

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**.

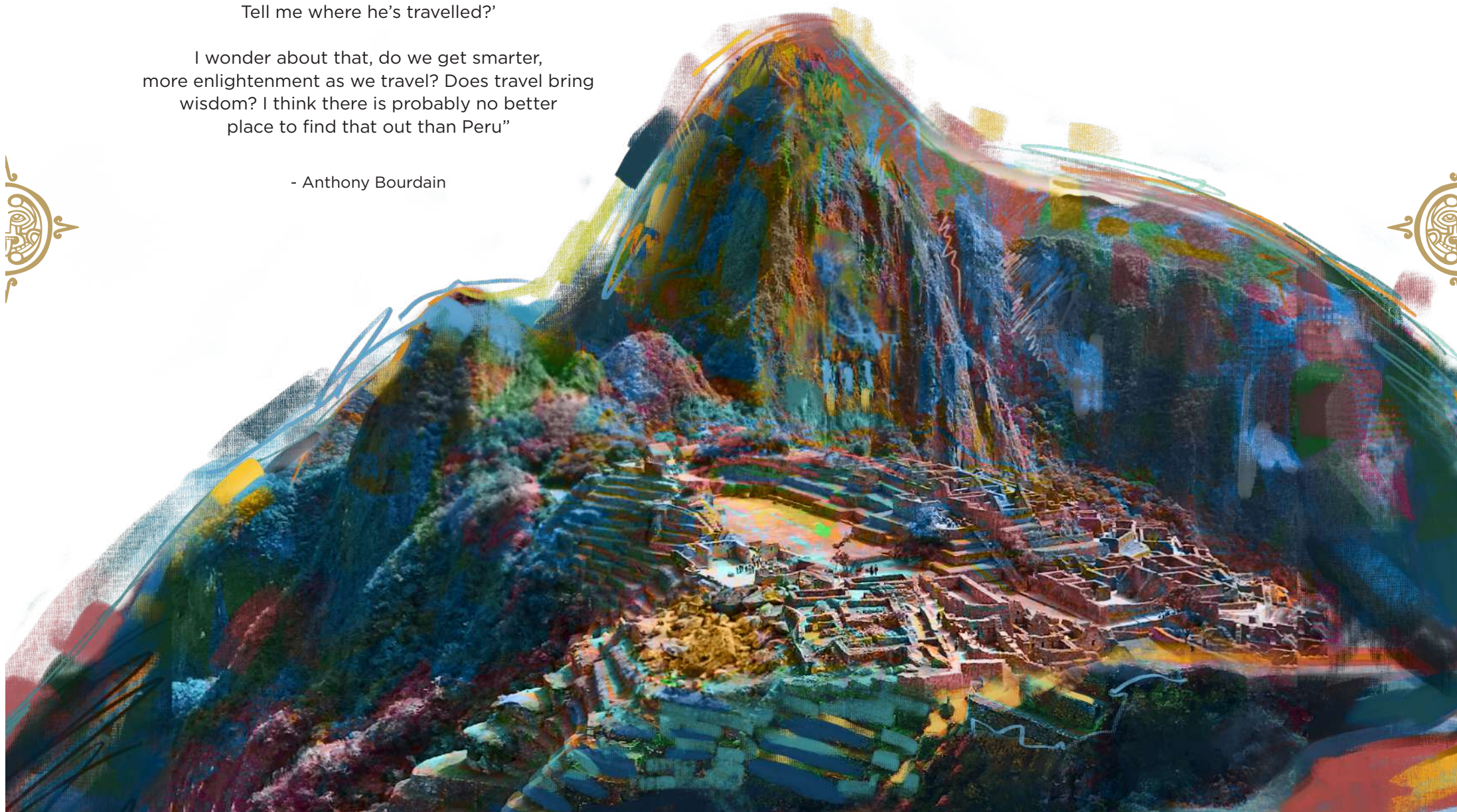


"A prophet once said:

