

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 Varcoc**, exclusively for COYA's Bar menu. It comprises of colour overlays on photographs by **Martín Chambi**.

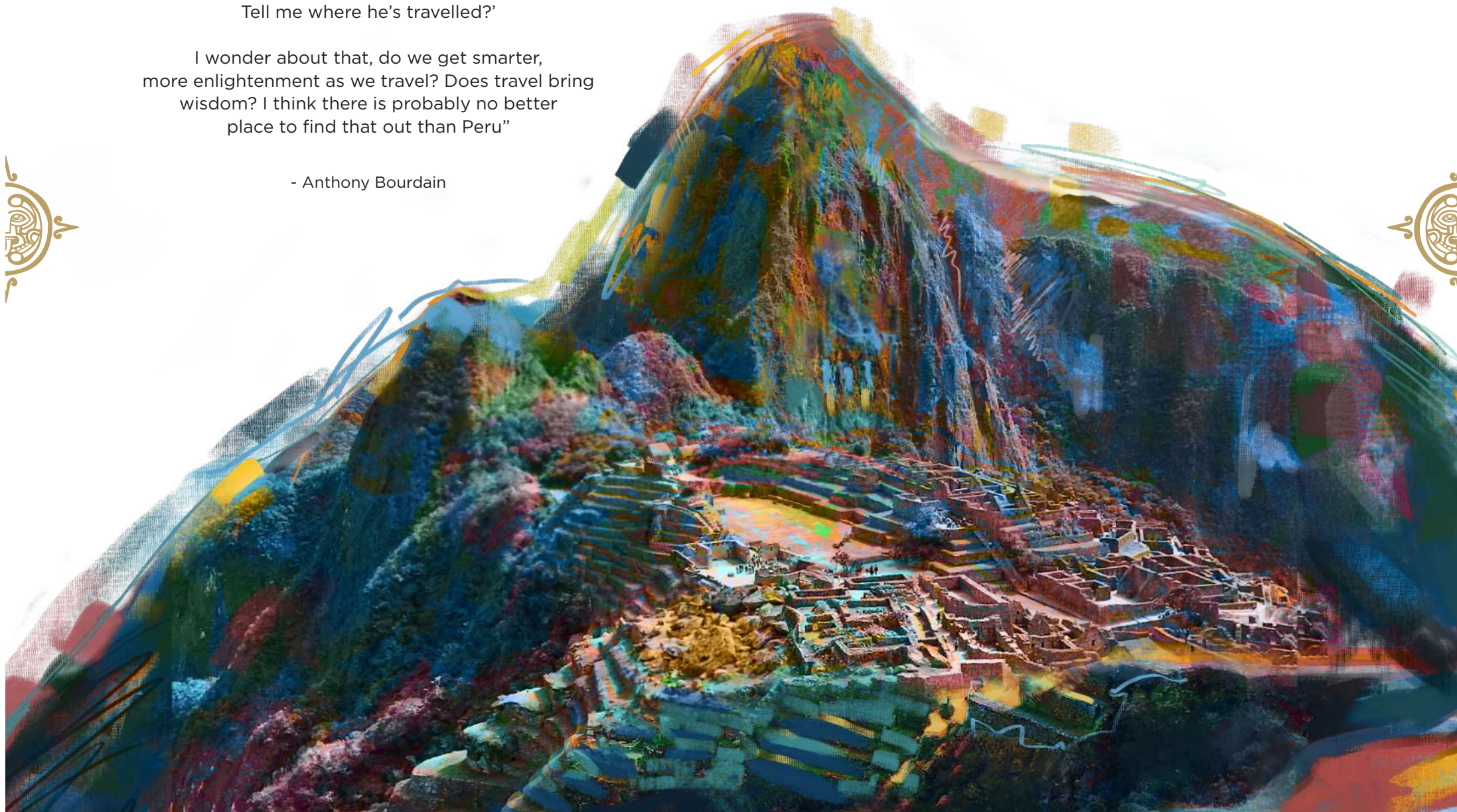


"A prophet once said:

'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.

