COYA Abu Dhabi is a lot more than a restaurant as it is actively involved in Abu Dhabi's exciting art and cultural scene – as such, it is an honor to celebrate the restaurant's 10 years anniversary.

And COYA Abu Dhabi commemorated the occasion by going deep into Peruvian victuals, and saluting the cultural Pisco jar!

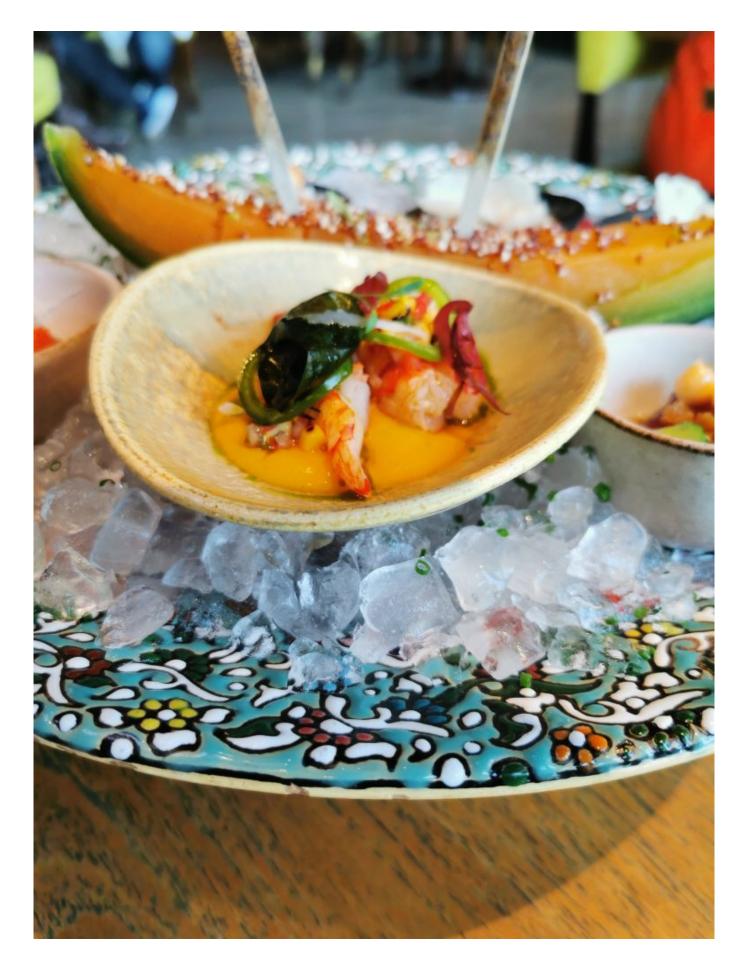


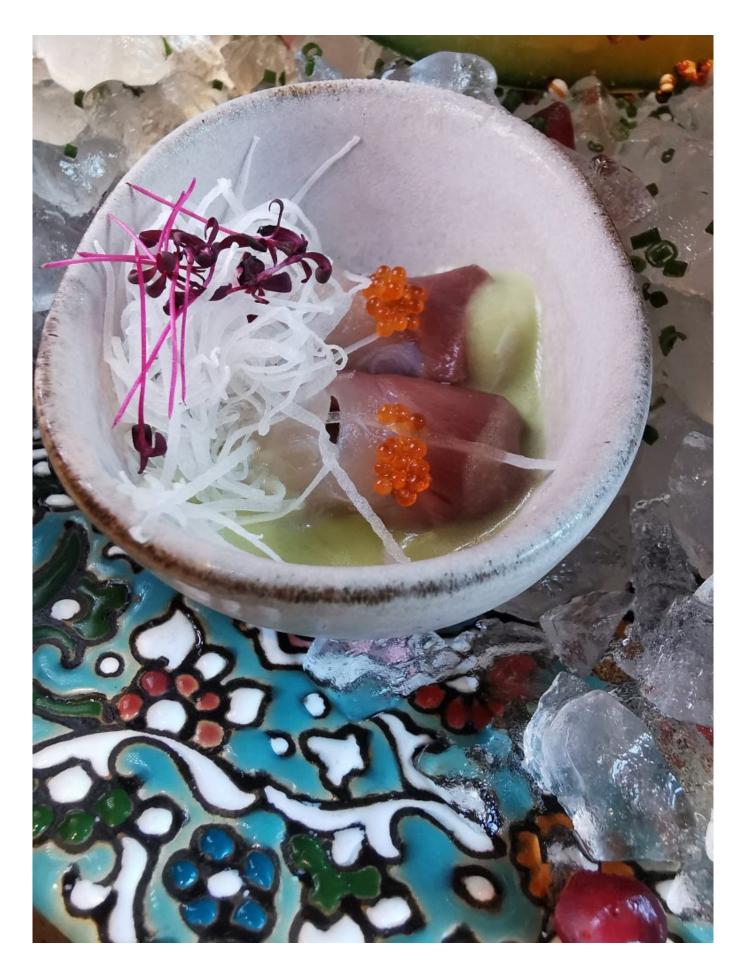
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Artists Moza Almansoori, Farida Abdushady, Hissa Almansoori, and Ramsha Sh joined in by expressing their own interpretations of the Pisco Jar, which heralds all the way back to the 16th century!



