

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.

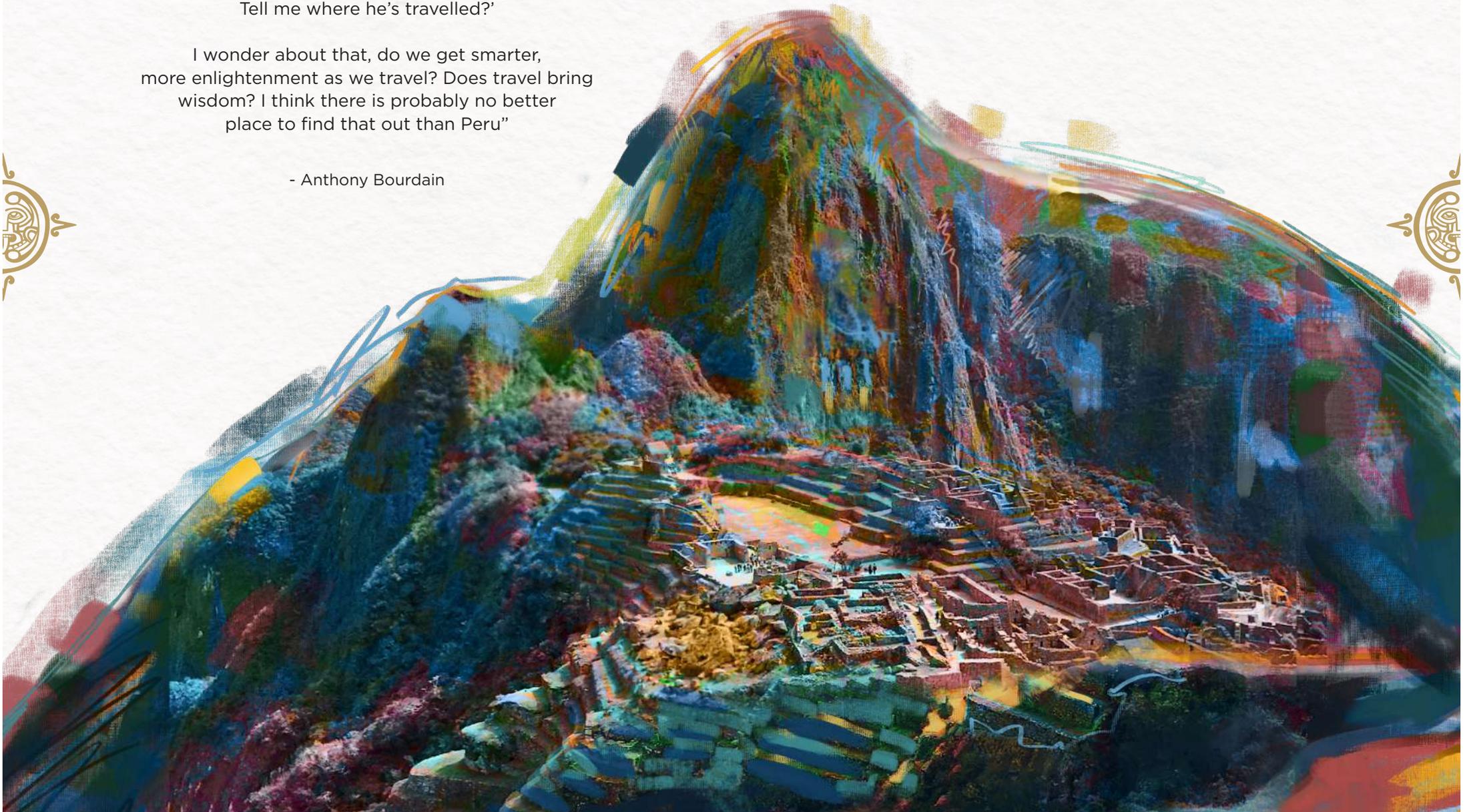


“A prophet once said:

‘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.

