

## GLOSSARY OF FOOD ALLERGENS

**C - Celery and Celeriac:** includes celeriac, celery leaves, seeds & powder.

**D - Dairy:** includes butter, cream, yoghurt and cheese; also found in bread, pastry, ice cream, butter and chocolate products.

**E - Eggs:** found in cakes, biscuits, pastries, butter, ice cream, meringue.

**F - Fish:** includes all species of fish, can also be found in fish sauce, fish oil, omega-3 rich oils.

**G - Gluten:** found in wheat, cereals, barley, rye, bread, pastry, pasta, noodles, fruit drinks, beer, soya sauce, spelt and kamut.

**L - Lupin:** includes lupin seeds, beans and flour; found in pastry, pies, pancakes and products containing rusk, such as pizza.

**M - Mustard:** includes mustard paste, mustard powder, mustard seeds, mustard leaves, sprouted mustard and mustard oil.

**Mo - Molluscs:** includes scallops, mussels, octopus, oysters, squid.

**N - Nuts:** includes tree nuts almond, cashew, pecan, pistachio, walnut\*

**P - Peanuts:** includes groundnuts, monkey nuts, beer nuts

**Sh - Shellfish:** includes prawns, lobster, crab, crayfish.

**So - Soya:** found in miso, soya sauce, tofu, edamame beans, and also in bread, biscuits, cakes, ice cream, chocolate products.

**Se - Sesame Seeds:** found in sesame oil.

**Su - Sulphur Dioxide (Sulphites):** often used as a preservative.

\* Notes - these are NOT nuts: pine nuts, nutmeg, coconut, chufa nut.



COYUΛ

## SIGNATURE COCKTAILS

<b>Chantico Colada</b> Creamy/spicy/fruity Spicy Don Julio Blanco, fresh lime, strawberry, coconut cream	<b>18</b>
<b>Tokyo Fizz</b> Refreshing/citrusy/tropical Barsol Acholado, yuzu, mango, passion fruit, fresh citrus, ginger beer	<b>17</b>
<b>Tucán Sour</b> Citrusy/fruity/exotic Cherry COYA Pisco, Mulberry & Coca Leaf Liqueur, guanabana, fresh citrus, fresh pineapple	<b>16</b>
<b>Queen of the South</b> Light/spiced/aromatic Santiago de Cuba Blanco, coconut water, kaffir lime leaf, cinnamon, fresh lime	<b>16</b>
<b>Oro Daiquiri</b> Sour/savoury/spiced Plantation 3 Stars, purple corn, fresh pineapple, sugar cane, citrus	<b>15</b>
<b>Atacama Nights</b> (C) Fresh/smoky/aromatic Don Julio Blanco, Del Maguey Vida, grapefruit, fresh pineapple, coriander	<b>20</b>
<b>Tropic Thunder</b> Citrusy/tropical/light Plantation Pineapple, banana cordial, Coconut Liqueur, Umeshu	<b>17</b>



COYA

## TASTE OF LIMA

Enjoy a selection of signature dishes, inspired by the colourful  
Perú

**Guacamole con Chalaquita 11**

Avocado, plantain, red onion & tomato salsa

**Calamares con Ocopa GF 13**

Baby squid, peruvian marigold, quinoa

**Croquetas de Lubina 10**

Chilean sea bass croquettes, red chilli

**Tacos de Salmón 11**

Smoked salmon, sriracha cream cheese, chives

**Tacos de Shiitake con Chalaquita 8 V**

Grilled shiitake, red onion, tomato salsa, feta, chipotle, salsa ajo

**Tostada de Atún 12**

Corn tostada, yellowfin tuna, nori seaweed coleslaw, spicy mayo & teriyaki

**Baos con Wagyu 19**

Wagyu brisket, truffle ceps, rocket cress

If you have allergies or dietary enquiries please speak to our staff prior to ordering.  
A discretionary 13.5% service charge will be added to your bill

