

**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.

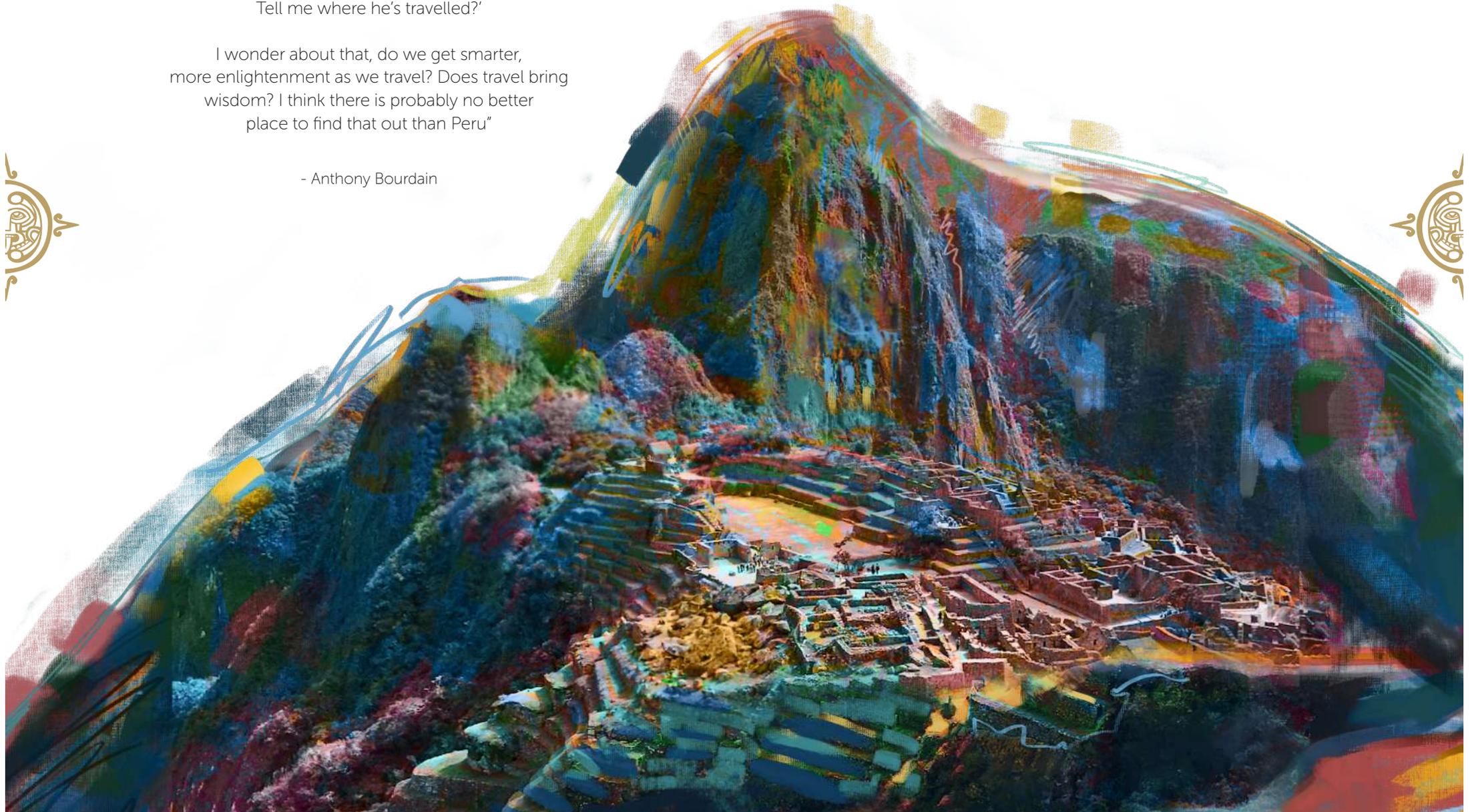


"A prophet once said:

'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.

• 65 •



### Chilcano

refreshing | thirst quencher

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

• 65 •

All prices are inclusive of 5% VAT.