'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 •

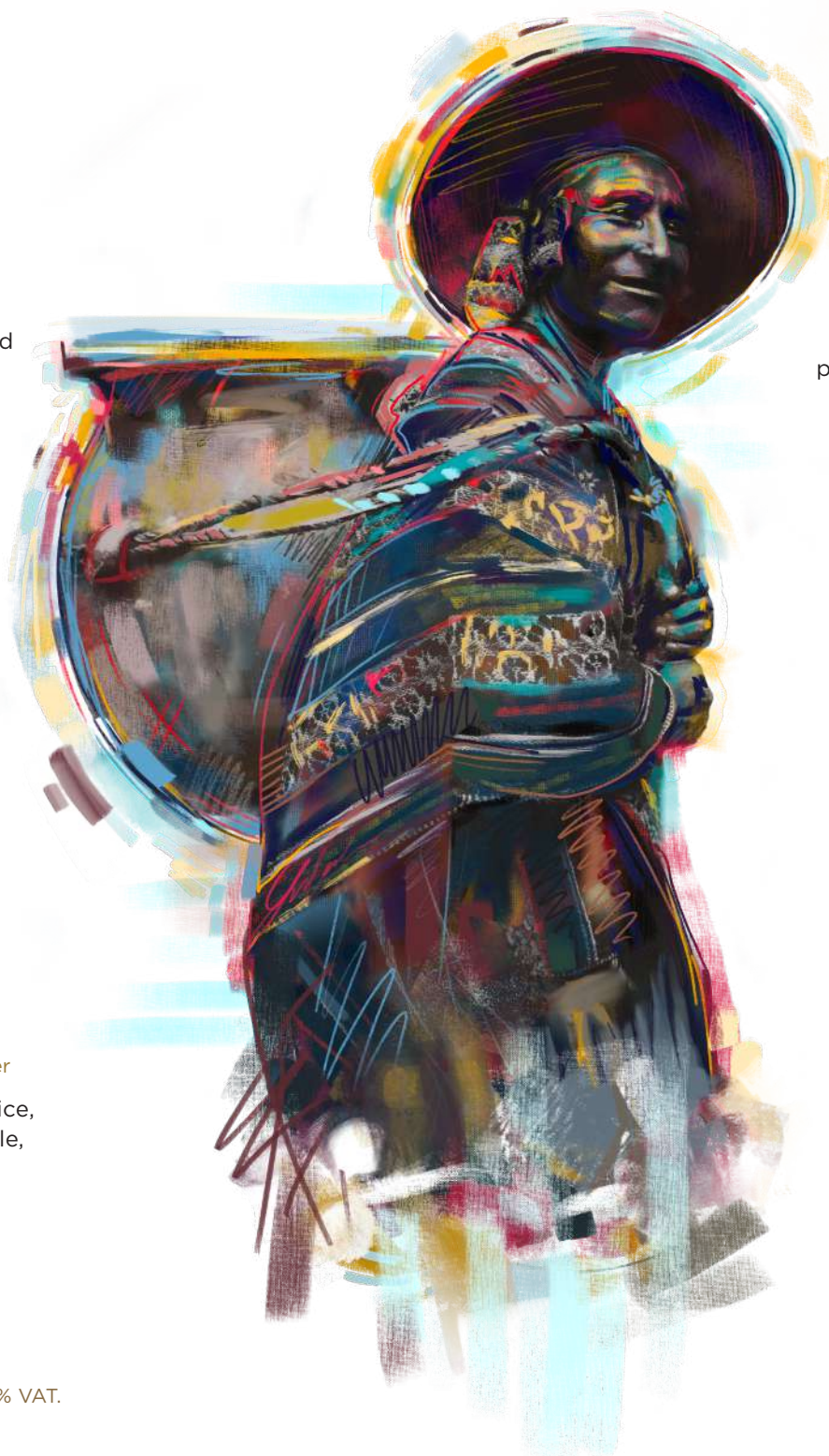


Chilcano

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



Refresco de Pepino

fresh | savoury | crunchy

COYA Pisco, sesame, hazelnut, umami vermouth, cucumber, Franklin & Son's soda water.

• 70 •



Pisco Royale

crisp | refreshing

COYA Pisco, pomegranate & rosemary cordial, lychee, Veuve Clicquot Brut

• 95 •



Fresa con Nata

bubbly | milky | fresh

COYA Pisco, strawberry, cherry blossom, lemon, casein, Franklin & Sons Raspberry Lemonade.

• 65 •



Café con Leche

complex | round | soft

Pisco, Algarrobina, 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.



Descanso del Viajero

from COYA Abu Dhabi

Macerado del Perú passion fruit pisco, St. Germain, 9diDante Dry vermouth.

• 75 •



Cholo Collins

from COYA Dubai

Macerado del Perú passion fruit pisco, Cointreau, passion fruit soda.

• 70 •

Abu Dhabi Signatures



Sacrificio

complex | vibrant | rich

Tenjaku Japanese gin, cherry brandy, hibiscus, agua de Jamaica.

• 85 •



Mojito Claro

minty | refreshing | zesty

Santiago de Cuba Carta Blanca Rum, virtual lime, Peruvian peppermint, bubbles.

• 65 •



Rio Sagrado

delicate | aromatic | light

Belvedere vodka, lychee liqueur, rose, clarified watermelon.

• 65 •



Sabroso

spiritforward | savoury

Angostura Tamboo spiced rum, wagyu, umami vermouth, apricot brandy.

• 70 •



Carajillo N2O

reviving | bittersweet | mellow

Santiago de Cuba 11 years Rum, Ojo de Dios Café, Lyre's coffee originale, cacao, muscovado.

• 70 •



Esmeralda

sweet | fruity | vibrant

COYA Pico, papaya, melon, Midori, Lyre's Dry London.

• 70 •

COYA Family Favourites



Paloma Peruana

refreshing | zesty | light

Komos tequila rosa, chicha morada, pink grapefruit soda.

• 70 •



Hay-Agua-Ska

complex | silky | citrusy

Pandan rum, blood orange pisco, yuzu, mango, kalamansi, casein.

• 70 •



Margarita Amarilla

fruity | spicy | crunchy

Mijenta Tequila Blanco, ají amarillo, passion fruit, agave nectar.