V: Vegetarian GF: Gluten Free VG: Vegan

## WINE BY GLASS

### WHITE WINE

125ml

**2020 Estival Blend**

9

Atlántida, Uruguay

**2021 Xarel'lo, Can Sumoi**

13

Penedès, Spain

**2021 Sauvignon Blanc, Cloudy Bay**

15

Marlborough, New-Zealand

### RED WINE

**2020 Bonarda, Recoleta**

9

Mendoza, Argentina

**2014 Finca Allende**

12

Rioja, Spain

**2017 Bourgogne Pinot Noir, D.Duband**

14

Burgundy, France

### CHAMPAGNE

**NV Veuve Clicquot Brut, Yellow Label**

16

Reims, France

**NV Veuve Clicquot Brut, Rosé**

21

Reims, France

**NV Ruinart, Blanc de Blancs**

28

Reims, France

<p><b>Guajiro Old Fashioned</b> (So)</p> <p><i>Rich/savoury/smoky</i></p> <p>Santiago De Cuba 11 yrs, Bordeaux Coffee Liqueur panela, maple &amp; soy, COYA Bitters</p>	<b>20</b>
<p><b>Bee-Lee-Rubina</b></p> <p><i>Fresh/light/spicy</i></p> <p>Barsol Torontel, Beesou Aperitif, Umeshu, ginger, honey, fresh pineapple</p>	<b>17</b>
<p><b>Blue Opal Martini</b></p> <p><i>Aromatic/fresh/floral</i></p> <p>Tanqueray N°10, rose, Violet Liqueur, supasawa, pineapple juice</p>	<b>18</b>
<p><b>Tunki-Tini</b></p> <p><i>Spicy/citrusy/fresh</i></p> <p>Ketel One, Aperol, Orange Liqueur, chilli cordial, fresh orange, Prosecco</p>	<b>15</b>
<p><b>Zambo Negroni</b></p> <p><i>Bold/fruity/rich</i></p> <p>Strawberry Infused Johnnie Walker, Mancino Rosso, Toasted Coconut Campari, Umeshu Plum Sake</p>	<b>17</b>
<p><b>Nikkei Tiki</b> (N)</p> <p><i>Spiced/fruity/tiki</i></p> <p>COYA Pisco, Santiago De Cuba 8 yrs, Velvet Falernum, carrot &amp; mirin cordial, passion fruit</p>	<b>18</b>
<p><b>Despacito</b></p> <p><i>Fresh/zesty/light</i></p> <p>Barsol Italia Mosto Verde, cucumber shrub, Elderflower Liqueur, pineapple, fresh citrus</p>	<b>15</b>

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## PERUVIAN CLASSICS

### **El Capitán** 15

Pisco Acholado, Cherry Heering,  
Antica Formula, Bitters

### **Pisco Punch** 15

COYA Pisco, pineapple juice, fresh orange,  
lime juice, sugar

### **Pisco Sour** E 15

COYA Pisco, fresh lime juice,  
sugar syrup, egg white

### **Infusions** 16

- Blueberry & Lavender
- Raspberry
- Passion Fruit
- Pomegranate & Mint
- Strawberry
- Jalapeños
- Lemongrass & Kaffir

### **Chilcano** 15

COYA Pisco, fresh lime juice,  
ginger ale, bitters

### **Infusions** 16

- Blueberry & Lavender
- Raspberry
- Passion Fruit
- Pomegranate & Mint
- Strawberry
- Jalapeños
- Lemongrass & Kaffir

## VODKA

<b>Sauvelle</b> Bordeaux	<b>13</b>
<b>Beluga</b> Gold	<b>35</b>
<b>Belvedere</b>	<b>11</b>
<b>Belvedere</b> Smogory	<b>14</b>
<b>Belvedere</b> Bartezek	<b>15</b>
<b>Ciroc</b>	<b>14</b>
<b>Crystal Head</b> Aurora	<b>17</b>
<b>Grey Goose</b>	<b>13</b>
<b>Grey Goose</b> VX	<b>22</b>
<b>Ketel One</b>	<b>11</b>
<b>Tito's</b>	<b>12</b>
<b>Zubrowka</b>	<b>10</b>
<b>L'orbe Caviar</b>	<b>40</b>

## GIN

<b>Beefeater</b> 24	<b>10</b>
<b>Bordeaux Distilling Co</b>	<b>13</b>
<b>Bombay Sapphire</b>	<b>10</b>
<b>Star of Bombay</b>	<b>13</b>
<b>Elephant Gin</b>	<b>12</b>
<b>Hendrick's</b>	<b>12</b>
<b>Monkey 47</b>	<b>15</b>
<b>Nikka</b> Coffey	<b>15</b>
<b>Oxley</b>	<b>13</b>
<b>Plymouth</b>	<b>10</b>
<b>Tanqueray</b> Dry	<b>10</b>
<b>Tanqueray</b> N°10	<b>14</b>
<b>London N°1</b>	<b>12</b>



