

**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.

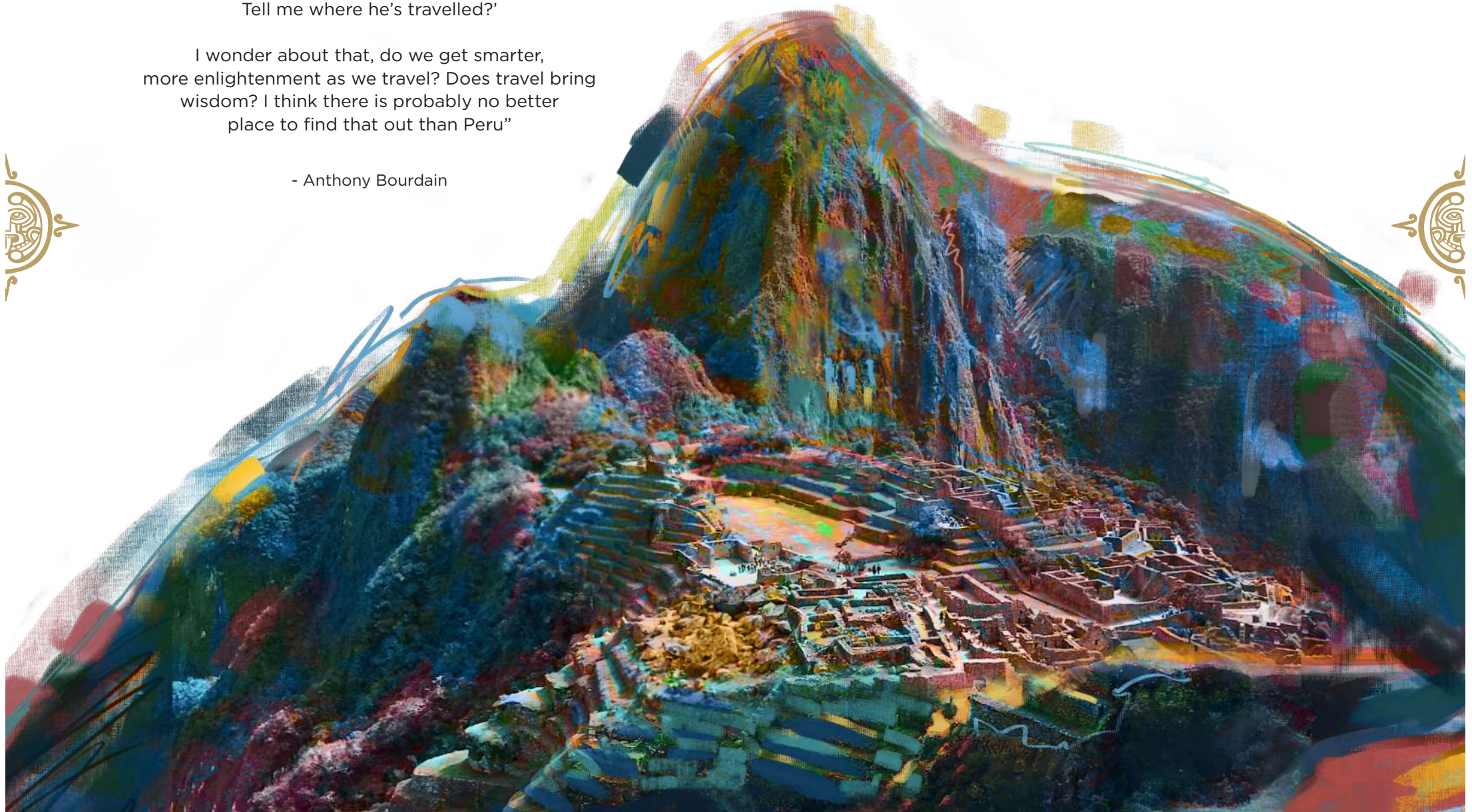


“A prophet once said:

‘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





## 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 •

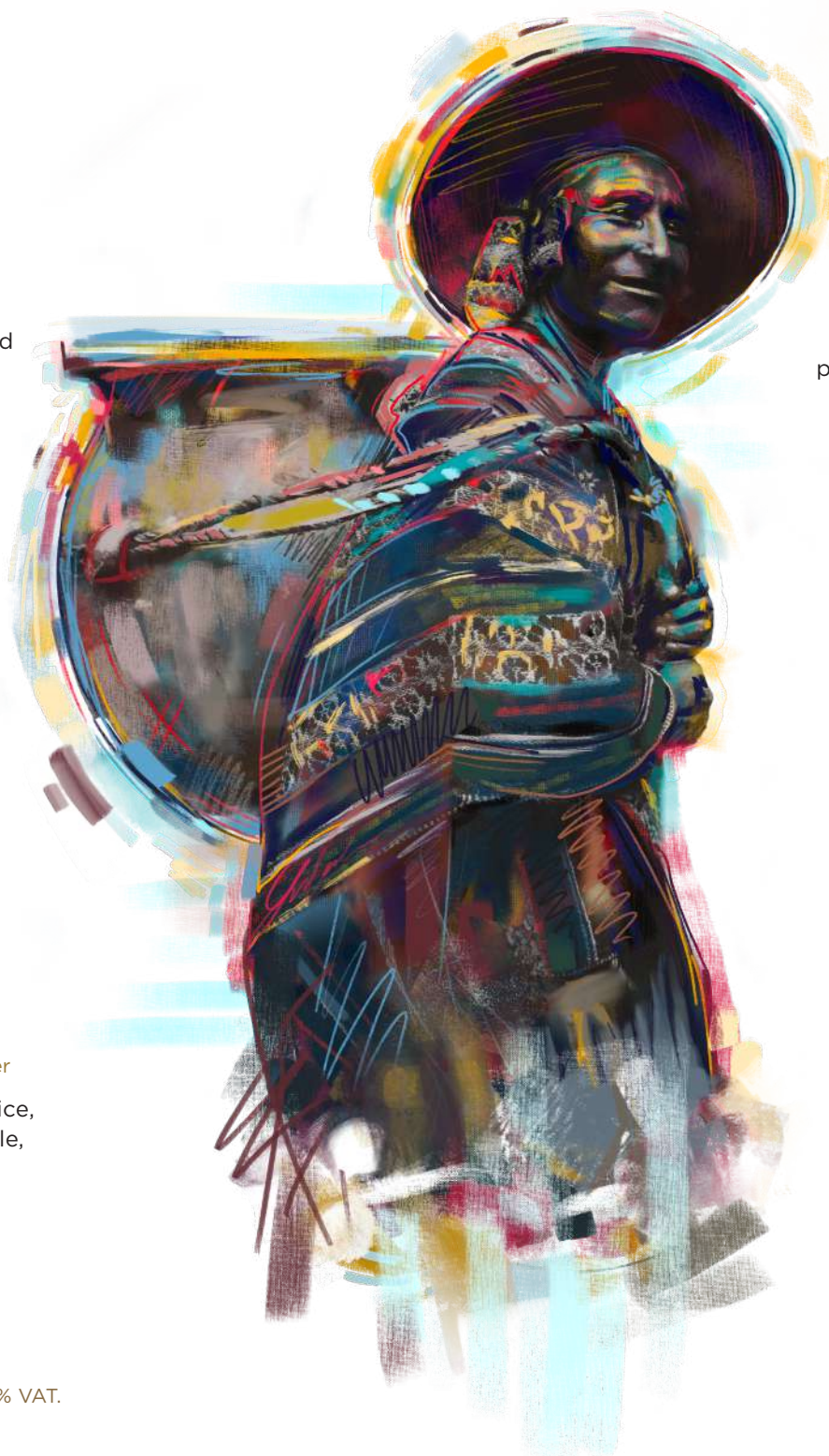


### Chilcano

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



### Pimiento & Tomate

savoury | crunchy | light

COYA Pisco, torched capsicum, Oxley dry gin, tomato brine, mirin.

• 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 •



### Chirulin de Maíz

zesty | refreshing | bittersweet

1516 Pisco Acholado, buttered corn, grapefruit, lime oleo, chicha blanca.

• 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

Angostura Reserva rum, virtual lime, Peruvian peppermint, bubbles.

• 65 •



## Margarita Amarilla

fruity | spicy | crunchy

Reposado tequila, ají amarillo, passionfruit, agave nectar.