• 65 •

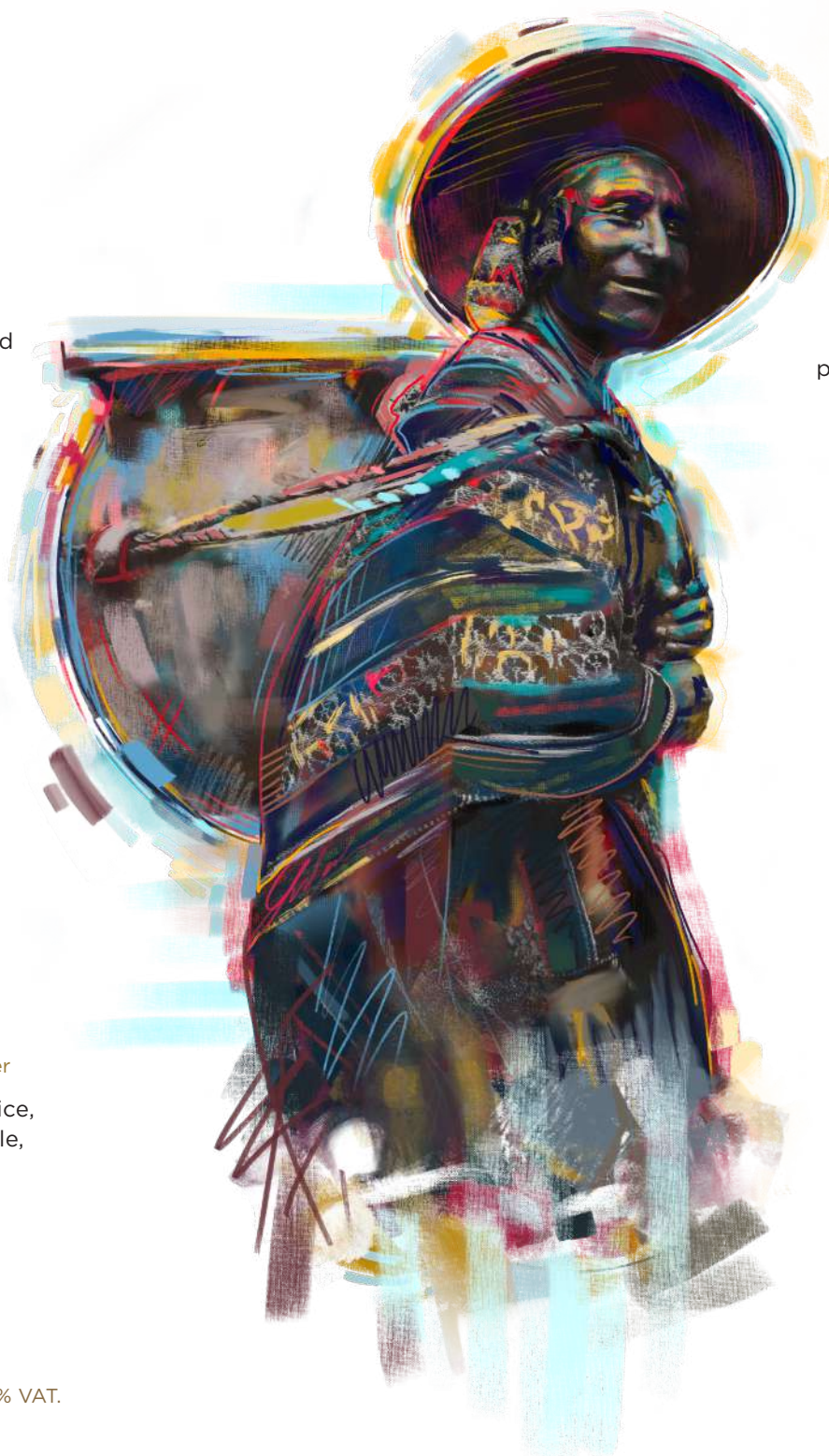


Chilcano

refreshing | thirst quencher

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

• 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 and find newer and better ways to introduce Pisco to the world.