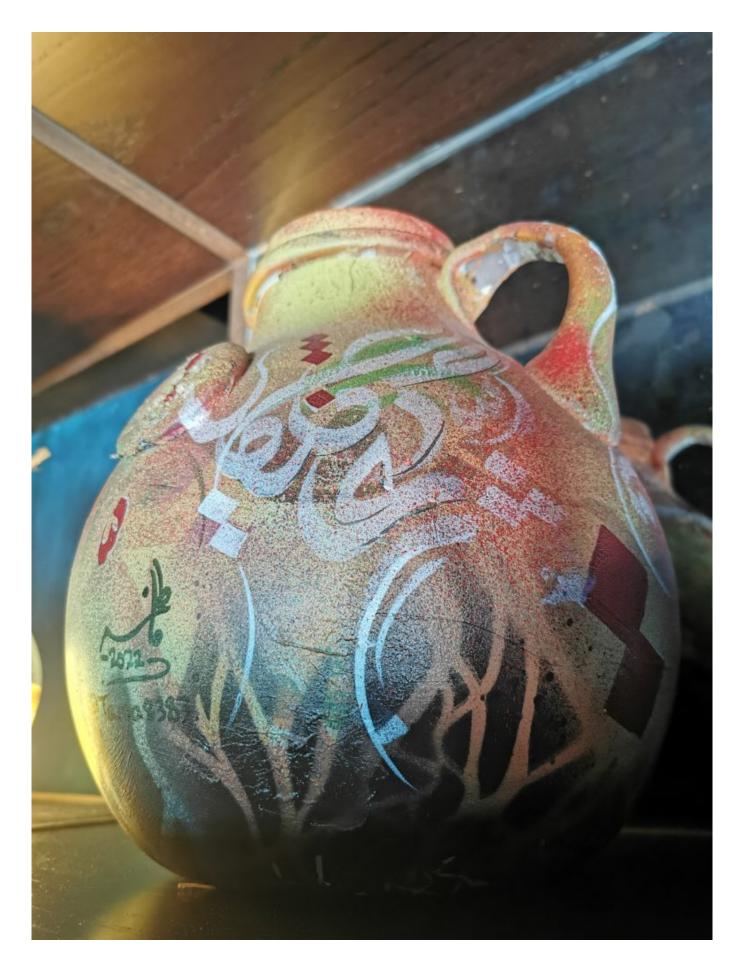
The resulting art exhibition is proudly on display on the mezzanine floor of COYA's award-winning restaurant, and indeed makes a great excuse for visiting for a delicious lunch or dinner, specializing in Peruvian delicacies!