• 65 •



## Rosita Spritz

delicate | fizzy

The Botanist gin, rose infused Mancino Blanco, St. Germain liqueur, lemon juice, hibiscus acid.

• 70 •



## Carajillo N2O

reviving | bittersweet | mellow

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

• 70 •



## Siempre Niños

nostalgic | fizzy | floral

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

• 70 •



## COYA Family Favourites



### Vichaama

spirit forward | bitter | smooth

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

• 75 •



### Jardin del Edén

delicate | aromatic | silky

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

• 80 •

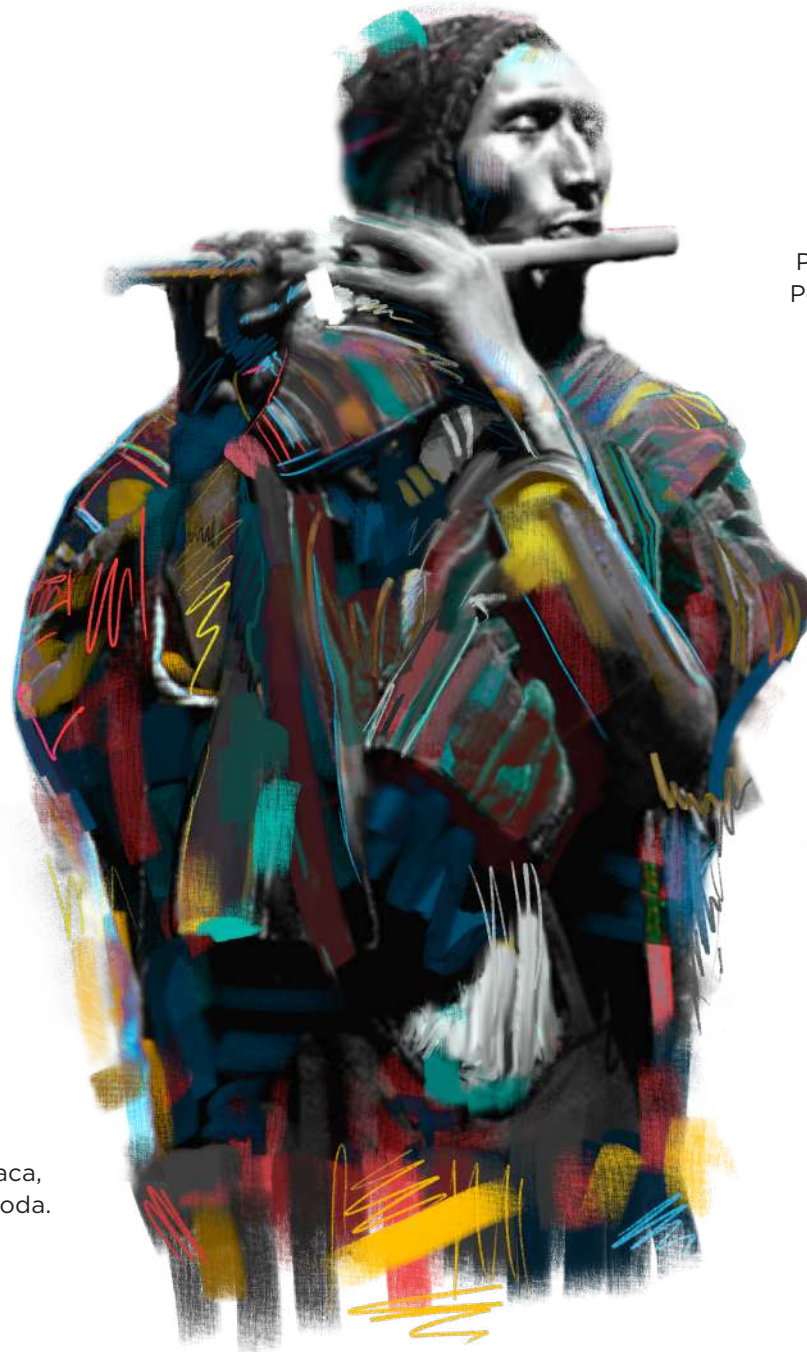


### Copa del Rey

crispy | fruity | elegant

1800 Coconut tequila, Yaguara Cachaca, passion fruit, lime, pineapple & basil soda.

• 65 •



### Punch de la Cosecha

fruity | exotic | refreshing

Pineapple & maracuya Pisco, Peruvian prickly pear, curuba.

