



COYA

SALES & EVENTS BROCHURE

BARCELONA 2025

OUR STORY

Born from the spirit of adventure and travel , COYA beckons you into a world of rich flavours, warm hospitality, and lively cultural experiences.

Nestled in the heart of Mayfair, COYA captures the essence of Peru, bringing together diverse culinary traditions, innovative cocktails and an unforgettable atmosphere with live entertainment, art and unique décor.

VENUE

From the moment you step into our doors, you are taken into a multi-sensory experience: greenery, gold walls & colorful cushions, inherited from the Incan Empire, to the display of our home infused Piscos with COYA MUSIC beats in the background.

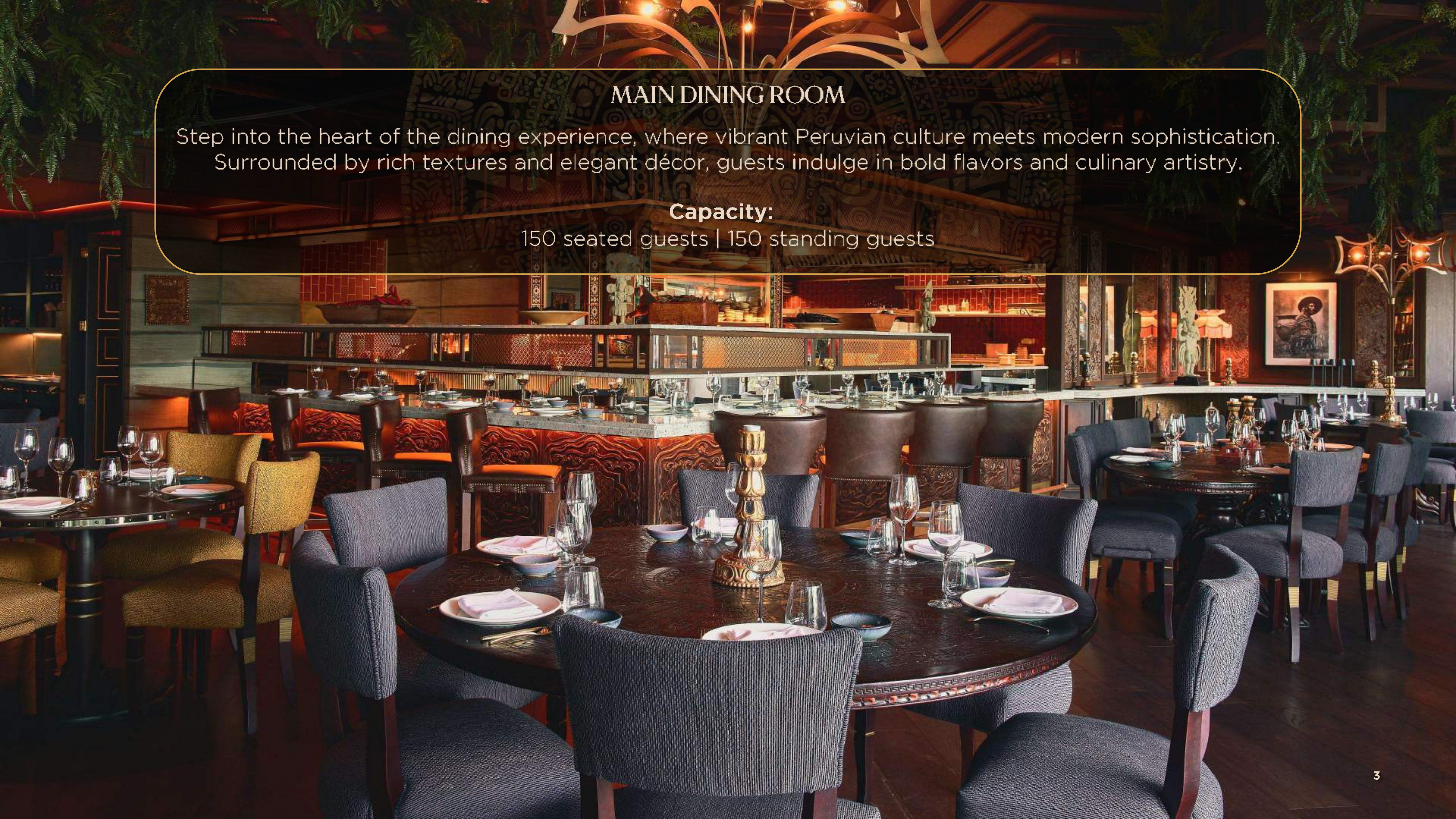
COYA is the Queen of the Incas. She brought together a community and made it into a family. We receive our guests with the same generosity, with our design & service combined with the very best of food & drinks.