• 70 •

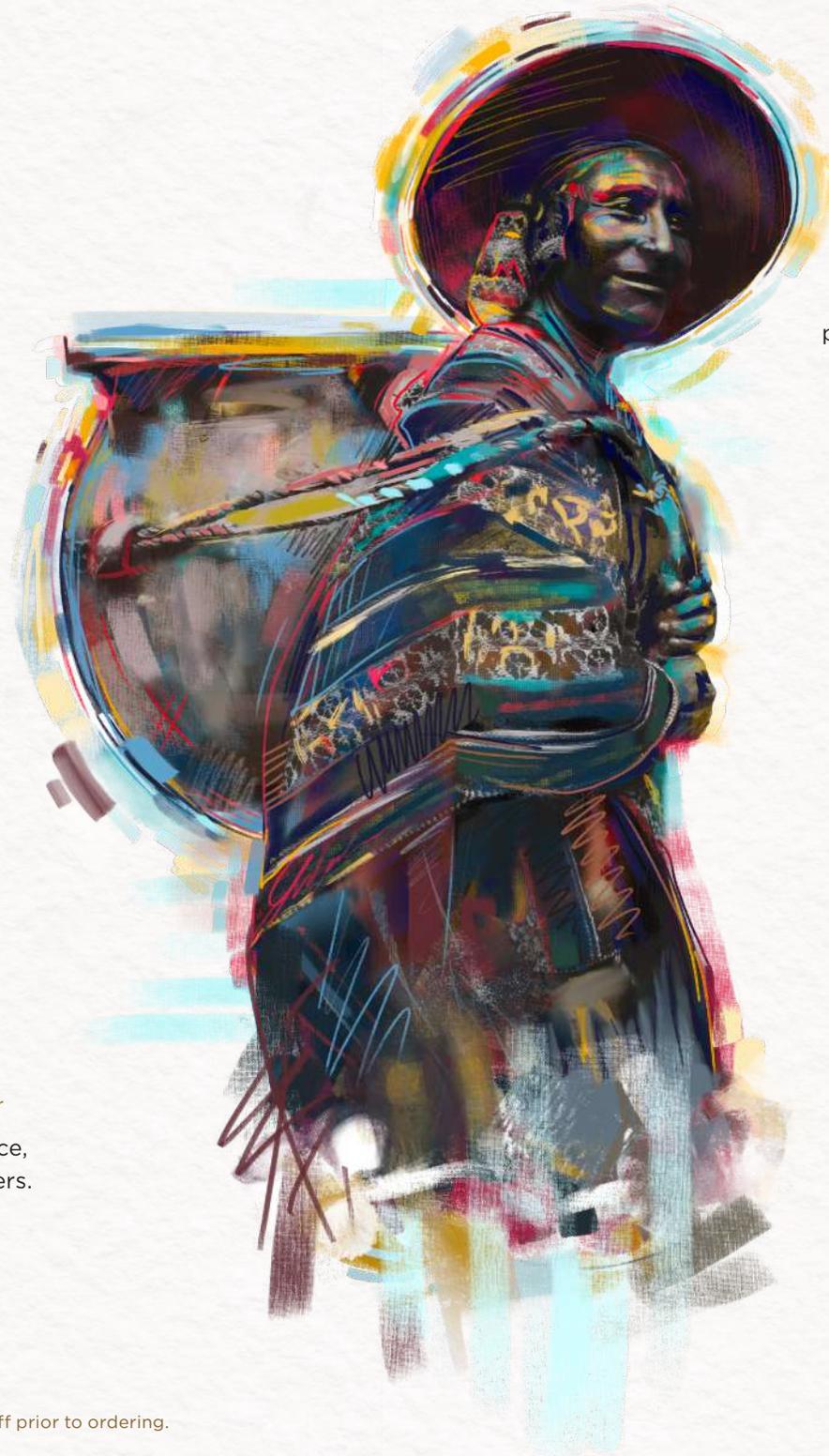


Chilcano

refreshing | thirst quencher

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

• 70 •



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

Melon & Thyme

Charred Peach & Chilli

Lychee & Vanilla

Coconut & Lucuma

Mandarin & Coffee

Kumquat & Orange

Chicha Morada



• 74 •

Pisco Cocktails



Acaramelados

bittersweet | nutty

COYA Pisco infused with roasted almonds, coconut oil washed Aperol, cold brew, oleo saccharum.

• 75 •



Laguna Rosa

herbal | complex

Parmesan washed COYA Pisco, Lillet Rose, strawberry & basil sherbet.

• 70 •



El Dorado

spirit forward | bittersweet

Slow dripped COYA Pisco through coffee & strawberry, Martini Fiero, black raspberry liqueur.

• 90 •



MaraCOYA Spritz

from COYA Abu Dhabi

Passion fruit Pisco, pineapple, prosecco.

• 75 •



MaraCOYA Mule

from COYA Mayfair

Passion fruit Pisco, mango syrup, lemon, Franklin & Sons ginger ale.

• 75 •



El Tropical

tropical | fruity

COYA Pisco infused with pandan leaves, white crème de cacao, coconut, pineapple.

• 70 •

Doha Signatures



Encanto

herbal | thirst quencher | fizzy
Gin, St Germain, herbs cordial,
prosecco.

• 80 •



Camila

refreshing | citrusy
Tequila, mezcal, passion fruit,
pomelo & ginger cordial.

• 75 •



Orions Belt

bittersweet | umami

Vodka, Campari, Martini Rosato,
cherry tomato & cloves cordial.