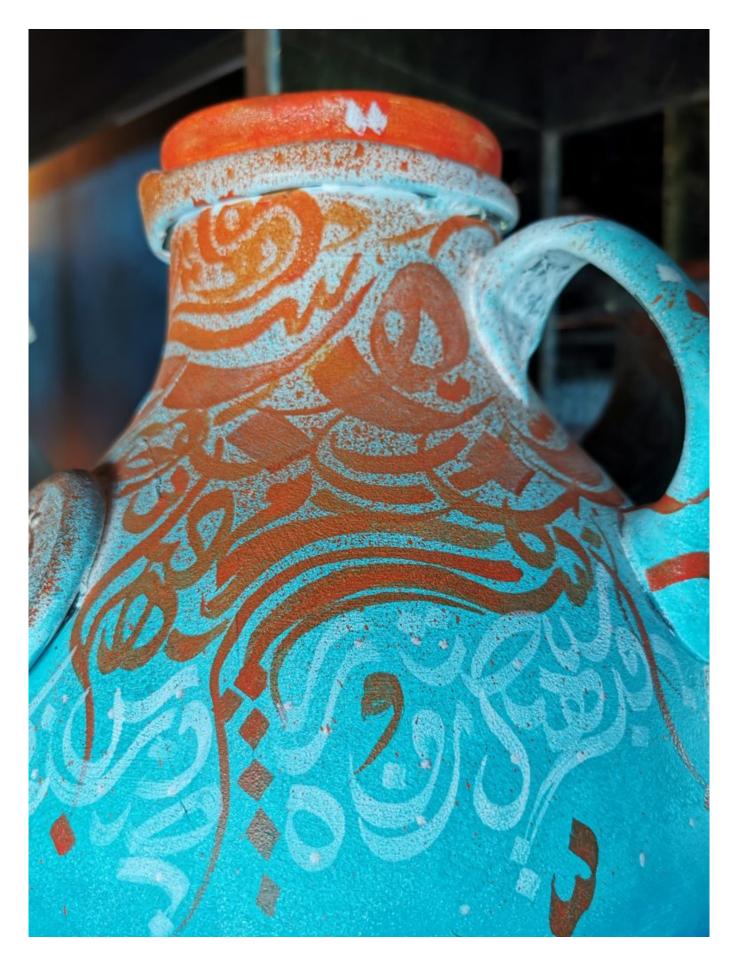


But back to the art exhibits – a Pisco Jar is either glass or earthenware, and its job was to contain food, especially during fermentation.

This method of preservation and transport was used in early times by cultures around the world, and also in UAE, where clay pots used to be an important container of food.



The beautiful designs by the Emirati artists represent also the fact that it was mostly women who took care of the cooking, and the packing of the jars, and so they naturally were inclined to add decorations of purely aesthetic and emotional importance.



Any visit to an Emirati museum will in fact reveal both decorated and practical applications of pottery, spanning back to times before plastic and refrigerators were invented.

Modern artistic interpretations also are exhibited at COYA – because, life goes on, but storing good food continues!



And again the role of the woman, the Mother – the hard-working and loving carer of family life, holds prominence in the display.





The jars are large, in modern times mostly made of glass; with their handles and vibrant colors and interesting symbols.



