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.
• 67 •

Chilcano
refreshing | thirst quencher
COYA Pisco, fresh lime juice, Franklin & Sons ginger ale, Angostura bitters.
• 67 •

Mama Quilla
fruity | refreshing
COYA Pisco, pineapple liqueur, lemongrass cordial, ginger ale.
• 72 •

La Morenita
coffee | bittersweet
COYA Pisco slow drip chicha morada, Luxardo Marascino, chocolate bitters, cherry soda.
• 62 •

Sandia Ruibarbo
delicate | fresh | citrusy
COYA Pisco, jasmin silver needle, Aperol, rhubarb, watermelon cordial.
• 62 •

Suspiro Limeño
elegant | nutty | exotic
COYA Pisco, banana liqueur, cacao, lime, demerara syrup.
• 62 •

All prices are inclusive of 10% service charge, 5% VAT and 7% municipality fee.
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
- Wasabi & Green Apple
- Orange & Cinnamon
- Strawberry & Elderflower
- Mandarin & Coffee
- Raspberry & Quinine
- Blueberry & Lavender
- Lychee & Vanilla
Dubai Signatures

**Pachacuti**
*bright & breezy | savoury & spicy*
1800 Silver tequila, Créma de Mezcal, clarified tomato & citrus cordial, miso.
- 62

**Despierto**
*tropical | refreshing*
400 Conejos mezcal, citrus, chilli salt. 3 Cents pineapple soda.
- 62

**El Momento**
sweet & dazzling
1800 Coconut, Amaretto, pink peppercorn, pineapple, citrus, blueberry & ginger wine.
- 72

**Rosita Spritz**
delicate | fizzy
Botanist Gin, St Germain, hibiscus acid, rose infused Mancino Bianco, lemon.
- 62

**Refresco de Fresa**
fruity | thirst quencher | zingy
Roku Gin, Mancino Bianco strawberry, Campari, citric solution, Franklin & Sons soda water.
- 72
COYA Family Favourites

**Agua De Leche**
light | complex | delicate
1800 Reposado tequila, coconut rum, mezcal, pineapple, spices, citrus zest, tonka bean, vanilla, ginger, passion fruit.

• 72 •

**Coctel Para Ti**
strong | indulgent
Bacardi Carta Blanca, Black Tears, falernum, Plantation Overproof, fashionola, lime, Angostura bitters.

• 75 •

**Durazno Ahumado**
smoky | sweet | fruity
Del Maguey Vida, lime, white peach, basil, sugar.

• 75 •

**Hola Piña Daiquiri**
savoury | spicy | tropical
Plantation Pineapple, Absinthe, Suze, aji amarillo jam, lime, sugar.

• 62 •

**Paloma de COYA**
savoury | refreshing
1800 Siler with chili, three citrus cordial, 3cents grapefruit soda.

• 72 •

**Inca Gimlet**
aromatic | herbal
Ginca Peruvian Gin, umeshu, kaffir lime cordial, lime.

• 62 •
Guacamole con Chalaquita
VG
Avocado, smoked tomato, marigold, aji rocoto, plantain.

Maki Roll de Calamares
Baby squid, aji amarillo, miso, pomegranate, crispy quinoa.

Pimientos de Padron
V
Soy butter, cured egg yolk, Botija olive, white balsamic.

Taco de Cangrejo
Soft shell crab, avocado, wasabi tobiko.

Churros de Papa
V
Crispy potato, manchego, truffle.
- seasonal -

Baos con Res Wagyu
Wagyu short rib, mantou baos, aji amarillo.

Batata Frita
V
Sweet potato, tamarind soy, huancaína sauce, mint.

Anticuhchos de Pollo
Chicken, aji amarillo, garlic.

GF: gluten free  V: vegetarian  VG: vegan
Non Alcoholic Cocktails

Awake
Cherry blossom cordial, yuzu, Red Bull watermelon.

Purple Rain
Chicha morada, pineapple juice, passion fruit purée, sugar, fresh lime juice.

Inka Lemonade
Lyre’s Dry London Spirit, lime cordial.

Scarlet
Lyre’s Campari, Lyre’s Amaretto, pomegranate juice, salt.