**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 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 Cocktails**

- **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

- **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

- **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

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All prices are inclusive of 10% service charge and 5% VAT.
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. It has been instrumental for us in finding newer and better ways to introduce Pisco to the world.

Passion fruit
Pineapple
Thyme & Bergamot
Blood Orange & Aji Amarillo
Peach, Sage & Yuzu
Chicha Morada
Blueberry & Lavender
Mango & Chilli
Rose & Lychee

70
Abu Dhabi Signatures

**Azul de COYA**

**crispy | sweet & sour**

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

- **130**

**Dulce Amargo**

bittersweet | spiced | smooth

Black Tears spiced rum, stout reduction, grapefruit.

- **70**

**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**

Mezcal, cocoa beurre noisette, Mancino Vecchio, Martini Ambrato, 86% dark chocolate & aji 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

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

• 48 •

Tuna Aburi Nigiri
Flame seared yellowfin tuna, wasabi mayonnaise, teriyaki dressing, Oscietra caviar.

• 86 •

King Crab Toasts
Norwegian king crab, mango, celeriac miso puree, lemon.

• 98 •

Waygu Beef Baos
Beef cheek, passion fruit, pickled cucumber.

• 78 •

Wagyu Beef Pastry with Truffle
Beef ribs, avocado, mirasol, chilli.

• 82 •

Potato Croquettes
Huayro potato, taramasalata, amarillo chilli, Manchego.

• 48 •

Tiger Prawn Maki Roll
Pumpkin, XO sauce, bonito, escabeche.

• 76 •

Wagyu Beef Tartare
Crispy Huayro potato, pickled radish, panca chilli.

• 68 •
Non Alcoholic Cocktails

Chicha Colada
Coconut, orange juice, vanilla, purple corn.
• 45 •

Pequeño Jardin
Mandarin, kaffir lime leaves, sage & yuzu, lime dust.
• 50 •

Lima Lima
Strawberry mint cordial, chicha morada, pomegranate juice.
• 50 •

Inca Mojito
Passion fruit & mint cordial, pineapple, soda water.
• 50 •