

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.

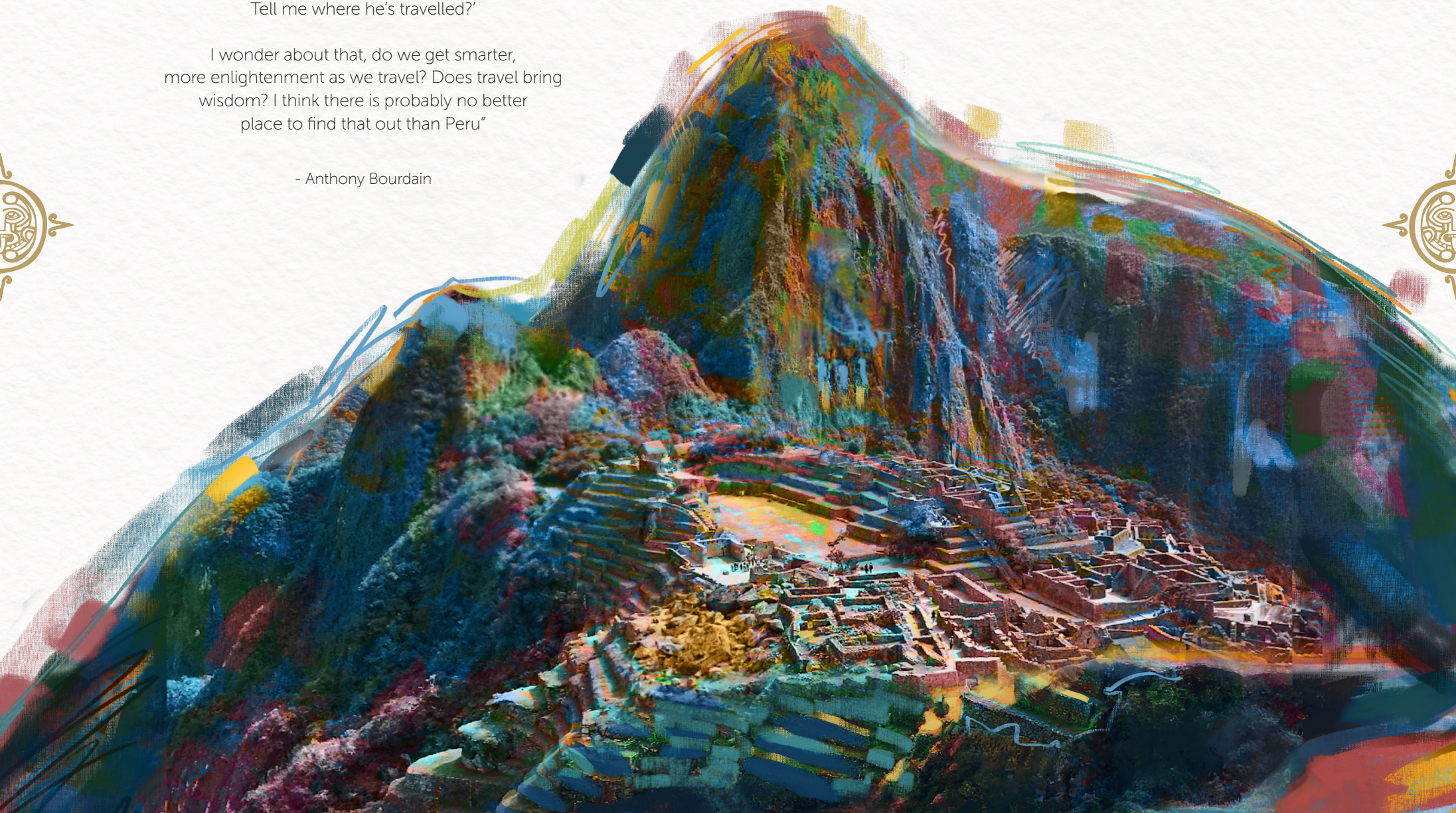


"A prophet once said:

'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



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.

• 65 •



Chilcano

refreshing | thirst quencher

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

• 65 •



Martini del Peru

spirit forward | dry

COYA Pisco, 9diDante dry vermouth, botanical bitters.