• 65 •



### Enamorada

round | fresh | fruity

COYA Pisco, mazamora morada, Kahlua, orange liqueur, casein.

• 75 •



### Vino Santo

sweet | fragrant | light

Crystal Head vodka, white peach, dry apricot, chardonnay, bubbles.

• 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**

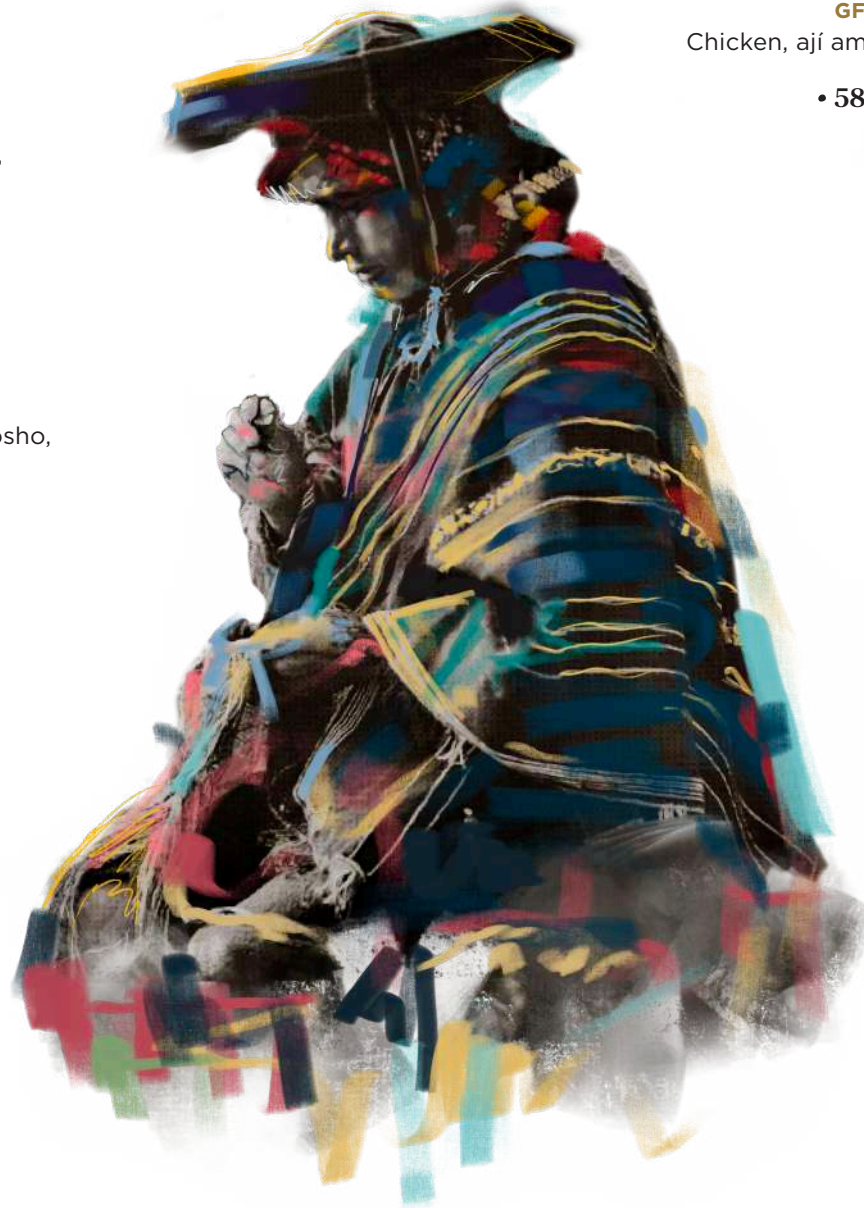
Wagyu sirloin, truffle, bell pepper,  
ají jalapeño.

• 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

Lyre's White Cane, pineapple, passionfruit & mint cordial, 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.



## Martini Espresso

Lyre's Coffee Originale, Lyre's Dark Cane, muscovado, cold brew coffee.

• 50 •



## Scarlet

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

• 50 •





