



COYA

SALES & EVENTS BROCHURE

BARCELONA 2024

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 Barcelona, 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.



EVENTS

Events are part of COYA 's DNA. From business dinners to birthday parties, we offer different spaces to enjoy the full COYA experience. Breathtaking décor will frame your event and COYA music will accompany you through the night whilst tasting our delicious Peruvian dishes & Pisco Sours.

We offer several options for your unforgettable Christmas Dinners:

- El Dorado Semiprivate Room for Christmas Dinner with your group of colleagues and friends
 - Pisco Bar Lounge Fully Private Dining Room for private gatherings and late drinks
 - Restaurant Full Hire to enjoy the full COYA Christmas atmosphere
- Terrace Dining Area and Terrace Lounge for wintery drinks by the Mediterranean Sea

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:

100 seated guests | 100 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 standing guests | 60 seated 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

MENUS

For the Festive season, we offer tailor made menus to accommodate your event and special requirements. Please choose one menu for the entire table and enjoy your memorable celebration!

PAQUETE DE NAVIDAD ANDINO

60 per person

Includes one glass of Raventos, Blancs de Blanc, 2022

65 per person

Includes two glasses of Xarel-lo or Sumoll Garnacha, Can Sumoi, 2022

◆ **Guacamole con Crocantes** VG GF

Avocado, corn tortillas, chalaquita, ají amarillo

◆ **Coliflor en Tempura** V GF

Coliflower & brussels sprouts, salsa acebichada

◆ **Anticucho de Pollo** GF

Corn-fed chicken thigh, ají amarillo, chives

◆ **Ceviche de Lubina Clásico** GF

Sea bass, white corn, sweet potatoes, red onion

◆ **Soltero de Lentejas** VG GF

Lentils, tomatoes, red onion, feta cheese
botija olives & fresh herbs

◆ **Pollo a la Parrilla** GF

Corn-fed baby chicken, ají panca
soy, coriander aïoli

◆ **Filete de Dorada** GF

Seabream fillet, marinated peppers
fennel salad & fresh herbs

◆ **Papitas con Ajo** V GF

Crispy baby potatoes, coriander aïoli, garlic chips

◆ **Pastel de Chocolate con Cerezas** V

Spiced chocolate cake, speculos crunch, marinated cherries

All prices are listed in Euros.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

MENÚ DE NAVIDAD CUSCO

80 per person

To be enjoyed by the whole table

◆ **Guacamole con Crocantes** VG GF

Avocado, corn tortillas, chalaquita, ají amarillo

◆ **Chicharrones de Pollo**

Crispy chicken, chipotle, spicy guava sauce

◆ **Taco de Shiitake con Chalaquita** V

Grilled shiitake, feta cheese, avocado & coriander

◆ **Soltero de Lentejas** VG GF

Lentils, tomatoes, red onion, feta cheese, botija olives & fresh herbs

◆ **Ceviche de Lubina Clásico** GF

Sea bass, white corn, sweet potatoes, red onion

◆ **Ceviche de Atún Chifa**

Spicy big eye tuna, sesame, soy, rice crackers

◆ **Tiradito de Pez Limón**

Yellowtail, green chilli, daikon, orange tobiko

◆ **Arroz Nikkei** GF

Chilean sea bass, bomba rice, lime, miso & ají amarillo

◆ **Lomo de Res** GF

Spicy beef fillet, crispy shallots, ají limo

◆ **Papitas con Ajo** V GF

Crispy baby potatoes, coriander aïoli, garlic chips

◆ **Pastel Tres Leches** V

Three milks cake, vanilla ice cream, caramelised kadaifi, pistaccio

◆ **Churros de Naranja** V

Orange & lime churros, milk chocolate & dulce de leche

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MENÚ DE NAVIDAD NOBLE

95 per person

To be enjoyed by the whole table

◆ **Guacamole con Crocantes** VG GF

Avocado, corn tortillas
chalaquita & ají amarillo

◆ **Empanada de Res**

Corn empanada
smoked beef brisket, garlic sauce

◆ **Causa Caliente de Atún**

Crispy potato, tuna tartar
ají amarillo & basil pickles

◆ **Coliflor en Tempura**

Coliflower & brussels sprouts
salsa acebichada

◆ **Ceviche de Corvina a la Trufa**

Stone bass, truffle ponzu
dry ceps, chives

◆ **Ceviche de Atún Chifa**

Spicy big eye tuna
sesame, soy, rice crackers

◆ **Ceviche de Betabel** VG GF

Ruby beetroots, pickled shallots
orange & carrots tiger milk

◆ **Tataki de Res** GF

Beef sirloin tataki, chilli salsa
grilled leeks, spicy cashew nuts purée

◆ **Arroz Caldoso de Bogavante** GF

Lobster, bomba rice, bisque
avocado, crème fraîche

◆ **Lomo Alto con Hueso** GF

Striploin on the bone
adobo, tamarind & truffle jus

◆ **Brócoli Bimi** VG GF

Tenderstem broccoli, sesame seeds
ají rocoto & soy dressing

◆ **Col Rizada con Queso Manchego** V

Curly kale, goji berries, cranberries
manchego cheese

◆ **Pastel de Chocolate con Cerezas** V

Spiced chocolate cake
speculos crunch
marinated cherries

◆ **Suspiro de Coco** V GF

Coconut merengue, coconut cream
mango & passion fruit sauce

◆ **Tarta de Pecanas** V

Pecan nuts tart, salted caramel
lucuma ice cream

All prices are listed in Euros.

