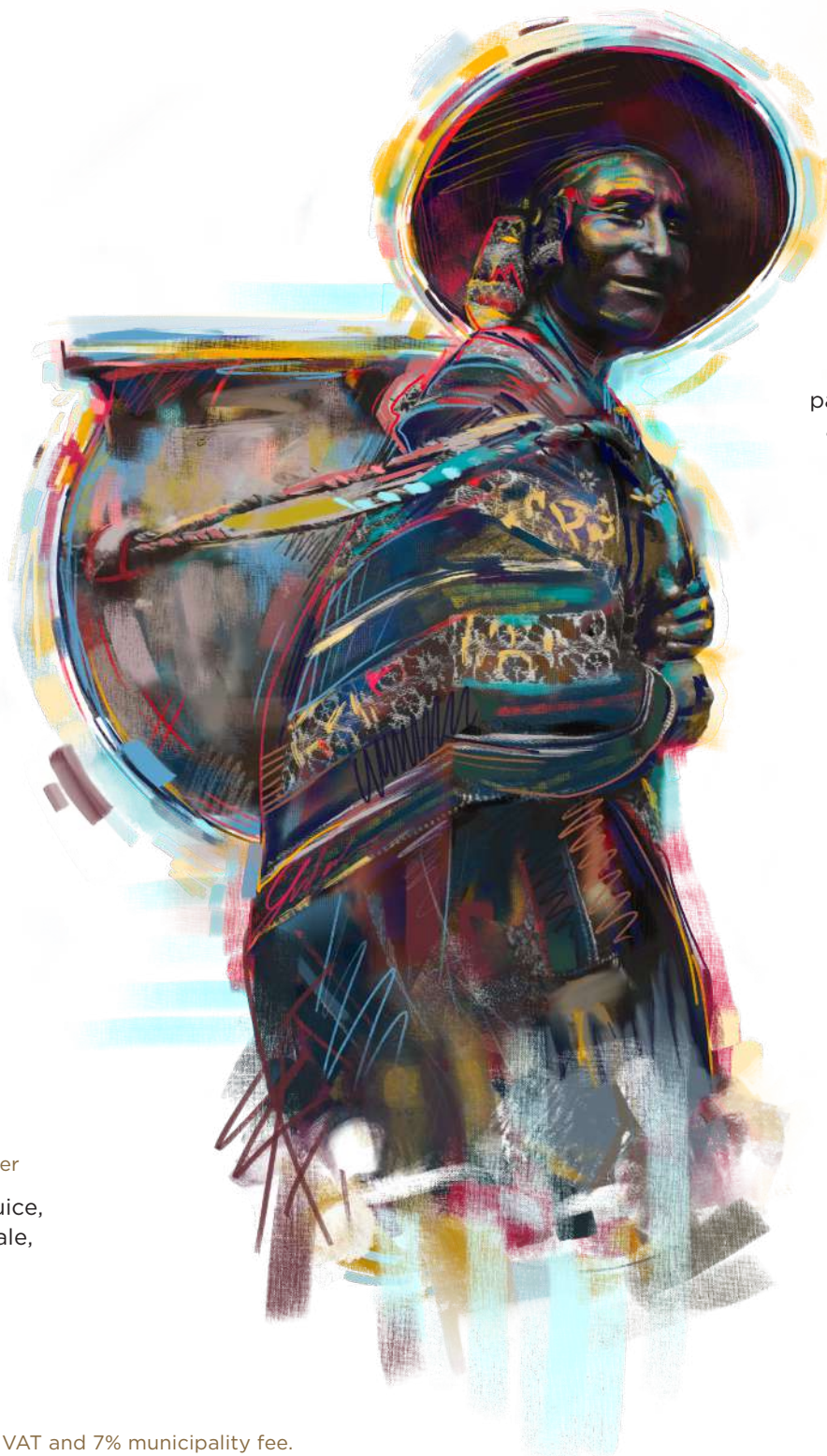


Chilcano

refreshing | thirst quencher

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

• 75 •



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 & Elderflower

Peach & Jasmine

Raspberry & Quinine

Blueberry & Lavender

Lychee & Vanilla



• 75 •

Pisco Cocktails



Pisco Punch

complex | tropical

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

• 80 •



Solo Menta

elegant | fresh

Raspberry infused pisco, citrus cordial, mint soda.

• 70 •



Piscomarita

tangy | citrusy

1615 Pisco Alcholado, yuzu, coriander & pineapple puree, lime.

• 75 •

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.



Picante

spicy | crisp

Macerado del Peru passion fruit pisco, Aperol, aji amarillo agave.

• 80 •



Cholo Collins

refreshing | fizzy

Macerado del Peru passion fruit pisco, Cointreau, passion fruit soda.

• 80 •



Dubai Signatures



Perla

floral | delicate

Ketel One vodka, Mancino Sakura, eucalyptus tea, lychee.

• 75 •



Viento Griego

earthy | vegetal

1800 silver tequila, Skinos Mastiha, basil & greenapple.