### 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 •

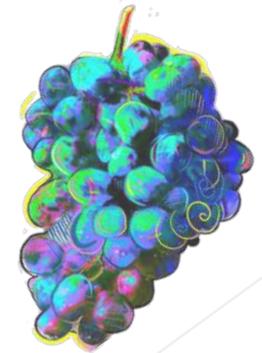


### Punch de la Cosecha

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



**Passion fruit**

**Pineapple**

**Thyme & Bergamot**

**Prickly Pear & Jasmine**

**Blood Orange & Ají Amarillo**

**Peach, Sage & Yuzu**

**Chicha Morada**

**Blueberry & Lavender**

**Mango & Chilli**



## Abu Dhabi Signatures



### Azul de COYA

crispy | sweet & sour

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

• 130 •



### Mojito Claro

minty / refreshing / zesty

Angostura Reserva, Peruvian peppermint, virtual lime, bubbles.

• 65 •



### 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

Amaras Espadin Mezcal, cocoa beurre noisette, Mancino Vecchio, Martini Ambrato, 86% dark chocolate & ají 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 •

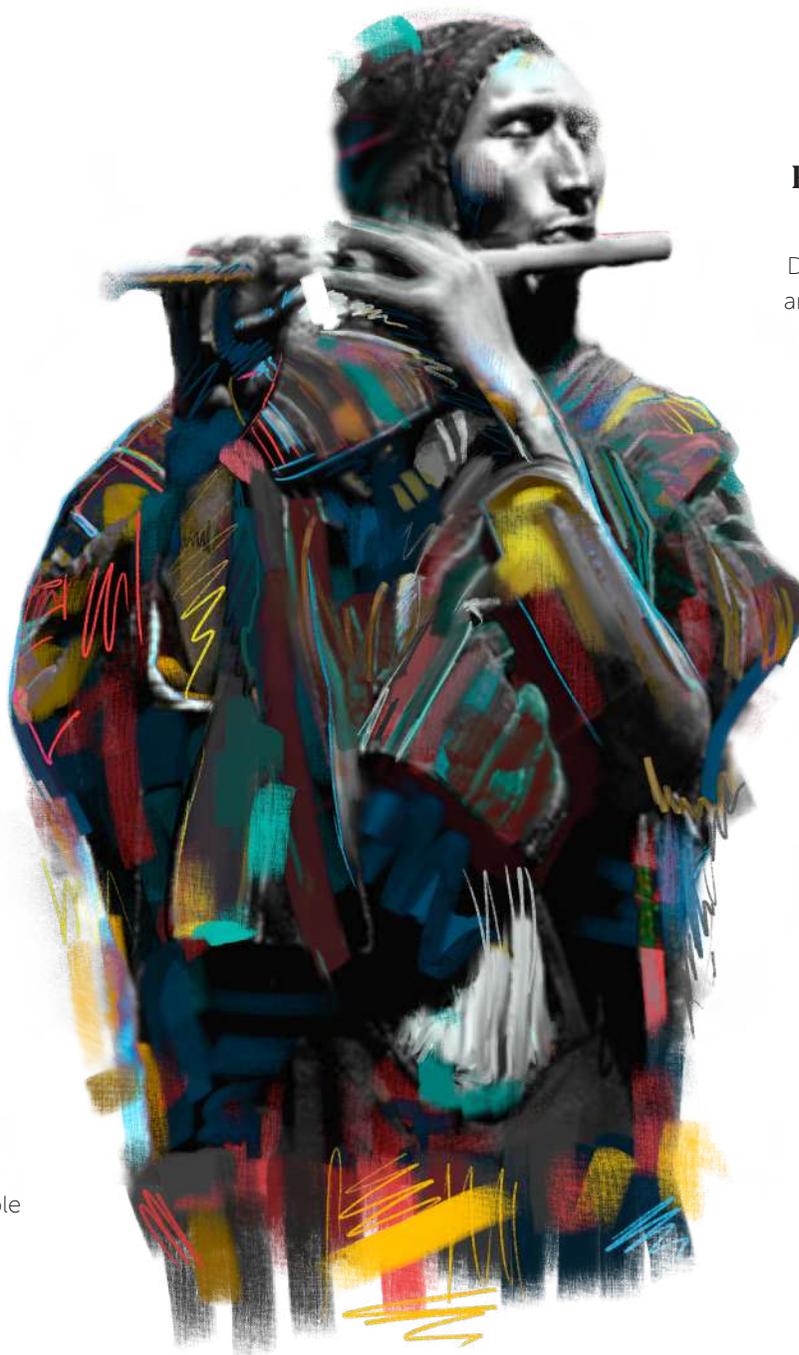


### Sol de Ipanema

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



## Guacamole

Avocado, corn tortillas, shrimp crackers.

• 62 •

## Wagyu Beef Baos

Beef cheek, passion fruit, pickled cucumber.