MAIN DINING ROOM

Step into the heart of the dining experience, where vibrant Peruvian culture meets modern sophistication. Surrounded by rich textures and elegant décor, guests indulge in bold flavors and culinary artistry.

Capacity:

150 seated guests | 150 standing guests

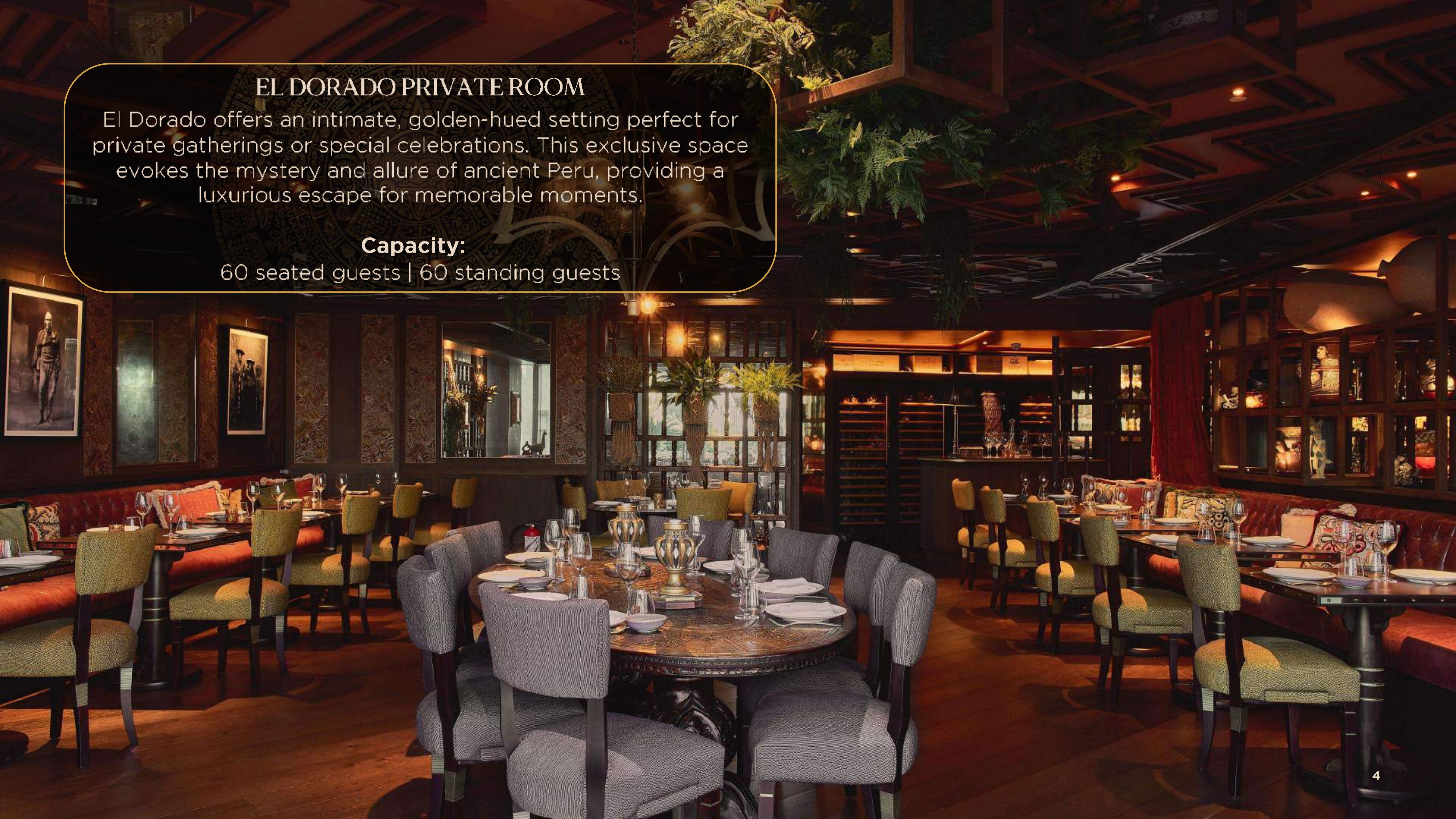


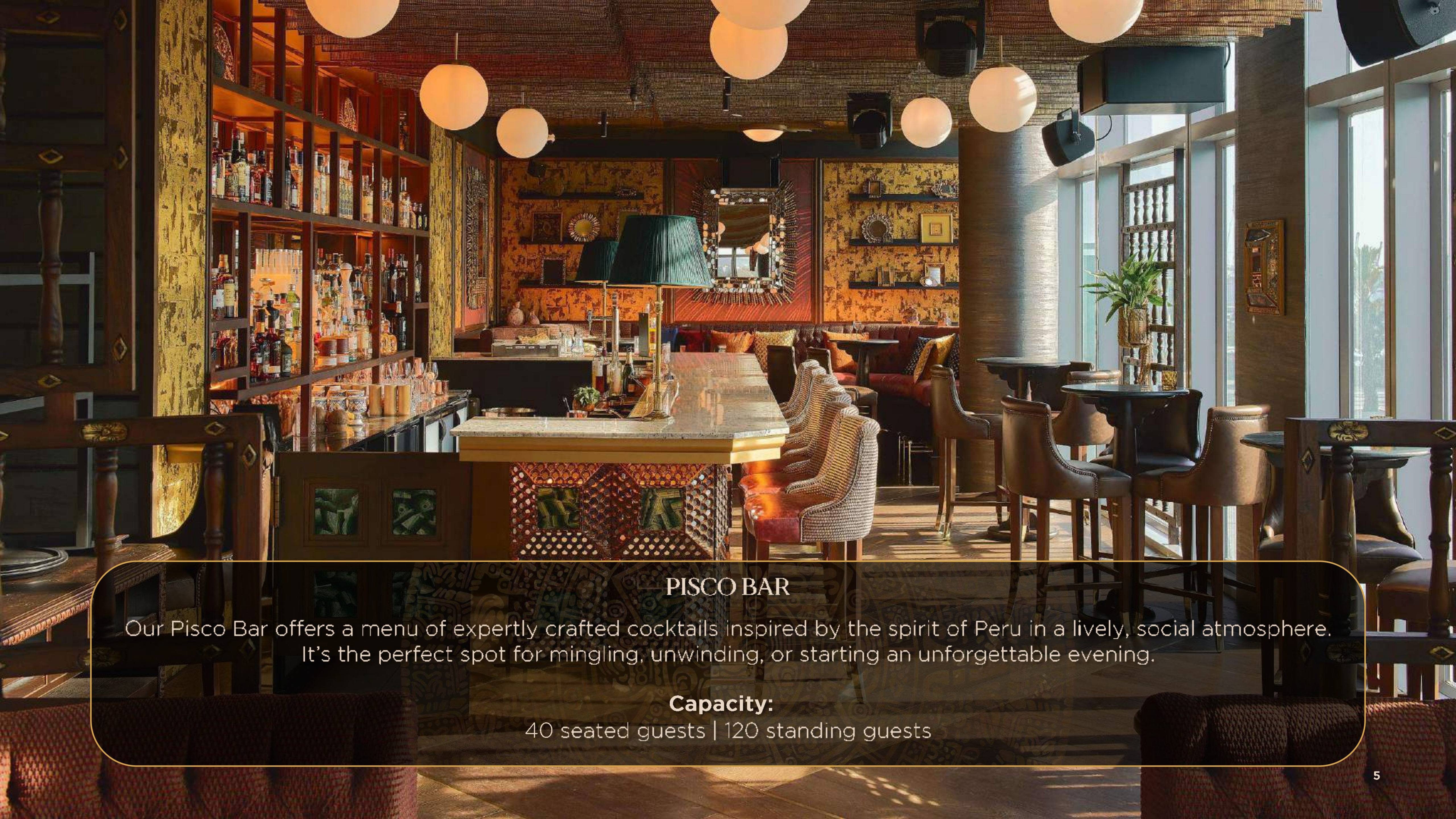
EL DORADO PRIVATE ROOM

El Dorado offers an intimate, golden-hued setting perfect for private gatherings or special celebrations. This exclusive space evokes the mystery and allure of ancient Peru, providing a luxurious escape for memorable moments.

Capacity:

60 seated guests | 60 standing guests





PISCO BAR

Our Pisco Bar offers a menu of expertly crafted cocktails inspired by the spirit of Peru in a lively, social atmosphere. It's the perfect spot for mingling, unwinding, or starting an unforgettable evening.