• 80 •



Flor de Almendra

creamy | nutty | exotic

Bumbu rum, 1800 reposado tequila, Falernum, almond horchata, lime, chocolate bitters.

• 80 •



Quesorita

herbal | citrusy

Patrón El Cielo silver tequila, manchego cheese, oregano & basil, green grapes.

• 150 •



Kyuri

refreshing | crisp

Bombay Premier Cru gin, yuzu sake, cucumber cordial, soda.

• 80 •



Mango Ahumado

complex | smoky | exotic

WhistlePig 10 yrs rye whiskey, Laphroaig, clarified mango, saffron.

• 90 •



COYA Family Favourites



Paloma Peruana

savoury | refreshing

Komos Rosa tequila, chicha morada, grapefruit soda.

• 80 •



Rosita Spritz

delicate | fizzy

Tanqueray 10 gin, St Germain liqueur, rose infused Mancino Bianco, lemon, hibiscus acid, Franklin & Sons rose lemonade.

• 80 •

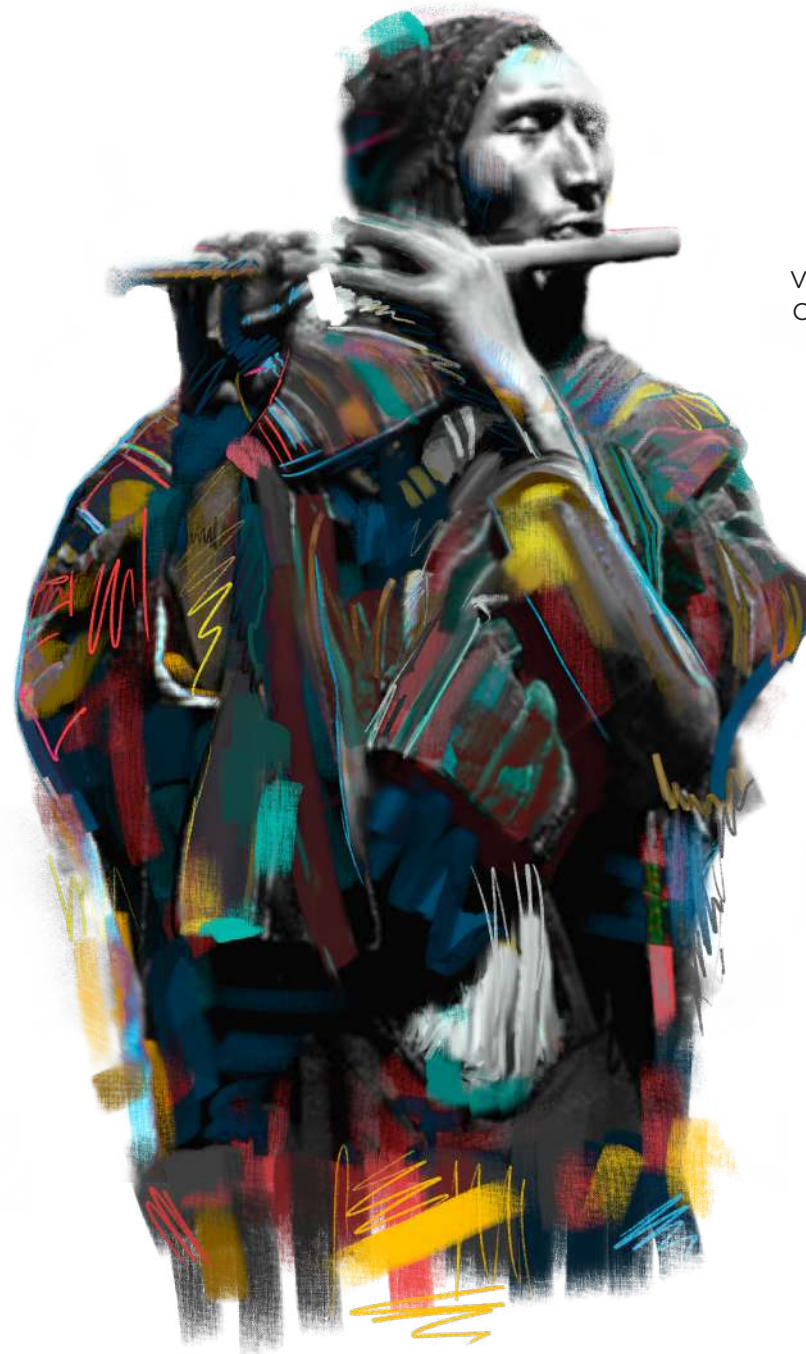


Agua de Coco

fizzy | creamy | exotic

Ciroc vodka infused with pandan leaves, Home made matcha & coconut soda.

• 80 •



Agua de Leche

light | complex | delicate

Volcan blanco tequila, Takamaka Koko, Ojo de Dios mezcal, pineapple, vanilla, passionfruit, tonka beans.

• 75 •



Mezcal Negroni

bittersweet | elegant | robust

Ojo de Dios mezcal, Mancino Rosso, Campari, Amaro Lucano, apricot brandy.

