

Martin 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 Martin Chambi.

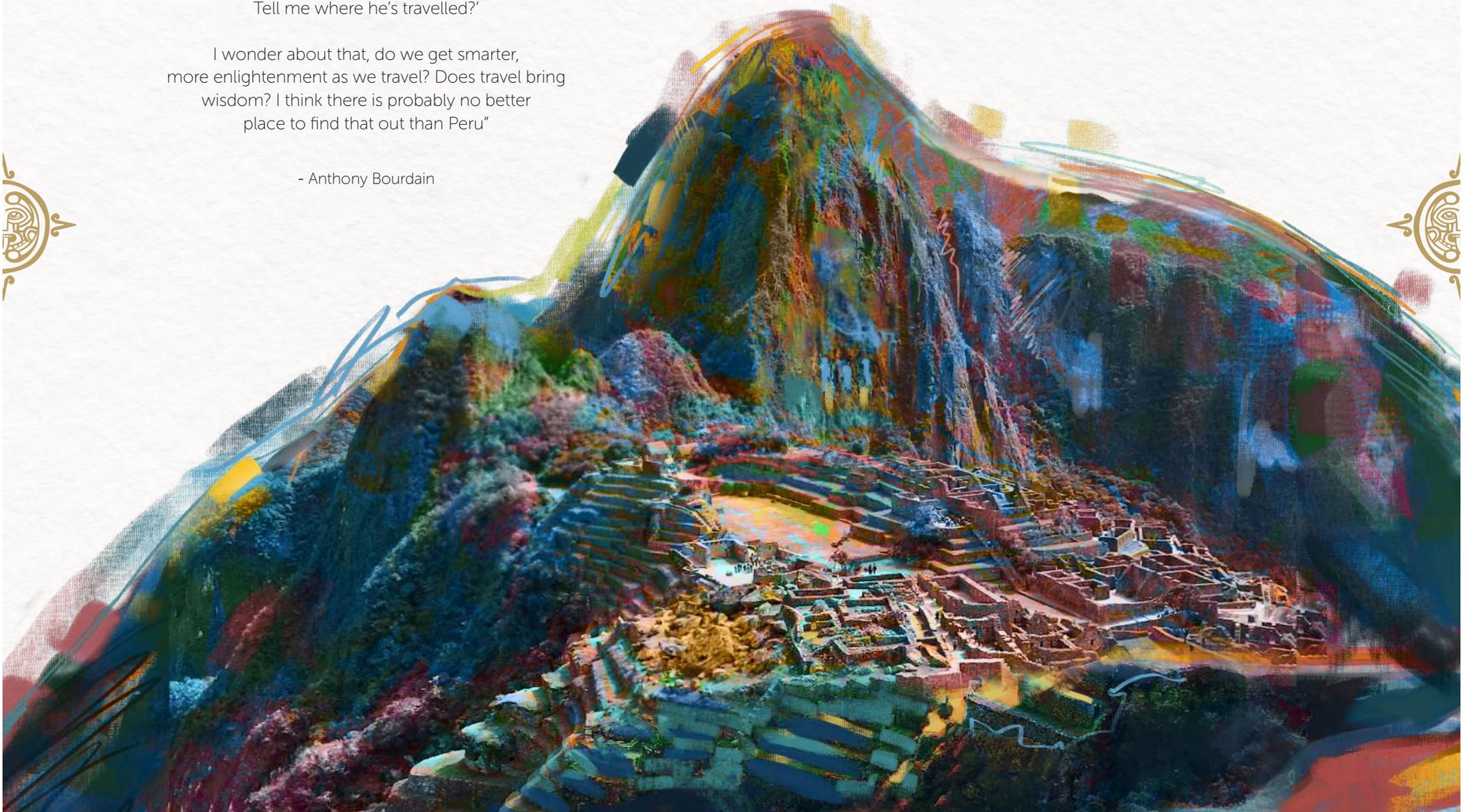


"A prophet once said:

'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



Pisco Cocktails



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 •

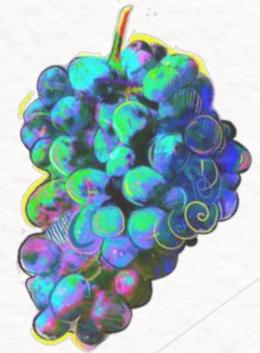


Acaramelados

exotic | nutty | refreshing

COYA Pisco infused with caramelised almond, coconut infused Aperol, cold brew, tonic.

• 75 •



El Dorado

strong | indulgent | bittersweet

Slow dripped COYA Pisco, rosato vermouth, Brazilian coffee beans, black cardamom.

• 90 •



Parchita

sweet & sour | tropical | punch

COYA Pisco infused with passion fruit, drambuie, olive brine, house salt, sugar.