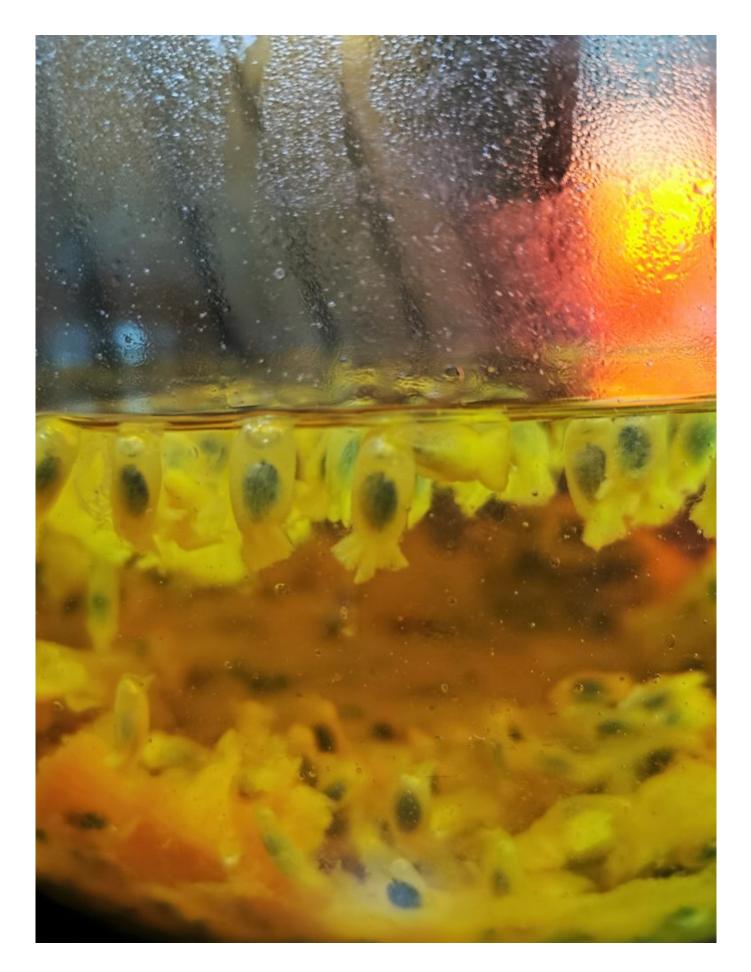
Yet in Peru, the use of the jars took a historical turn when the Spaniards discovered a locally-made liquor, called Pisco, and decided to export it back to Europe, to grace the tables of the King and nobility.

In fact, Pisco Jars are the traditional and natural way to ferment grapes over time, safely within the hygienic environment of the jar – and even today, the best Pisco is jar-made in small batches.



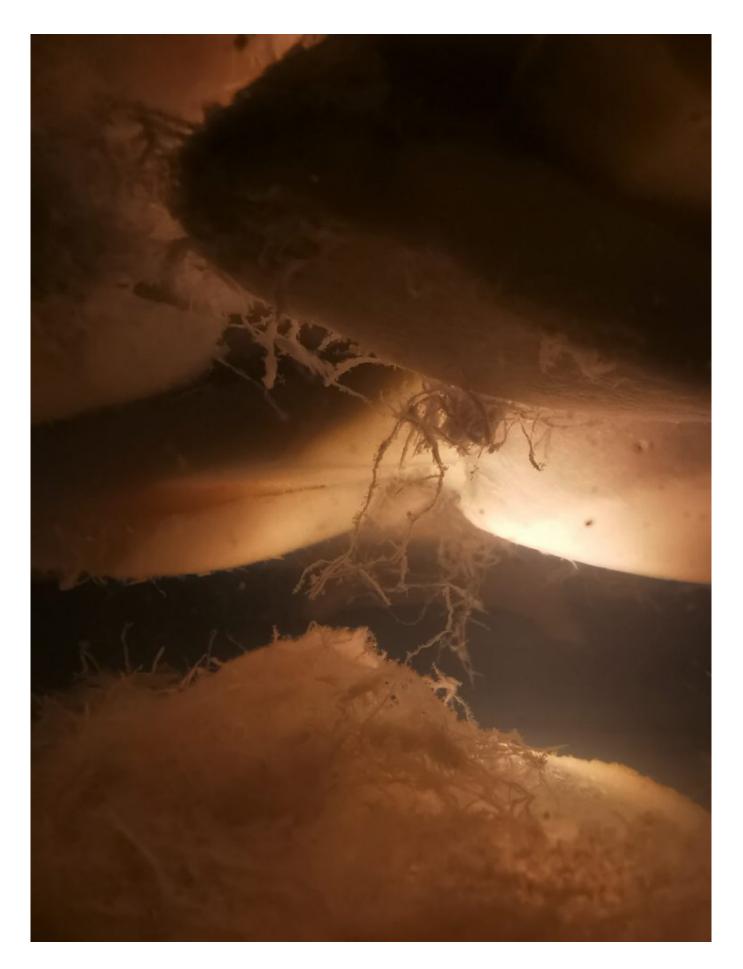
Basically, grapes are distilled into a lively and potent spirit, and then fruits and spices are maturated over time submerged in the jar, decanting the aromas and flavors into the liquor.