• 80 •



Aventurero

fizzy | peaty

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

• 80 •



Taste Of Lima



Guacamole

Avocado, amarillo chilli, red onion, lime, corn tortillas.

• 64 •

Peruvian Potato Churros

V

Peruvian cheese sauce, manchego, truffle.

• 92 •

Charred Padron Peppers

V | GF

Yukari Powder.

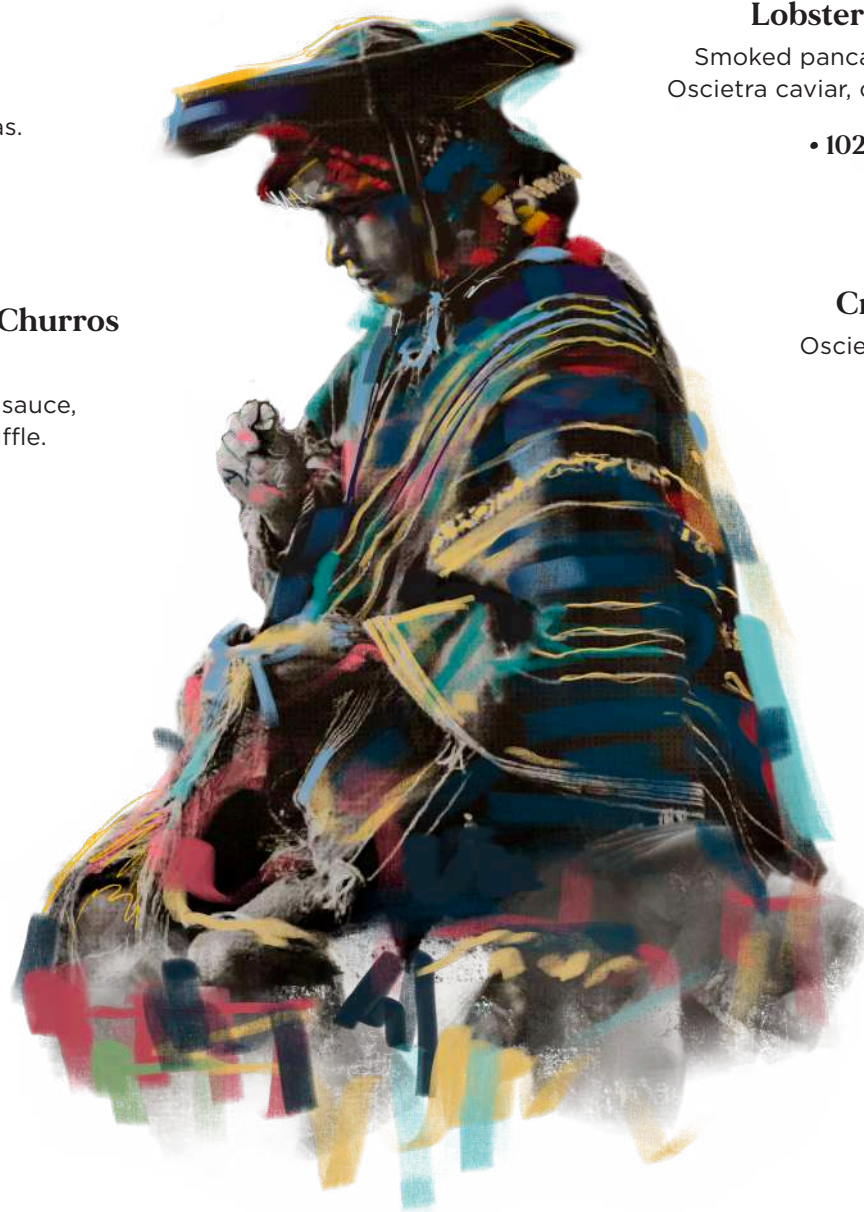
• 51 •

Yellowfin Tuna Tartare

GF

Charred padron peppers, fermented lime, avocado puree, crispy quinoa.

• 88 •



Lobster Baos

Smoked panca chilli aioli, Oscietra caviar, celery, chives.

• 102 •

Crispy Tiger Prawn

Oscietra caviar, amarillo chilli, yuzu, chives.

• 64 •

Chicken Skewers

GF

Amarillo chilli, mirin glaze, chives.

• 58 •

Oxtail 'Empanadas'

Coriander aioli, red pepper salsa.

• 69 •

GF: Gluten free

V: Vegetarian

VG: Vegan

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

Non Alcoholic Cocktails



Palomita

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

• 55 •



Pacifico

Coconut, pineapple juice, fresh lime juice, Red Bull Yellow.

• 55 •



Limonada de Verano

Cucumber cordial, Lemon, Franklin & Sons ginger beer.

• 52 •



Purple Rain

Chicha morada, pineapple juice, passion fruit, fresh lime juice.

• 52 •



Blossom Spritz

COYA 0.0 dry vermouth, Lyre's Classico.

• 55 •