• 75 •



El Tropical

aromatic | refreshing | light

COYA Pisco, coconut, pandan syrup, lime juice.

• 70 •



All prices are listed in Qatari Riyal.

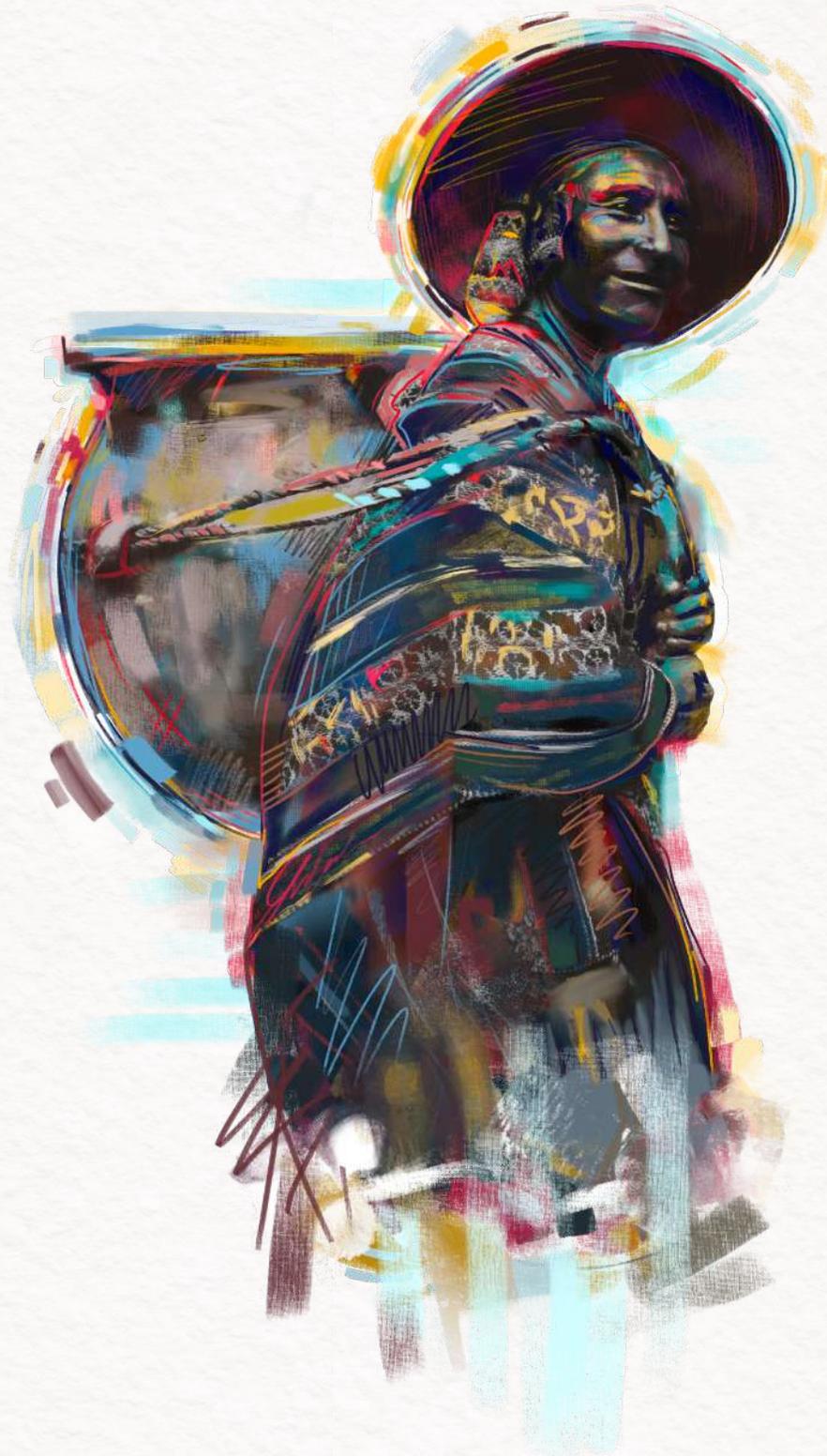
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

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
- Blueberry & Lavender
- Lychee & Vanilla
- Coconut & Lucuma
- Mandarin & Coffee
- Kumquat & Orange
- Chicha Morada
- Tamarind & Chipotle



Doha Signatures



Omagua

fruity | complex | fizzy

Gin, sake, lychee handcrafted schrub,
extra dry vermouth, cava.

• 110 •



Palomita

refreshing | herbal | sweet

Tequila, mezcal,
peach & lemongrass cordial, italicus.

• 90 •



La Espera

sweet | fizzy | delicate

Pear infused vodka,
mate syrup, apple cider.