Capacity:

40 seated guests | 120 standing guests

TERRACE

COYA Barcelona's terrace offers the perfect location for small & large groups and events. The following areas can be hired for Semi-Private and Fully Private events:

- Full Terrace Lounge overlooking the ocean
 - Terrace Bar for drinks by the sea
- Terrace VIP Lounge, the best spot for VIP guests

Capacity:

Lounge - 44 seated guests

Main Dining - 80 seated guests | 120 standing guests

Bar - 20 seated guests | 40 standing guests

MENUS

◆ MENÚ CLÁSICO 65 per person

Guacamole con Crocantes VG GF
Avocado, pico de gallo, corn tortillas

Tacos de Shiitake con Chalaquita V
Grilled shiitake, feta cheese
avocado & coriander

Anticucho de Pollo GF
Chicken, aji amarillo, garlic

Tostada de Atún
Tuna tartar, aji amarillo, pickles

Ceviche de Betabel VG GF
Ruby beetroots, pickled shallots
orange & carrots tiger milk

Ceviche de Lubina Clásico GF
Sea bass, red onions, sweet potato
white corn

Tiradito de Pez Limón
Yellowtail, green chilli, radish
orange tobiko

Filete de Salmón Rosado GF
Salmon fillet, avocado
fennel salad, aji panca

Pollo a la Parrilla GF
Corn-fed baby chicken
aji panca, coriander

Papitas con Ajo V
New potatoes, coriander aioli
garlic chips

Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

Churros de Naranja V
Orange & lime churros
milk chocolate & dulce de leche

◆ MENÚ DEGUSTACIÓN 80 per person

Guacamole con Crocantes VG GF
Avocado, corn tortillas, chalaquita
aji amarillo

Causa Caliente de Atún GF
Crispy potato, tuna tartar
aji amarillo, pickles

Tacos de Shiitake con Chalaquita V GF
Grilled shiitake, feta cheese
avocado & coriander