• 75 •



Pinhaxa

tropical | creamy

Cachaça, Fernet Branca,
coconut, pineapple.

• 70 •



Pachamama

fruity | refreshing

Gin, apricot brandy,
passion fruit & Sichuan pepper cordial.

• 70 •

COYA Family Favourites



Agua de Leche

light | complex | delicate

Tequila, rum, mezcal, coconut liqueur, pineapple, spices, tonka, vanilla, passion fruit.

• 85 •



Dulce Mordida

rich | complex | sweet

Cognac infused with cacao nibs, Campari, port wine, coffee liqueur, cherry.

• 90 •

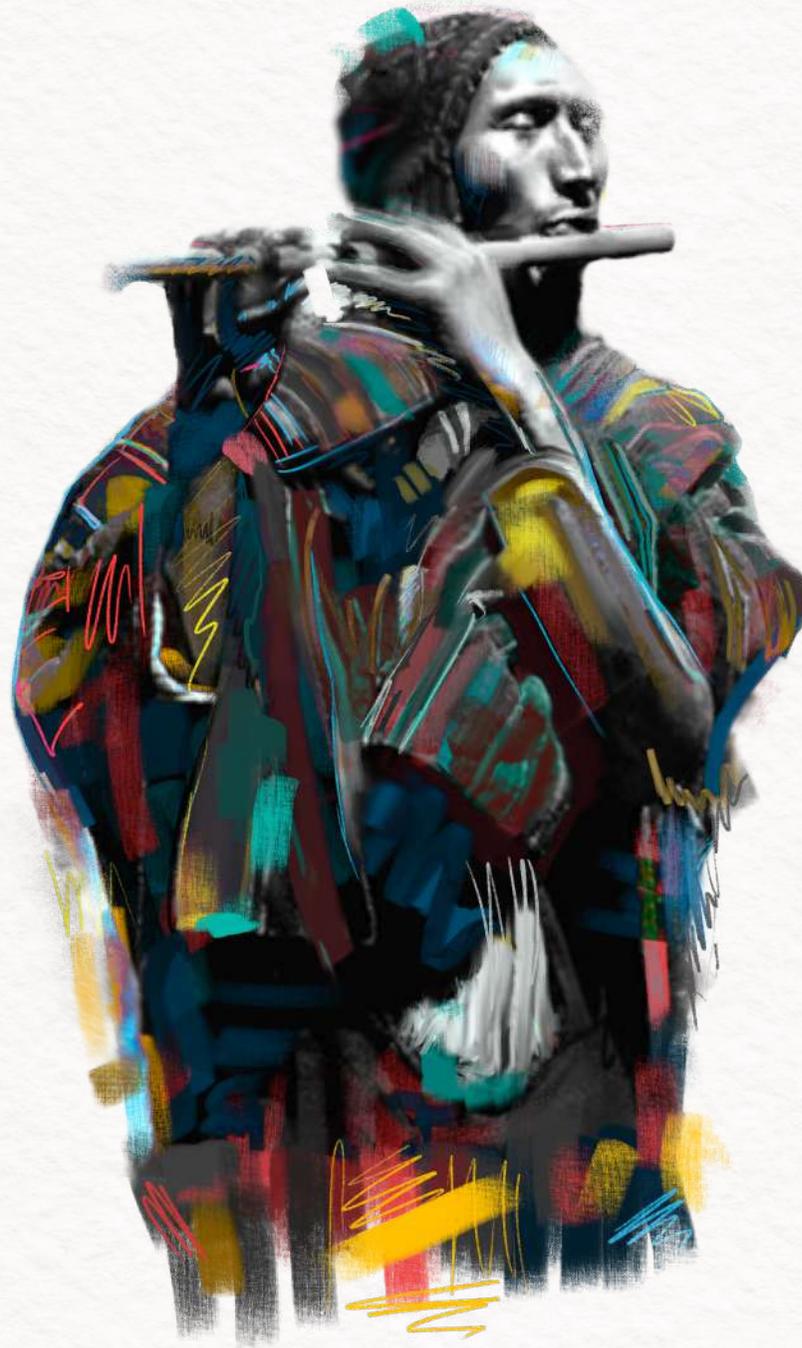


Yankha

refreshing | floral

Gin, pomegranate molasses, rose cordial, hibiscus acid, tonic.

• 70 •



El Renacimiento

fruity | elegant | complex

Whiskey, Frangelico, espresso, banana peel saccharum.

• 70 •



La Mandarina

refreshing | zesty

Vodka infused with mandarin, Italicus, lemon cordial, hibiscus, mandarin foam.

• 85 •



Criollo

smooth | savoury | spicy

Tequila añejo, corned coconut cream, red bell pepper cordial, ají amarillo.

• 85 •

Taste Of Lima



Guacamole

Avocado, corn tortillas, shrimp crackers.