Pineapple, aguaje, and other Latin American fruits are most commonly used, but in fact any fruit and herb may be enrolled in this job – myself, I'd like to see a date-infused preparation!





The closed environment of the Pisco Jar and the high alcohol content assure that the fruit does not produce harmful bacteria, even though some can start to look a little like an alien universe...



The result is a living art, that morphs and evolves over time, representing an ever-changing landscape – but, in the end, it is not for consumption.

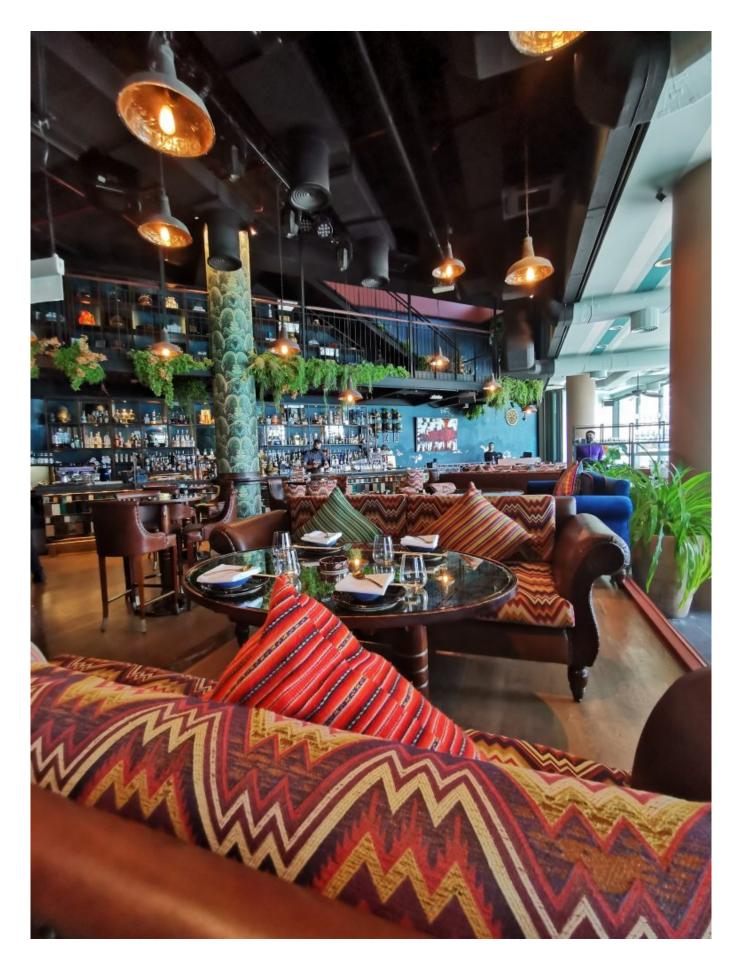
Instead, COYA also proposes the finest distilled Pisco to its discerning patrons, and one of its signature cocktails is actually based on this unique South American liquor: the Pisco Sour!



