

# COCKTAILS

## Our sister restaurants:



### PO-KÉ ONO

A Japanese Hawaiian inspired restaurant offering fresh poke bowls, sushi, baos, and more.



### INFINI

An immersive chef's table experience inspired by local flavors.



### Like this music?

If you like what you're hearing at Caya, scan the QR code to get our Spotify playlist.



### Thanks for your visit!

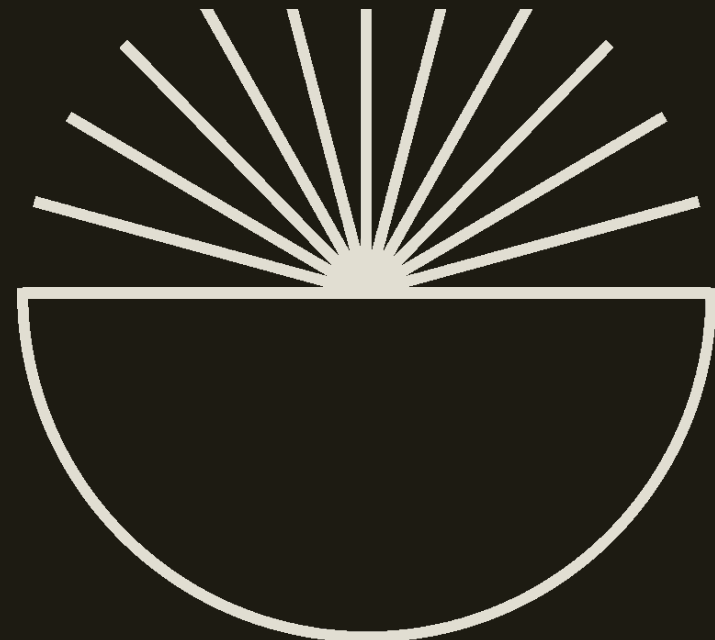
We'd love to hear about your experience on TripAdvisor



Caya House



CayaHouse



# CAYA

# ABOUT THE MENU

This menu is an invitation to journey through the collision of worlds that shaped the Caribbean as we know it today. Each creation reflects moments of encounter, exchange, and transformation, where cultures met, blended, and evolved across time and seas.

As you move through the menu, you will experience echoes of history, expressions of identity, and bold interpretations rooted in tradition yet driven by creativity. Flavours tell stories of voyages, resilience, and imagination, inspired by the people, ingredients, and influences that crossed oceans and left lasting marks.

We invite you to slow down, explore, and immerse yourself fully. Let each course guide you forward as you set sail on a sensory voyage through the Caribbean's past and present.

# MAR VIRGEN

## Signature Mocktails

### HEMINGWAY MOJITO

Bright grapefruit syrup layered with zesty lime juice and a touch of simple syrup, topped with lively grapefruit soda. 12

### MAL DE MANGO

Mango, tamarindo soda lifted by fresh lime juice. 12

**Many of our cocktails can be prepared as mocktails.  
Ask your bartender for recommendations.**



Prices are in USD.

# ACT II

## The New World

Discover the Resilience and Spirit of the land. Here, the flavors are fruity, spicy, and vibrant, honoring the ancestral rites and untamed richness of the cultures that defended the Caribbean.



## SANTO BLANCO

A coconut-infused Planteray rum offering soft tropical notes, balanced by refreshing coconut water and finished with an airy coconut foam 18

## TESORO

A layered expression of Tesoro rum and mezcal, where soft sweetness meets gentle smoke, finished with a homemade tobacco falernum 20



## EL RITO

An infused expression of Cucuy layered with Alma Finca and Nixta, offering earthy and corn-forward notes, fresh lime juice and simple syrup 22



Prices are in USD.

# LOS CLASICOS

## Que Nos Definen

## ORIGINAL MARGARITA

Alma Finca and Luna Azul tequila with fresh lime juice, served with a salt rim. 17

## WHITE NEGRONI

A refined blend of Suze gentian and Lillet Blanc, paired with Hayman's London Dry Gin. 18

## OLD FASHIONED

Evan Williams with orange and Angostura bitters, sweetened with simple syrup. 18

## PAPER PLANE

Bourbon, Aperol, amaro, and fresh lime juice, finished with a paper plane garnish. 18

Prices are in USD.

# LOS CLASICOS

Que Nos Definen

## CLARIFIED MOJITO

Flor de Caña Silver with simple syrup and lime juice, topped with soda and mint foam. 17

## SIDECAR

Hennessy VSOP and Alma Finca orange liqueur with lime juice, served with a sugar rim and garnished with an orange twist. 19

## LAST WORD

Canaima Gin paired with Maraschino liqueur and green Chartreuse, balanced by lime juice. 24

Prices are in USD.

# ACT I

The Old World

Begin your journey with Royalty and Conquest. These cocktails, with bold, bitter, and sophisticated flavors, reflect the luxury and ambition of the European empires that began the journey.



Cognac infused with aromatics, balanced with Jerez syrup and Luxardo liqueur 19

## GALEON

## VIDA SALADA

Chamomile-infused gin offering soft floral notes, balanced by a delicate chamomile syrup and the bright citrus aromatics of Italicus 19



A smooth vodka infusion layered with the dark, bittersweet complexity of Luxardo liqueur 19

## LA CORONA

Prices are in USD.

