

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.

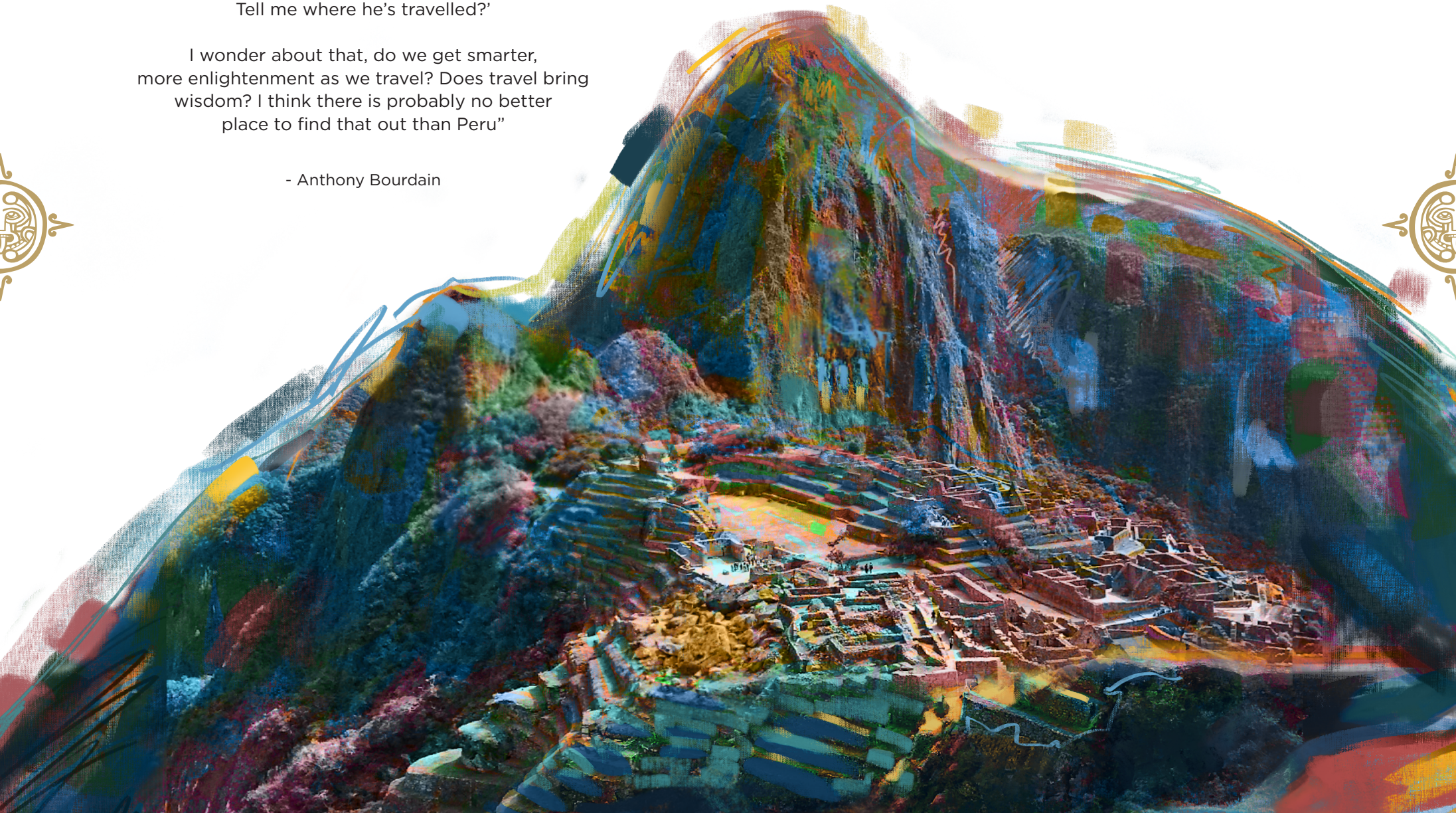


"A prophet once said:

'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.



Raspberry

Passion Fruit

Lychee & Vanilla

Peach & Jasmine

Blueberry & Lavender

Strawberry & Elderflower



• 75 •

Pisco Cocktails



Pisco Royale

crisp | refreshing

COYA Pisco,
Veuve Clicquot Brut, lychee,
pomegranate & rosemary cordial.

• 95 •



Solo Menta

elegant | fresh

Raspberry infused pisco,
citrus cordial, mint soda.

• 70 •



Piscomarita

tangy | citrusy

1615 Pisco Alcholado, cilantro,
pineapple, yuzu, 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 Perú passion fruit pisco,
Aperol, ají agave, passion fruit.

• 80 •



Cholo Collins

refreshing | fizzy

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

• 80 •

Dubai Signatures



Penicillin Platano

exotic | bright

Johnnie Walker Black Label whisky,
banana liqueur, ginger & coconut cordial.

• 85 •



La Seda

tart | elegant

Tanqueray 10 gin, Lyre's Classico,
peach & yuzu cordial.

• 80 •



Fuego de Fresa

zesty | spicy

Don Julio Blanco tequila, strawberry,
rocoto chilli, blood orange, lime.

• 90 •



Maybe Bunny

earthy | spiced | creamy

Ketel One vodka, carrot cake soda,
carrot & mandarin cordial.

• 75 •



La Nube

bittersweet | complex

Santiago de Cuba Extra Añejo 11 yrs rum,
Mancino Rosso, Pedro Ximenez,
Frangelico liqueur, chocolate bitters.

• 125 •



Despierto

tropical | fizzy

Takamaka Koko rum, Ojo de Dios mezcal,
citrus cordial, lime, pineapple & almond soda.

• 80 •

COYA Family Favourites



Viento Griego

complex | vegetal

1800 Silver tequila, Skinos Mastiha, basil & green apple.

• 80 •



Kyuri

crisp | refreshing

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

• 80 •



Perla

floral | delicate

Belvedere vodka, Mancino Sakura, eucalyptus tea, lychee.

• 75 •



Paloma Peruana

citrusy | refreshing

Komos Reposado Rosa tequila, chicha morada, grapefruit soda.

• 85 •



Margarita Amarilla

fruity | spicy | crunchy

Mijenta Blanco tequila, ají amarillo, passion fruit, agave nectar.

• 85 •



Agua de Leche

light | complex | delicate

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

• 75 •

Taste Of Lima



Padron Peppers

GF

Lime & yellow chilli salt.

• 40 •

Peruvian Potato Churros

V

Peruvian cheese sauce,
manchego, truffle.

• 95 •

Crispy Baby Squid

GF

Quinoa, green chilli,
Peruvian green sauce & lime.

• 70 •

Yellowfin Tuna Tartare

GF

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

• 90 •



Lobster Baos

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

• 110 •

Crispy Tiger Prawn

Oscietra caviar, yellow chilli,
yuzu, chives.

• 65 •

Chicken Skewers

GF

Amarillo chilli, mirin glaze, chives.

• 65 •

Oxtail 'Empanadas'

Coriander aioli, red pepper salsa.

• 90 •

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

Grapefruit, chicha morada,
chili, 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 •