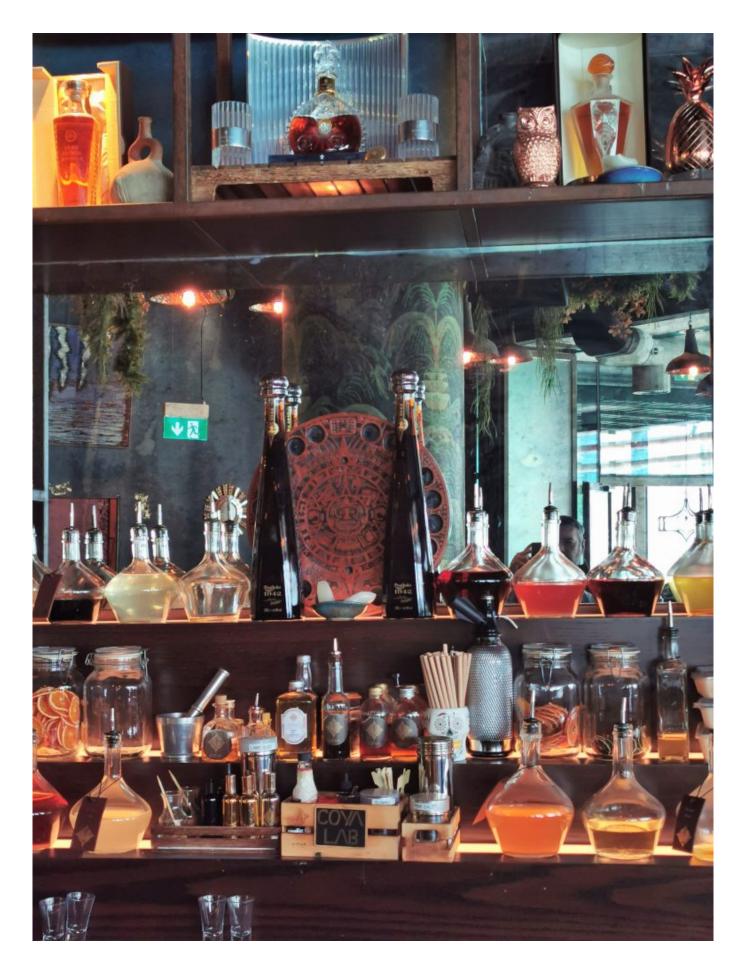
Mixed masterfully at the COYA bar, this complex cocktail based on Pisco is prepared with a variety of expertlycurated ingredients, and the resulting flavors and texture are magnificent. While perhaps inspired by the popular Whisky Sour, the Pisco alternative is no second runner, and at COYA Abu Dhabi the cool concoction is suave and a big winner!



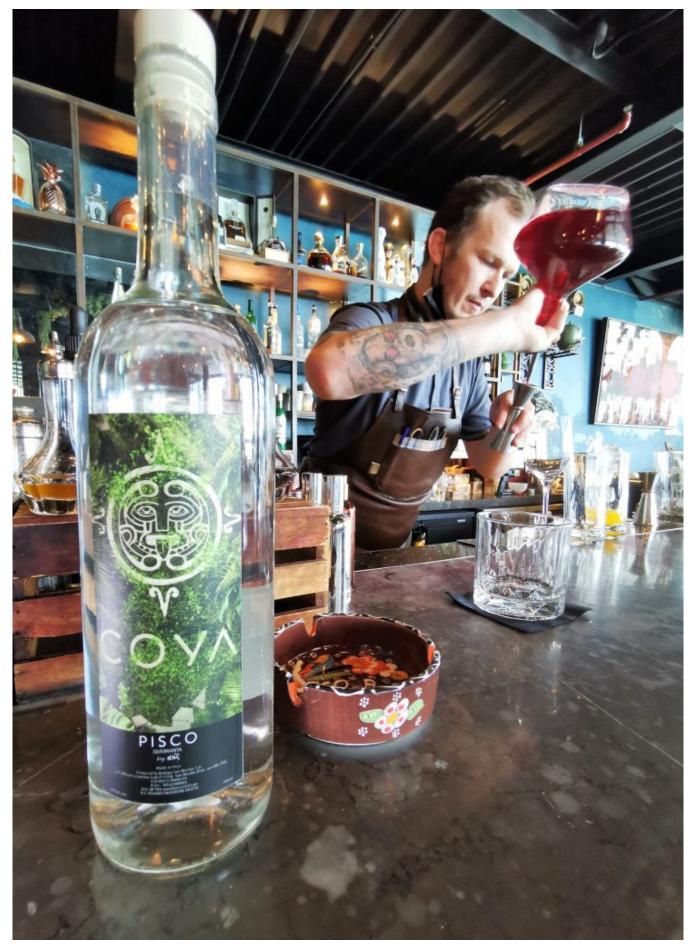
Mixology is an important culinary art, and a science as well, and COYA Abu Dhabi presents a wonderful venue for its degustation.