• 67 •

Beef Bao

Prime short rib, mantou bao, ají amarillo.

• 96 •

Chicken Taco

Grilled chicken, bell pepper, huayro potato, botija olives.

• 62 •

Baos con Langosta

Lobster, Oscietra caviar, celery, smoked ají panca.

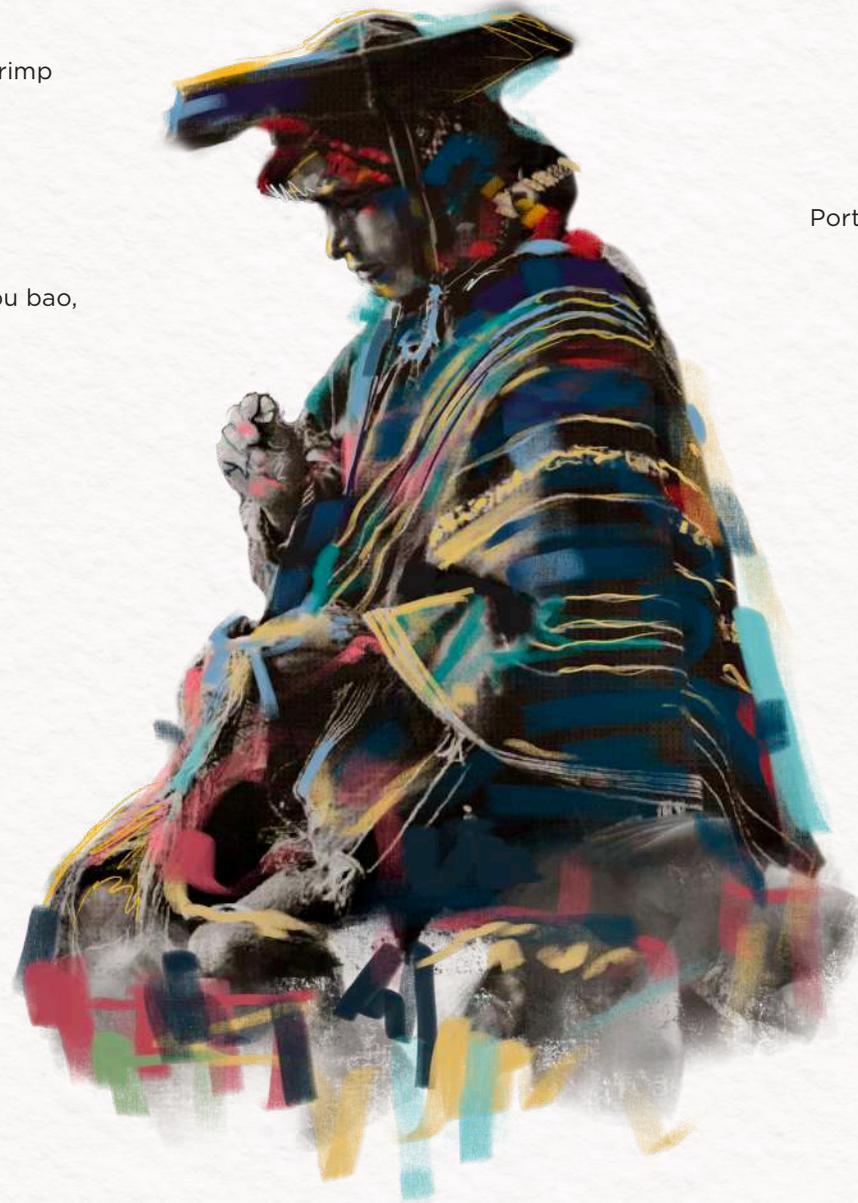
• 104 •

Salmon Tostada

GF

Salmon, cream cheese, ají amarillo.

• 60 •



Beef Anticucho

GF

Beef fillet, ají panca, coriander.

• 95 •

Setas Anticucho

VG | GF

Portobello mushroom, ají panca, parsley.

• 49 •

Avocado Maki

V

Shiitake, ají limo, avocado, quinoa, black sesame.

• 80 •

Prawn Tempura Maki

Prawn tempura, salmon, chipotle, Peruvian furikake.

• 95 •

Patatas Bravas

V | GF

Crispy potatoes, spicy tomato, huancaína sauce.

• 44 •

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



Purple Rain

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

• 60 •



Blossom Spritz

Homemade dry vermouth,
NA sparkling wine.

• 55 •



Palomita

Lyre's Dry, paloma cordial,
agave nectar, red chilli.

• 55 •



Martini Espresso

Lyre's Espresso Classico,
Lyre's Dark Cane, muscovado,
tonka beans, cold brew coffee.

• 55 •



Scarlet

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

• 55 •