Anticucho de Pollo GF
Corn-fed chicken thigh, aji amarillo, chives

Ceviche de Lubina Clásico GF
Sea bass, white corn, sweet potato
red onion

Ceviche de Atún Chifa
Spicy big eye tuna, sesame seeds
rice crackers, soy

Tiradito de Pez Limón
Yellowtail, green chilli, daikon
orange tobiko

Arroz Nikkei GF
Chilean sea bass, bomba rice, lime
miso & aji amarillo

Lomo de Res GF
Spicy beef fillet, crispy shallots
aji limo

Berenjenas Fritas V
Fried aubergine, pickled cucumber
miso & aji amarillo glaze

Pastel Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

Churros de Naranja V
Orange & lime churros
milk chocolate & dulce de leche

◆ MENÚ DE LUJO 95 per person

Guacamole con Crocantes VG GF
Avocado, corn tortillas, chalaquita
aji amarillo

Empanada de Res
Corn empanadas, smoked beef brisket
garlic sauce

Anticucho de Pollo GF
Corn-fed chicken thigh
aji amarillo, chives

Causa caliente de Atún GF
Crispy potato, tuna tartar
aji amarillo, pickles

Ceviche de Atún Chifa
Spicy big eye tuna, sesame seeds
rice crackers, soy

Ceviche de Bogavante y Lubina al Coco GF
Lobster & sea bass, coconut, aji limo
plantain chips

Tiradito de Vieiras GF
Seared scallop, sweet potato & aji amarillo
pickled shallot

Tataki de Res GF
Beef sirloin tataki, chilli salsa, grilled leeks
spicy cashew nuts

Arroz con Bogavante GF
Lobster tail, bomba rice, bisque
avocado, creme fraiche

Pato Laqueado GF
Duck breast, lucuma
aji panca, physalis

Brócoli Bimi VG GF
Tenderstem broccoli, sesame seeds
aji rocoto & soy dressing

Pastel Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

Churros de Naranja V
Orange & lime churros
milk chocolate & dulce de leche

Paleta Helada V
COYA ice cream popsicle

All prices are in Euros.
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
V: Vegetarian GF: Gluten Free VG: Vegan

MENUS

ENDLESS SIPS PACKAGES

All our drinks packages include unlimited soft drinks & water beer & wine

They are designed to experience unlimited joy during your private and business gatherings

Birra & Grapes

20 euros per person per hour
Unlimited House Wines & beer

Mix & Match

35 euros per person per hour
Unlimited delicious House Spirits Mixers on top of unlimited House Wines & Beer

Bubbles & Bliss

45 euros per person per hour
Unlimited Premium Spirits & local Bubbly, crowned with our Signature Cocktails



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.