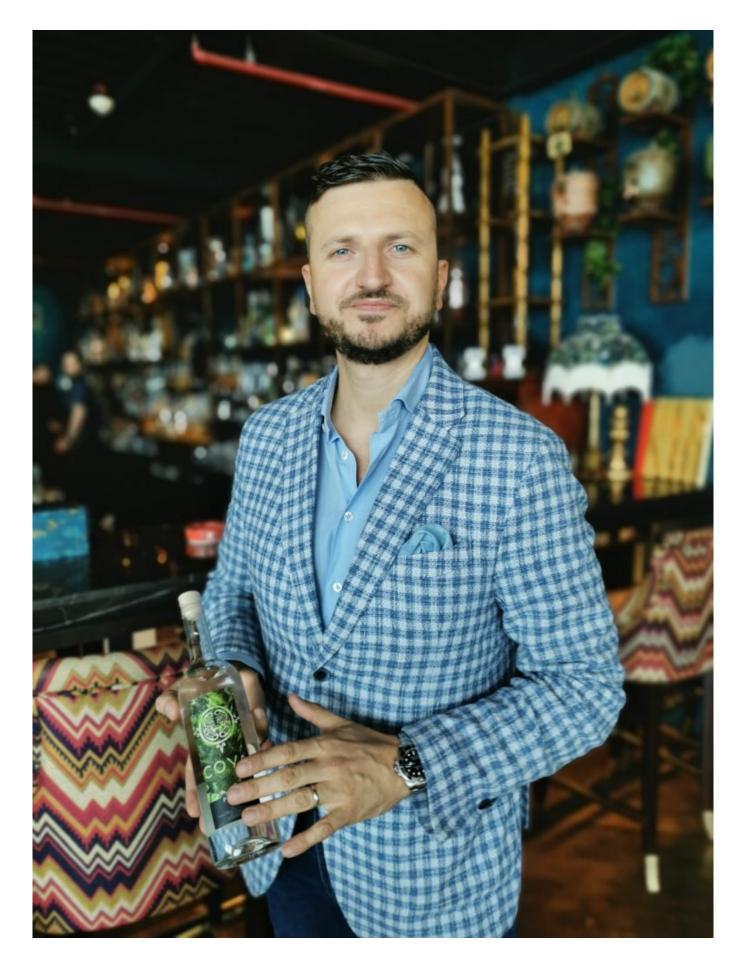
Actually, COYA Abu Dhabi sources an amazing variety of authentic Pisco of high caliber directly from Peru,



and even presents an exclusive elixir for Abu Dhabi connoisseurs of fine liquors with its own brand!



I would guess that for most Abu Dhabi epicureans this might be their first introduction to this exciting liquor, as it was in my case, and I'd recommend you inquire with COYA Abu Dhabi's affable manager, Mr Pasquale Gislao, who is both knowledgeable as well as professional in merit.



Having aquainted myself with COYA's exclusive Pisco – not for retail sale, unfortunately, but sourced and imported from Botega San Nicolas in Peru (employees: 25; basically, an artisanal operation!) especially for the bartenders to mix you fantastic Pisco-base drinks – I can vouch Pisco is a delightful full-bodied liquor. Running at around 40% it is no lightweight, but flavorwise it is intense and fragrant, with delightful aftertaste, giving a strong challenge to Italian Grappa, Austrian Schnapps, and even the famously powerful Hungarian Pálinka – cheers!

Plus, the only venue in UAE you can sample this magnificent cultural distilled liquor is COYA...



Overall, COYA Abu Dhabi again positons itself at the intersection of engaging art and fine cuisine in UAE's capital city, where cultured events of discovery offer delights and memorable experiences – I can't wait for what COYA Abu Dhabi will present next, following a successful 10 years anniversary in UAE!