• 75 •



Bali Highball

light | fruity | complex

Rum, mango, clarified tropic fruits,
citrus, honey.

• 75 •



Té de las 11

citrusy | herbal | fresh

Gin, camomile cordial, almond schrub.

• 70 •

COYA Family Favourites



Agua de Leche

light | complex | delicate

Tequila, rum, mezcal, pineapple, spices, citrus, tonka, vanilla, passion fruit.

• 85 •



Mezcal Negroni

smoky | bittersweet

Mezcal, cynar, apricot brandy, sweet vermouth.

• 90 •

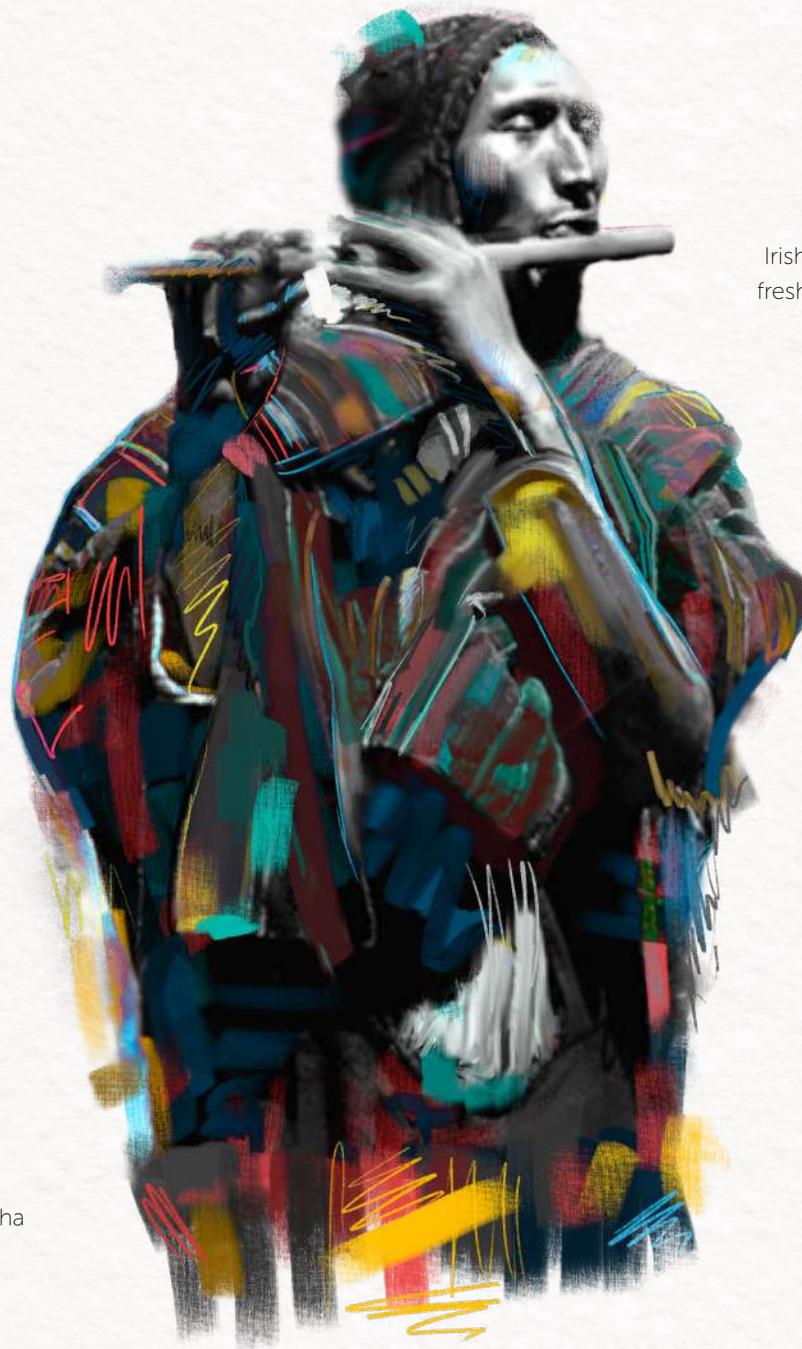


Inca de Jora

elegant | thirst quencher | zingy

Gin, banana infused Martini Bianco, chicha morada, passion fruit, prosecco.

• 80 •



El Renacimiento

coffee | bittersweet

Irish whiskey, grapefruit infused frangelico, fresh espresso, homemade rosemary syrup.

• 70 •



Santa Mandarinina

delicate | fresh | citrusy

Gin, mandarin elixir, lemon cordial, rosato vermouth, flor de Jamaica hibiscus.

• 75 •



Criollo

exotic | refreshing | smooth

Tequila, torched red bell pepper reduction, Frangelico, lime.