## AMERICAN WHISKEY

<b>Bulleit</b> Bourbon	11
<b>Bulleit</b> Rye	12
<b>Jack Daniel's</b>	10
<b>Gentlemen Jack</b>	14
<b>Maker's Mark</b>	10
<b>Woodford Reserve</b> Bourbon	12
<b>Woodford Reserve</b> Rye	14.5
<b>Whistle Pig</b> Rye	24

## BRANDY

<b>Baron de Sigognac</b> 10 yrs Armagnac	11
<b>Martell</b> Cordon Bleu XO	22
<b>Lemorton</b> Calvados	50
<b>Remy Martin</b> Louis XIII	300
<b>Remy Martin</b> XO	40
<b>Remy Martin</b> VSOP	12
<b>Ragnaud</b> Sabourin	32
<b>Hennessy</b> VS	12
<b>Hennessy</b> Paradis	150

## BEER

<b>Alhambra</b> Reserva 1925	6.50
<b>Cusqueña</b>	6.50

## REFRESCOS

Non alcoholic

<b>Inti</b> Passion fruit puree, pineapple juice, vanilla syrup & coconut puree	10
<b>Flor de Melocotón</b> Apple and lemon juice, peach puree, lavender	10
<b>Chicha Morada</b> Fresh raspberries, lime and peruvian purple corn juice	10

## MEZCAL

<b>Illegal</b> Joven	12
<b>Estancia</b> Raicilla	18
<b>Montelobos</b> Espadin	14
<b>Hacienda de Chihuahua Sotol</b> Plata	14
<b>Los Siete Misterios</b> Doba	15
<b>Los Danzantes</b> Reposado	22
<b>Alipus</b> San Juan Mezcal 47.8%	18
<b>Pierde Almas</b> Coyote 46%	32
<b>Del Maguey</b> Vida	13
<b>Del Maguey</b> Pechuga	35
<b>Del Maguey</b> Minero	22
<b>Del Maguey</b> Tobala	32
<b>Del Maguey</b> Crema de Mezcal	14
<b>Casamigos</b> Mezcal	17

## RUM

<b>Plantation</b> Pineapple	13
<b>Plantation</b> Peru 2016	20
<b>Angostura 1824</b> 10 yrs	14
<b>Appleton Estate</b> 12 yrs	12
<b>Appleton Estate</b> 30 yrs	128
<b>Bacardi</b> 8 yrs	12
<b>Black Tot</b> Last Consignment	170
<b>Cartavio</b> Solera 12	11
<b>Cartavio</b> XO	22
<b>Diplomático</b> Ambassador	40
<b>Diplomático</b> Reserva Exclusiva	15
<b>Santiago de Cuba</b> Blanco	11
<b>Santiago de Cuba</b> 8 yrs	11
<b>Santiago de Cuba</b> 11 yrs	14
<b>Santiago de Cuba</b> 12 yrs	16

## JAPANESE

<b>Ichiro's</b> Double Distilleries	30
<b>Ichiro's</b> Mizunara Wood Reserve	30
<b>Ichiro's</b> The Joker	230
<b>Nikka</b> Coffey Grain	17
<b>Nikka</b> Coffey Malt	16
<b>Nikka Pure</b> Malt Black	13
<b>Nikka Pure</b> Red	20
<b>Nikka Taketsuru</b> Black Label	19
<b>Nikka Taketsuru</b> 21yrs	90
<b>Yamazaki</b> 12 yrs	28
<b>Yamazaki</b> 18 yrs	95
<b>Hakushu</b> 12 yrs	30
<b>Hibiki</b> Harmony	18

## IRISH

<b>Jameson</b>	10
<b>Jameson</b> Black Barrel	13
<b>Sexton</b> Single Malt	11

## SINGLE MALT

<b>Ardbeg</b> 10 yrs	15
<b>Caol Ila</b> 12 yrs	14
<b>Balvenie</b> Single Barrel 15 yrs	20
<b>Dalwhinnie</b> 15 yrs	12
<b>Glenmorangie</b> 10 yrs	12
<b>Glenmorangie</b> 18 yrs	28
<b>Glenmorangie</b> Signet	33
<b>Isle of Jura</b> 1974	150
<b>Lagavulin</b> 16 yrs	18
<b>Laphroaig</b> 10 yrs	13
<b>Macallan</b> 12 yrs	18
<b>Macallan</b> 18 yrs Sherry Oak	65
<b>Oban</b> 14 yrs	17
<b>Talisker</b> 10 yrs	16
<b>Talisker</b> 18 yrs	25
<b>Talisker</b> Storm	16