Passion fruit

Pineapple

Thyme & Bergamot

Mango & Chilli

Chicha Morada

Peach, Sage & Yuzu

Prickly Pear & Jasmine

Blood Orange & Aji Amarillo



• 70 •

Pisco Cocktails



Miraflores

fruity | spicy

COYA Pisco, spicy curuba cordial, mango, pineapple, elderflower cloud.

• 70 •



Esmeralda

sweet | fruity | vibrant

1615 Pisco Mostoverde Italia, papaya, melon, Midori, Lyre's Dry London.

• 70 •



Fresa con Nata

bubbly | milky | fresh

COYA Pisco, raspberry, strawberry, cherry blossom, lemon, casein, bubbles.

• 65 •



Café con Leche

complex | round | soft

Pisco, algarubina, coffee, cacao, Baldoria Rosso, Casein.

• 65 •



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.



MaraCOYA Spritz

from COYA Abu Dhabi

Macerado del Peru, pineapple, prosecco.

• 70 •



Cholo Collins

from COYA Dubai

Macerado del Peru, Cointreau, passionfruit soda.

• 70 •

Abu Dhabi Signatures



Paloma Peruana

refreshing | zesty | light

Komos Rosa tequila, chicha morada,
Franklin & Sons grapefruit soda.

• 70 •



Mojito Claro

minty | refreshing | zesty

Nusa Cana rum, virtual lime,
Peruvian peppermint, bubbles.

• 65 •



Margarita Amarilla

fruity | spicy | crunchy

Reposado tequila, ají amarillo,
passionfruit, agave nectar.

• 65 •



Sabroso

spiritforward | savoury

Angostura Tamboo, wagyu,
umami vermouth, apricot brandy.

• 70 •



Carajillo N2O

reviving | bittersweet | mellow

Black Tears spiced rum, Ojo de Dios Café,
Lyre's coffee originale, cacao, muscovado.

• 70 •



Rio Sagrado

delicate | aromatic | light

Belvedere, lychee liqueur, rose,
clarified watermelon.

• 65 •

COYA Family Favourites



Vichaama

spirit forward | bitter | smooth

Tenjaku gin, palo santo,
Campari Morado, COYA vermouth.

• 75 •



Jardín del Edén

delicate | aromatic | silky

Cascahuin Blanco tequila, mandarin,
yuzu, sage, ginger.