• 85 •

Taste Of Lima



Guacamole

Avocado, corn tortillas, shrimp crackers.

• 62 •

Beef Bao

Prime short rib, mantou bao, aji amarillo.

• 90 •

Chicken Taco

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

• 55 •

Baos con Langosta

Lobster, Oscietra caviar, celery, smoked aji panca.

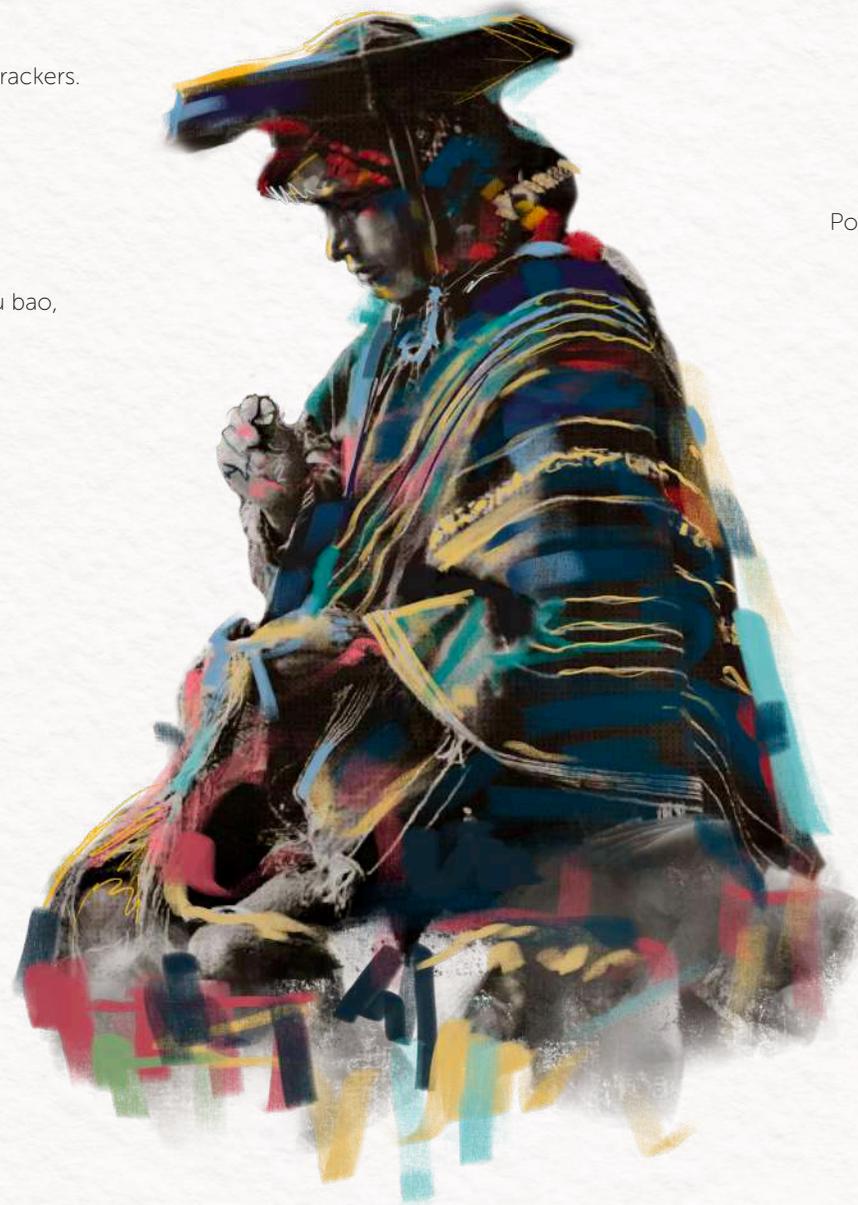
• 104 •

Salmon Tostada

GF

Salmon, cream cheese, aji amarillo.

• 60 •



Beef Anticucho

GF

Beef fillet, aji panca, coriander.

• 88 •

Setas Anticucho

VG | GF

Portobello mushroom, aji panca, parsley.

• 49 •

Avocado Maki

V

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

• 80 •

Prawn Tempura Maki

Prawn tempura, salmon, chipotle, Peruvian furikake.

• 88 •

Patatas Bravas

V | GF

Crispy potatoes, spicy tomato, huancaína sauce.

• 44 •

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GF: Gluten free

V: Vegetarian

VG: Vegan

Non Alcoholic Cocktails



Purple Rain

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

• 60 •



Cúmachata

Homemade tropical water, lúcuma, horchata & dates syrup.

• 55 •



Trio de Janeiro

Lyre's Amaretti, lime soda, apricot, dragon fruit.

• 55 •



La Isla

Pineapple juice, muddled pear, bergamot, lime cordial.

• 55 •