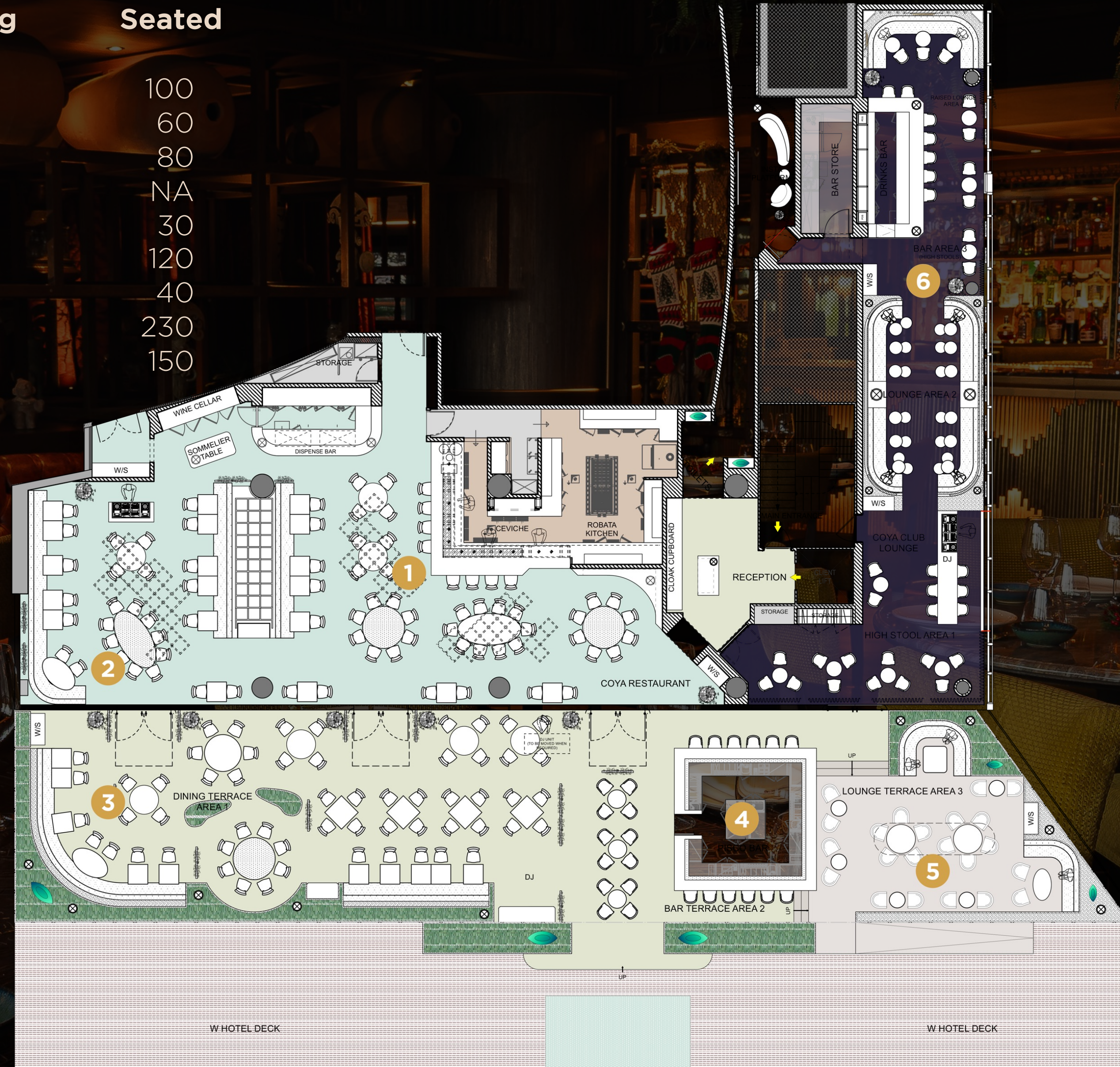
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FLOOR PLAN & CAPACITY

Section	Standing	Seated
Indoor Main Dining Room	100	100
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	230
Full Hire (Oct to Mar)	300	150

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



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.](#)