## BLENDED WHISKY

<b>Chivas Regal</b> 12 yrs	11
<b>Chivas Regal</b> 18 yrs	21
<b>Johnnie Walker</b> Black	11
<b>Johnnie Walker</b> Gold	16
<b>Johnnie Walker</b> Blue	40
<b>Johnnie Walker</b> King George V	120
<b>Johnnie Walker &amp; Sons</b> Odyssey	190

## RUM

<b>Bumbu</b>	12
<b>El Dorado</b> 15 yrs	16
<b>El Dorado</b> 21 yrs	40
<b>Eminente</b> Amber Claro	11
<b>Eminente</b> Reserva 7 yrs	13
<b>Facundo</b> Neo	15
<b>Facundo</b> Eximo 10 yrs	18
<b>Facundo</b> Exquisito	38
<b>Facundo</b> Paraíso	48
<b>Havana Club</b> 7 yrs	12
<b>Havana Club</b> 15 yrs	35
<b>Havana Club</b> Selección de Maestros	16
<b>Havana Club</b> Máximo	220
<b>Kraken</b> Black Spiced	12
<b>La Hechicera</b> Solera 21	15
<b>Mount Gay</b> Black Barrel	11
<b>Mount Gay</b> XO	15
<b>Mount Gay</b> 1703	38
<b>Pampero</b> Aniversario	13
<b>Pyrat</b> 1623 Rum Cask	65
<b>Pyrat</b> XO	15
<b>Rhum Clement Homère</b> XO	30
<b>Clement</b> View Select Barrel	12
<b>Santa Teresa</b> 1796	15
<b>Zacapa</b> 23 yrs	17
<b>Zacapa</b> XO	29
<b>Barcelo</b> Imperial	15
<b>Gosling's</b> Black Seal	18
<b>Banks</b> 5 yrs	13
<b>Banks</b> 7 yrs	17
<b>Trois Rivières</b> 8 yrs	23
<b>Dictador Abyss</b> 750ml	3220

Spirit and liquor prices are served in 50 ml measurement.  
25ml measurements are available on request.

## PISCO

<b>1615</b> Quebranta	11
<b>Barsol</b> Acholado	10
<b>Barsol</b> Quebranta	10
<b>Barsol</b> Torontel Mosto Verde	12
<b>Barsol</b> Perfecto Amor	10
<b>Campo de Encanto</b> Acholado	11
<b>La Diablada</b> Acholado	11
<b>Macchu</b> Pisco	11
<b>Payet</b> Acholado	14
<b>Ñusta</b> Italia 750ml	700

## TEQUILA

<b>Avión</b> Silver	16
<b>Avión</b> Añejo	20
<b>Avión</b> Reserva 44	40
<b>Casamigos</b> Blanco	15
<b>Casamigos</b> Reposado	16
<b>Casamigos</b> Añejo	17
<b>Código</b> Blanco	15
<b>Código</b> Rosa	18
<b>Clase Azul</b> Reposado	45
<b>Clase Azul</b> Añejo	90
<b>Clase Azul</b> Ultra Añejo	400
<b>Don Julio</b> Blanco	14
<b>Don Julio</b> Reposado	14
<b>Don Julio</b> Añejo	17.5

Spirit and liquor prices are served in 50 ml measurement.  
25ml measurements are available on request.

## TEQUILA

<b>Calle 23</b> Blanco	10
<b>Calle 23</b> Reposado	11
<b>El Tesoro</b> 70th Anniversary Añejo	74
<b>Fortaleza</b> Blanco	18
<b>Fortaleza</b> Still Strength 46%	28
<b>Jose Cuervo</b> Platino	20
<b>Jose Cuervo</b> Reserva de la Familia Extra Añejo	25
<b>Jose Cuervo</b> 250th Aniversario Extra Añejo	400
<b>Patrón</b> Silver	14.5
<b>Patrón</b> Añejo	16
<b>Gran Patrón</b> Burdeos	70
<b>Gran Centenario</b> Reposado	11
<b>Rey Sol</b> Extra Añejo 6 yrs	65
<b>Satryna</b> Blanco	26
<b>Satryna</b> Cristalino	45
<b>1800</b> Blanco	14
<b>1800</b> Reposado	16
<b>1800</b> Añejo	20
<b>1800</b> Colección Reserva	320
<b>Maestro Dobel</b> Diamante	18
<b>Maestro Dobel</b> Humito	16
<b>Crotalo</b> Extra Añejo	600
<b>Asombroso</b> Añejo	320
<b>Porfidio</b> Single Cask Añejo	28
<b>Tapatio</b> Reposado	10
<b>Volcán</b> Blanco	15
<b>Volcán</b> Cristalino	19

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