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

COCKTAILS BLISS SELECTION

Chilcano

Pisco, ginger ale, lime, angostura

MaraCOYA Spritz

Macerado del Perú, pineapple, Cava

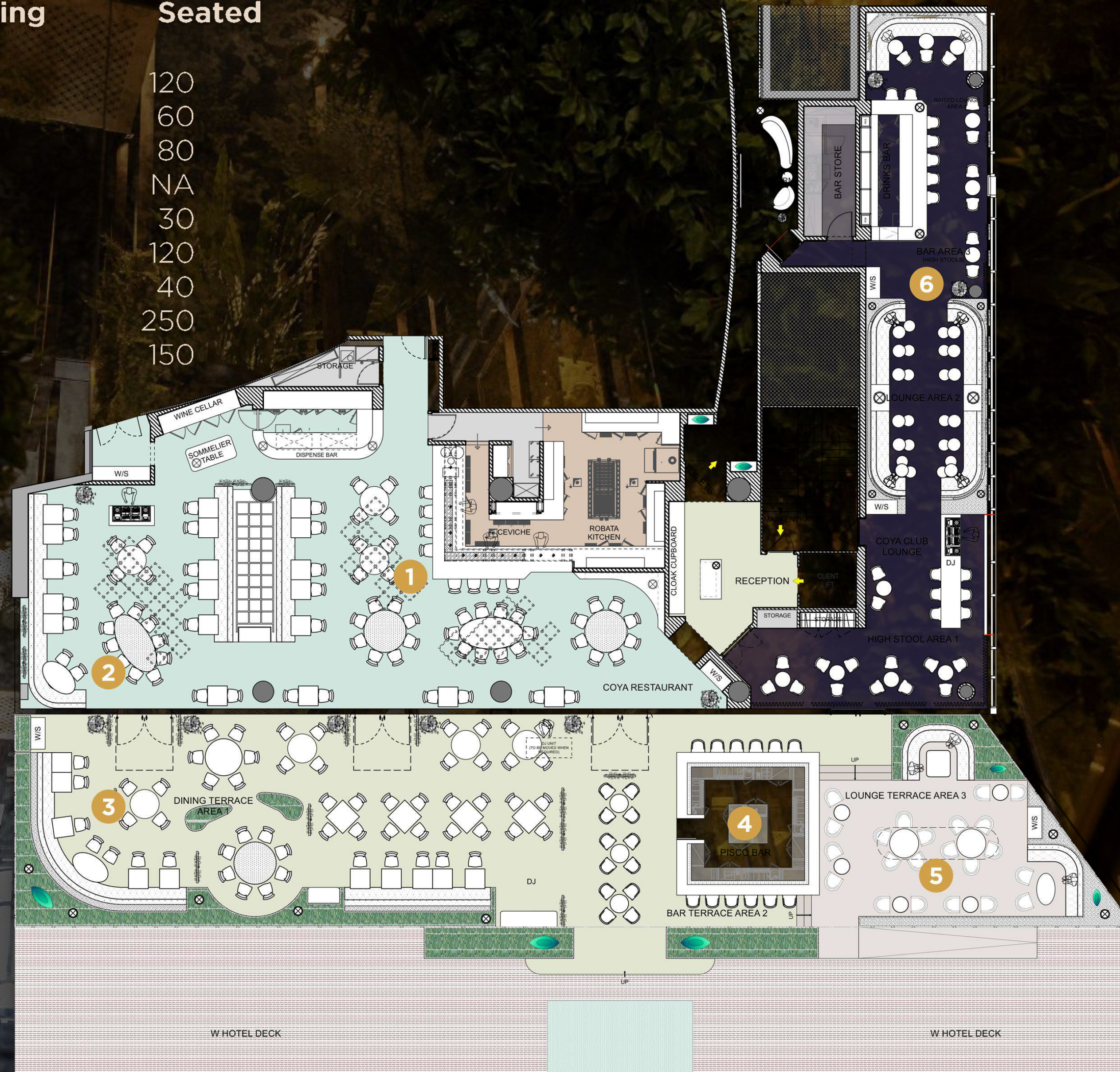
Mamakilla

Belvedere Vodka, chicha morada cordial, soda

FLOOR PLAN & CAPACITY

Section	Standing	Seated
Indoor Main Dining Room	150	120
El Dorado	60	60
Dining (Terrace)	120	80
Bar (Terrace)	40	NA
Lounge (Terrace)	40	30
Full Terrace	150	120
Pisco Bar Lounge	120	40
Full Hire (Apr to Oct)	450	250
Full Hire (Oct to Mar)	150	150

- Indoor Main Dining Room **1**
- El Dorado **2**
- Terrace Dining **3**
- Terrace Bar **4**
- Terrace Lounge **5**
- Pisco Bar Lounge **6**



ADDITIONAL SERVICES

Enhance your experience at COYA Mayfair by adding one of our additional services to your upcoming event.

- Custom menu & place cards
- Day Delegate Packages
- Pisco masterclass
- Flower arrangements & decorations
- AV Facilities
- Exclusive venue hire
- Live entertainment (DJ or band)

City of London – Mayfair – Paris – Dubai – Abu Dhabi – Riyadh – Doha
Mykonos – Marbella – Monte Carlo – Barcelona – Muscat



COYA BARCELONA

Plaça Rosa Del Vents 1, Final, Pg. de Joan de Borbó, 08039 Barcelona, Spain
+34 609 513 343 | events.bcn@coyarestaurant.com | www.coyarestaurant.com

[Click here for a virtual tour of our venue.](#)