• 80 •

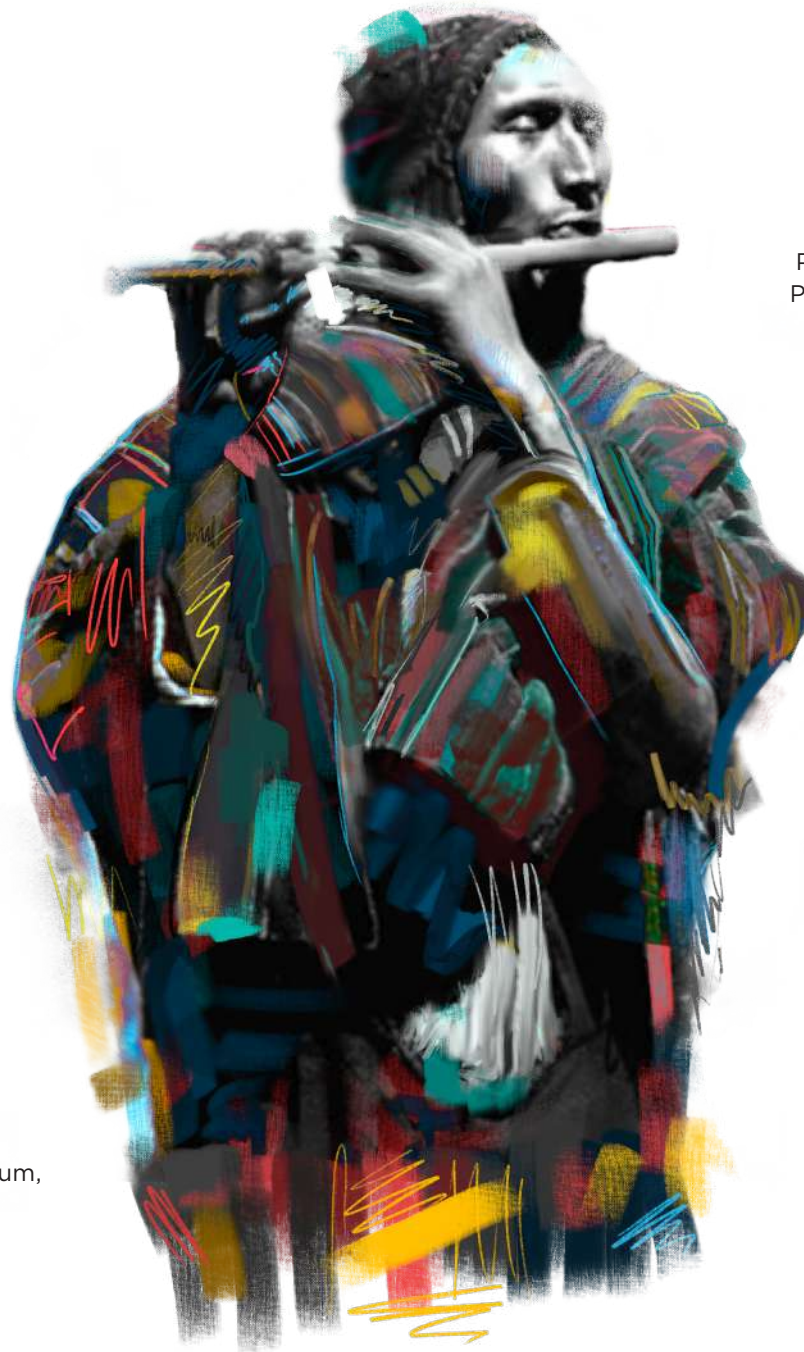


Batida de COYA

creamy | exotic | spicy

Coconut tequila, roasted pineapple rum,
spicy mango syrup.

• 65 •



Punch de la Cosecha

fruity | exotic | refreshing

Pineapple & maracuya Pisco,
Peruvian prickly pear, curuba.

• 65 •



Sacrificio

complex | vibrant | rich

Oxley Dry gin, cherry brandy,
raspberry sherry, agua de Jamaica.

• 85 •



Libertad

zesty | refreshing | light

Nusa Cana spiced, clear cola, lime.

• 70 •

Taste Of Lima



Guacamole

Avocado, corn tortillas,
shrimp crackers.

• 64 •

Pollo Canchita

Chicken, ají panca, yuzu kosho,
soya sauce.