• 88 •

## Salmon Taco

GF

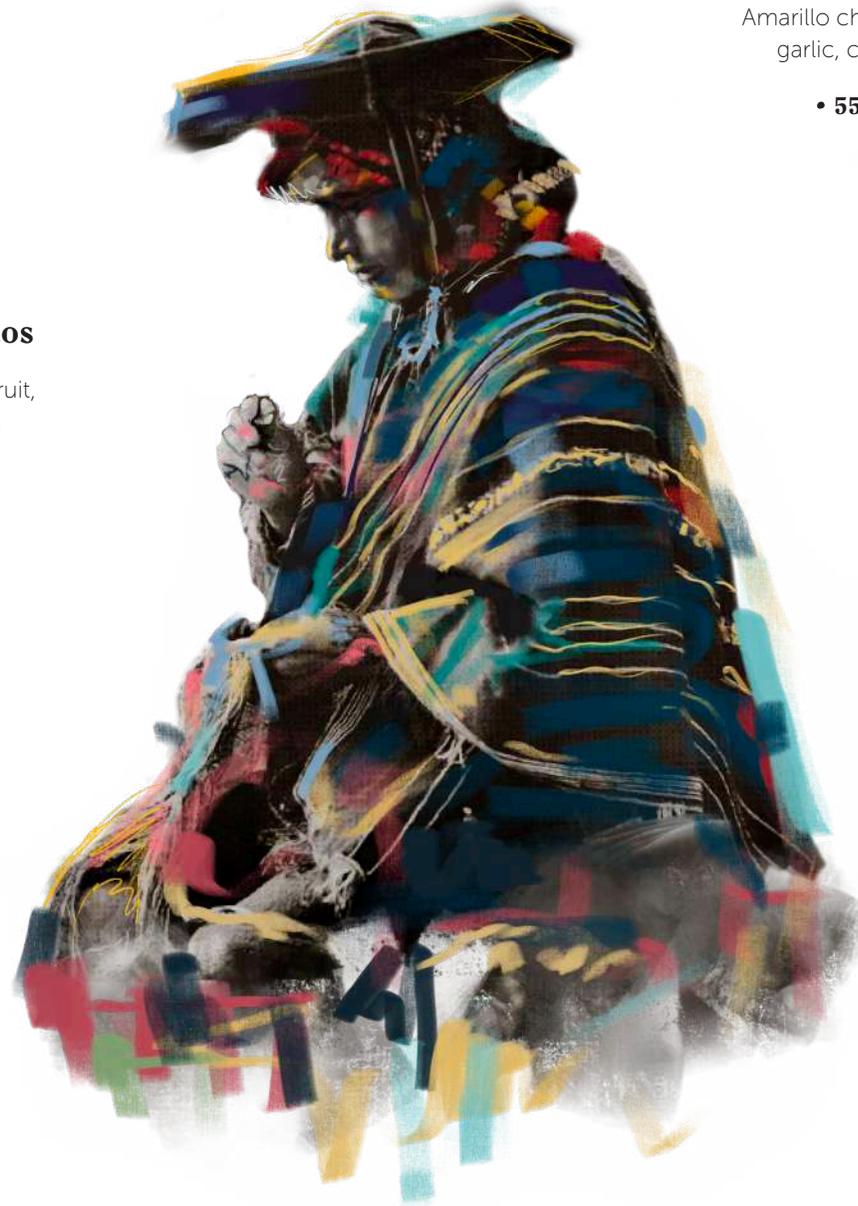
Salmon, avocado, ají amarillo.

• 64 •

## Wagyu Beef Pastry with Truffle

Beef ribs, avocado, mirasol chilli.

• 82 •



## Chicken Anticuchos

GF

Amarillo chilli glaze, garlic, chives.

• 55 •

## Crispy Calamari

GF

Quinoa, black mint dressing.

• 64 •

## King Crab Toasts

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

• 98 •

## Portobello Mushroom Skewers

VG | GF

Panca chilli, parsley.

• 44 •

GF: Gluten free

V: Vegetarian

VG: Vegan

# Non Alcoholic Cocktails



## Chicha Colada

Lyers Dark Cane, orange juice,  
toasted coconut, purple corn.

• 50 •



## Pequeño Jardín

Lyers Dry London, mandarin,  
kaffir lime, sage & yuzu, lime dust.

• 50 •



## Lima Lima

Lyers Amaretti, strawberry & mint,  
chicha morada, pomegranate.

• 50 •



## Inca Mojito

Lyers Dry London, passionfruit & mint,  
pineapple, soda.

• 50 •