• 75 •



Punch de la Cosecha

fruity | exotic | refreshing

Pineapple & maracuya pisco, Peruvian prickly pear, curuba.

• 65 •



Batida de COYA

creamy | exotic | spicy

Santiago de Cuba 11years rum, coconut tequila, roasted pineapple, spicy mango syrup, coconut cream

• 65 •



Jardín del Edén

delicate | aromatic | silky

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

• 80 •



Vichaama

spirit forward | bitter | smooth

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

• 75 •

Taste Of Lima



Guacamole

Avocado, amarillo chilli, red onion, lime, corn tortillas.

• 64 •

Stuffed Padron Peppers

V

Manchego, yuzu kosho, sun dried tomatoes.

• 68 •

Wagyu Beef Tacos

GF

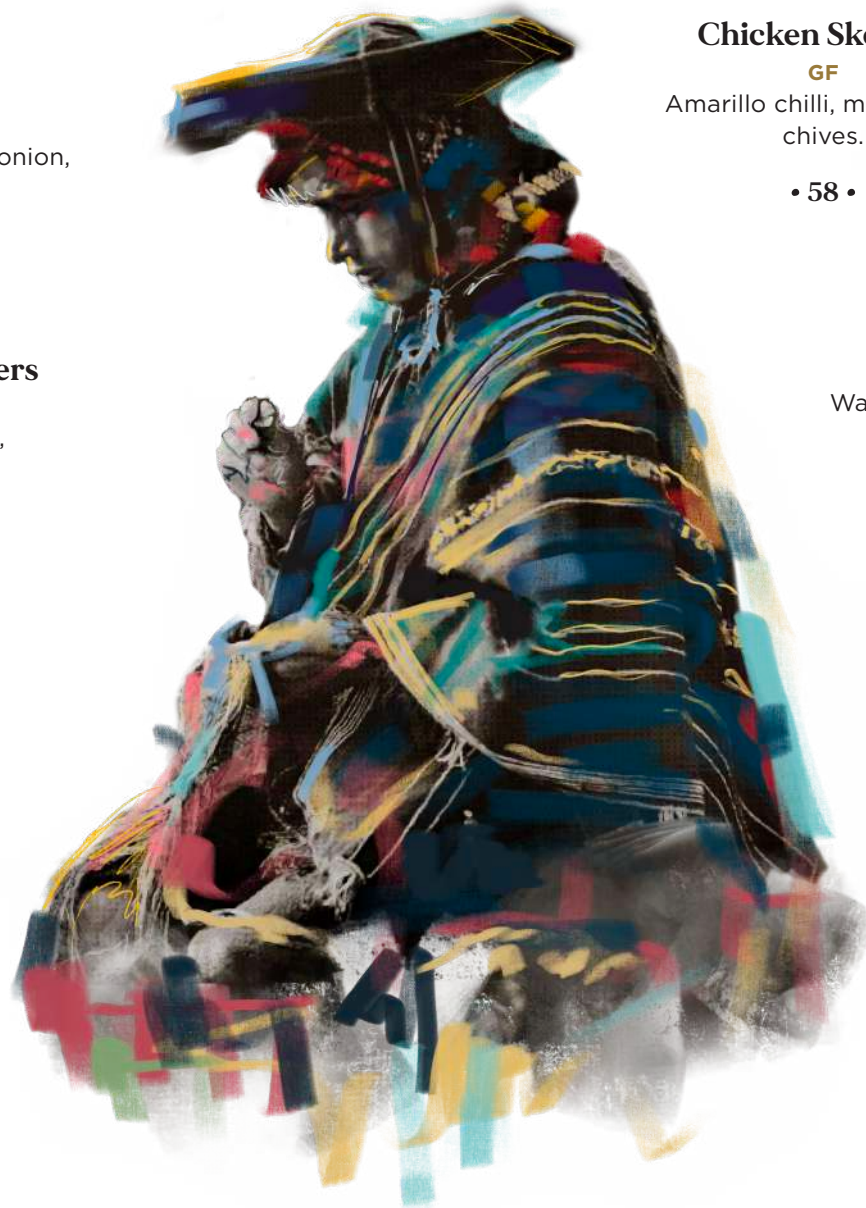
Truffle, bell pepper, jalapeño chilli, cured egg yolk.

• 82 •

Wagyu Beef 'Empanadas'

Beef ribs, avocado, mirasol chilli.

• 84 •



Chicken Skewers

GF

Amarillo chilli, mirin glaze, chives.

• 58 •

Tuna Aburi Nigiri

Wasabi, teriyaki, Oscietra caviar.

• 86 •

King Crab Toast

Celeriac, mango, lemon, Oscietra caviar.

• 98 •

Portobello Mushroom Skewers

VG | GF

Panca chilli, 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

Grapefruit, chicha morada,
Franklin & Sons grapefruit soda.

• 50 •



Precioso

Mandarine, passion fruit, yuzu,
strawberry, hibiscus, orange.

• 65 •



Pacifico

Coconut, pineapple juice,
fresh lime juice, Red Bull Yellow.

• 50 •