• 68 •

Tacos de Res Wagyu

GF

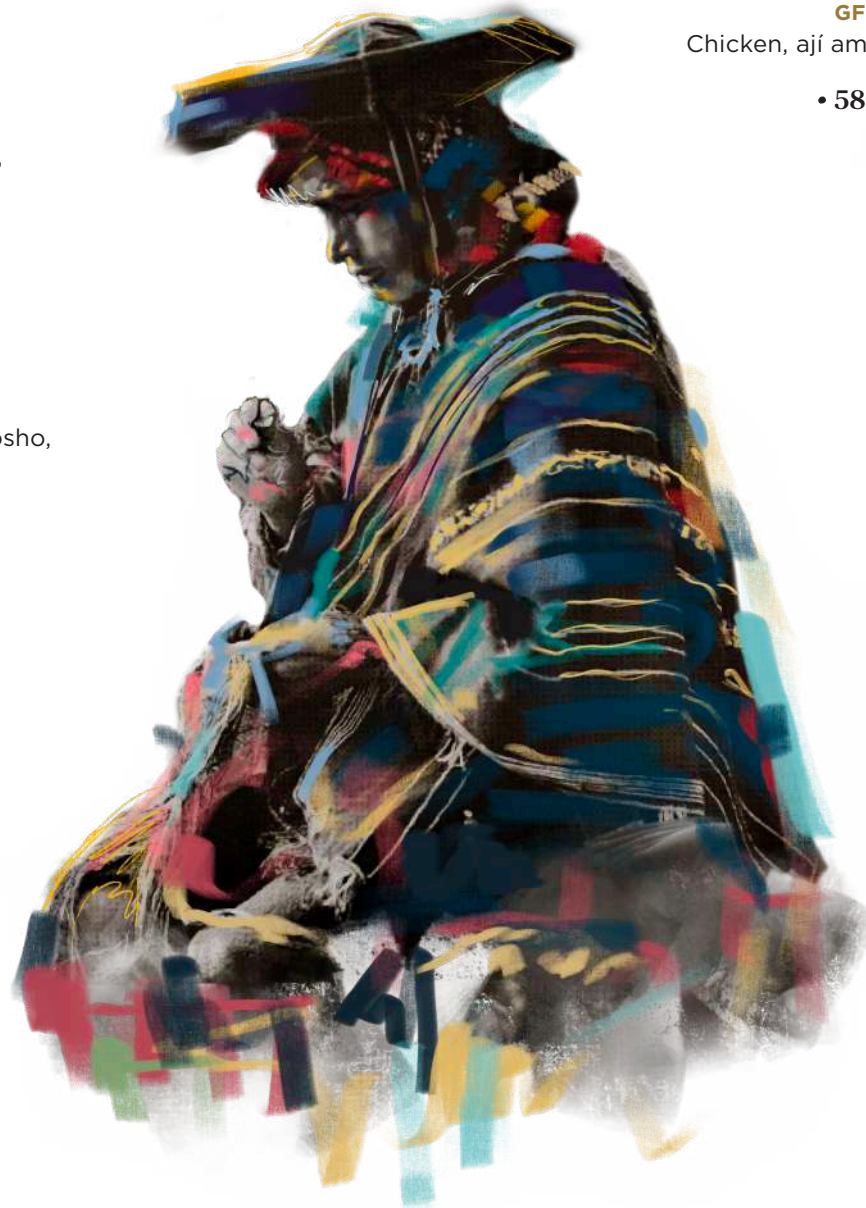
Wagyu sirloin, truffle, bell pepper,
ají jalapeño.

• 82 •

Empanadas de Costillas de Res

Beef ribs, avocado, ají mirasol,
truffle aioli.

• 84 •



Anticuchos de Pollo

GF

Chicken, ají amarillo, garlic.

• 58 •

Atún Aburi Nigiri

Torched yellowfin tuna, wasabi,
teriyaki dressing, oscietra caviar.

• 86 •

Tostadas de Cangrejo

Norwegian king crab, celeriac,
mango, lemon, oscietra caviar.

• 98 •

Anticuchos de Setas

VG | GF

Portobello mushrooms,
ají panca, parsley.

• 46 •

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



Incan Mojito

Passion fruit & mint cordial,
pineapple, soda.

• 50 •



Blossom Spritz

COYA 0.0 dry vermouth,
Bloom Le Blanc.

• 50 •



Palomita

Lyre's white cane, grapefruit,
chicha morada, chili,
Franklin & Sons grapefruit soda.

• 50 •



Precioso

Mandarine, yuzu, strawberry,
hibiscus, orange.

• 65 •



Scarlet

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

• 50 •