• 70 •



Olor A Sakura

fragrant | light | elegant

Blueberry Pisco, elderflower, cherry blossom, grapefruit.

• 65 •



Solaris

fresh | light | sweet

Viñas de Oro Italia, raspberry & strawberry oleo saccharum, virtual lime.

• 70 •

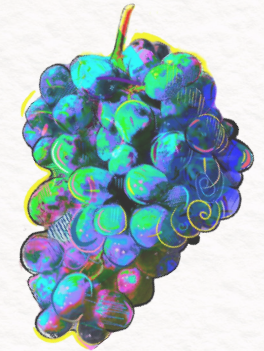


Punch de la Cosecha

fruity | exotic | refreshing

Pineapple & maracuya Pisco, prickly pear, curuba.

• 65 •



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. It has been instrumental for us in finding newer and better ways to introduce Pisco to the world.



- Passion fruit
- Pineapple
- Thyme & Bergamot
- Blood Orange & Ají Amarillo
- Peach, Sage & Yuzu
- Chicha Morada
- Blueberry & Lavender
- Mango & Chilli
- Rose & Lychee



Abu Dhabi Signatures



Azul de COYA

crispy | sweet & sour

Clase Azul Plata , hibiscus, aji mirasol, cotton candy.

• 130 •



Dulce Amargo

bittersweet | spiced | smooth

Black Tears spiced rum, stout reduction, grapefruit.

• 70 •



Ginebra Fizz

crispy | creamy | citrusy

Oxley Gin infused with kumquats, citrus and Szechuan oleo, egg white, guava soda.

• 75 •



Beyond the Wall

complex | smooth | rich

Mezcal, cocoa beurre noisette, Mancino Vecchio, Martini Ambrato, 86% dark chocolate & aji limo bitters, rectified orange cordial.

• 75 •



Siempre Niños

nostalgic | fizzy | floral

Chamomile 9DiDante vermouth, apple & pear cider shrub, bubbles.

• 65 •

COYA Family Favourites



Piscoco Negroni

smooth | bittersweet | velvety

Coconut aged 1615 Acholado, Campari, COYA vermouth blend.

• 75 •



Jardin del Eden

delicate | aromatic | silky

Milagro Blanco, mandarin, yuzu, sage, ginger.

• 80 •



Sol de Ipanema

fruity | exotic | refreshing

Yaguara Cachaca, kaffir tincture, pineapple agua fresca, curuba.

• 75 •



Raspadilla del Maguey

fruity | spicy | iced

Del Maguey Mezcal, mango & aji amarillo ice, Espadin nectar, lime.

• 65 •



Flor de Muna

citrusy | fruity | creamy

1615 Mosto Verde Italia, mandarin, Peruvian peppermint, pineapple.

• 65 •



Vino Santo

sweet | fragrant | light

Vodka, white peach, dry apricot, chardonnay, bubbles.

• 70 •

Taste Of Lima



Padron Pepper

V

Soy butter, cured egg yolk,
Botija olive, white balsamic.

• 48 •

Tuna Aburi Nigiri

Flame seared yellowfin tuna,
wasabi mayonnaise, teriyaki dressing,
Oscietra caviar.

• 86 •

King Crab Toasts

Norwegian king crab, mango,
celeriac miso purée, lemon.

• 98 •

Waygu Beef Baos

Beef cheek, passion fruit,
pickled cucumber.

• 78 •

Waygu Beef Pastry with Truffle

Beef ribs, avocado, mirasol, chilli.

• 82 •

Potato Croquettes

Huayro potato, taramasalata,
amarillo chilli, Manchego.

• 48 •

Tiger Prawn Maki Roll

Pumpkin, XO sauce, bonito,
escabechee.

• 76 •

Waygu Beef Tartare

Crispy Huayro potato,
pickled radish, panca chilli.

• 68 •



Non Alcoholic Cocktails



Chicha Colada

Coconut, orange juice, vanilla,
purple corn.

• 45 •



Pequeño Jardín

Mandarin, kaffir lime leaves,
sage & yuzu, lime dust.

• 50 •



Lima Lima

Strawberry mint
cordial, chicha morada,
pomegranate juice.

• 50 •



Inca Mojito

Passion fruit & mint cordial,
pineapple, soda water.

• 50 •

