



COYA

CATÁLOGO NAVIDEÑO

BARCELONA 2025

NUESTRA HISTORIA Y ESPACIO

Nacido del espíritu de aventura y viaje, COYA te invita a un mundo de ricos sabores, cálida hospitalidad y animadas experiencias culturales. Ubicado en el corazón de Barcelona, COYA captura la esencia del Perú, reuniendo diversas tradiciones culinarias, cócteles innovadores y un ambiente inolvidable con entretenimiento en vivo, arte y una decoración única.

Desde el momento en que cruzas nuestras puertas, te sumerges en una experiencia multisensorial: vegetación, paredes doradas y cojines coloridos, heredados del Imperio Inca, hasta la elaboración de nuestros piscos caseros con los ritmos de COYA MUSIC de fondo.

COYA es la reina de los incas. Ella reunió a una comunidad y la convirtió en una familia. Recibimos a nuestros huéspedes con la misma generosidad, con nuestro diseño y servicio combinados con lo mejor en comida y bebida.

OUR STORY & VENUE

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.

From the moment you step through 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.

EVENTOS *EVENTS*

Ofrecemos diferentes espacios para disfrutar de la experiencia COYA al máximo.

- Sala semiprivada El Dorado para su grupo de amigos.
- Pisco Bar, espacio totalmente privado para reuniones y copas nocturnas.
- Alquiler en exclusiva del restaurante para disfrutar del ambiente navideño de COYA.

We offer different spaces to enjoy the full COYA experience.

- *El Dorado Semi-private Room 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.*



SALA PRINCIPAL MAIN DINING ROOM

Sumérgete en la esencia de la experiencia culinaria. Rodeados de ricas texturas y una decoración elegante, los comensales disfrutan de sabores audaces y arte culinario.

Capacidad:

90 comensales sentados | 100 comensales de pie

Step into the heart of the dining experience. Surrounded by rich textures and elegant décor, guests indulge in bold flavors and culinary artistry.

Capacity:

90 seated guests | 100 standing guests



EL DORADO *PRIVATE ROOM*

El Dorado ofrece un ambiente íntimo, decorado en tonos dorados, perfecto para reuniones privadas o celebraciones especiales.

Capacidad:

65 invitados sentados | 60 invitados de pie

El Dorado offers an intimate, golden-hued setting perfect for private gatherings or special celebrations.

Capacity:

65 seated guests / 60 standing guests

PISCO BAR

Nuestro Pisco Bar ofrece una carta de cócteles elaborados por expertos e inspirados en el espíritu de Perú, en un ambiente animado y sociable.

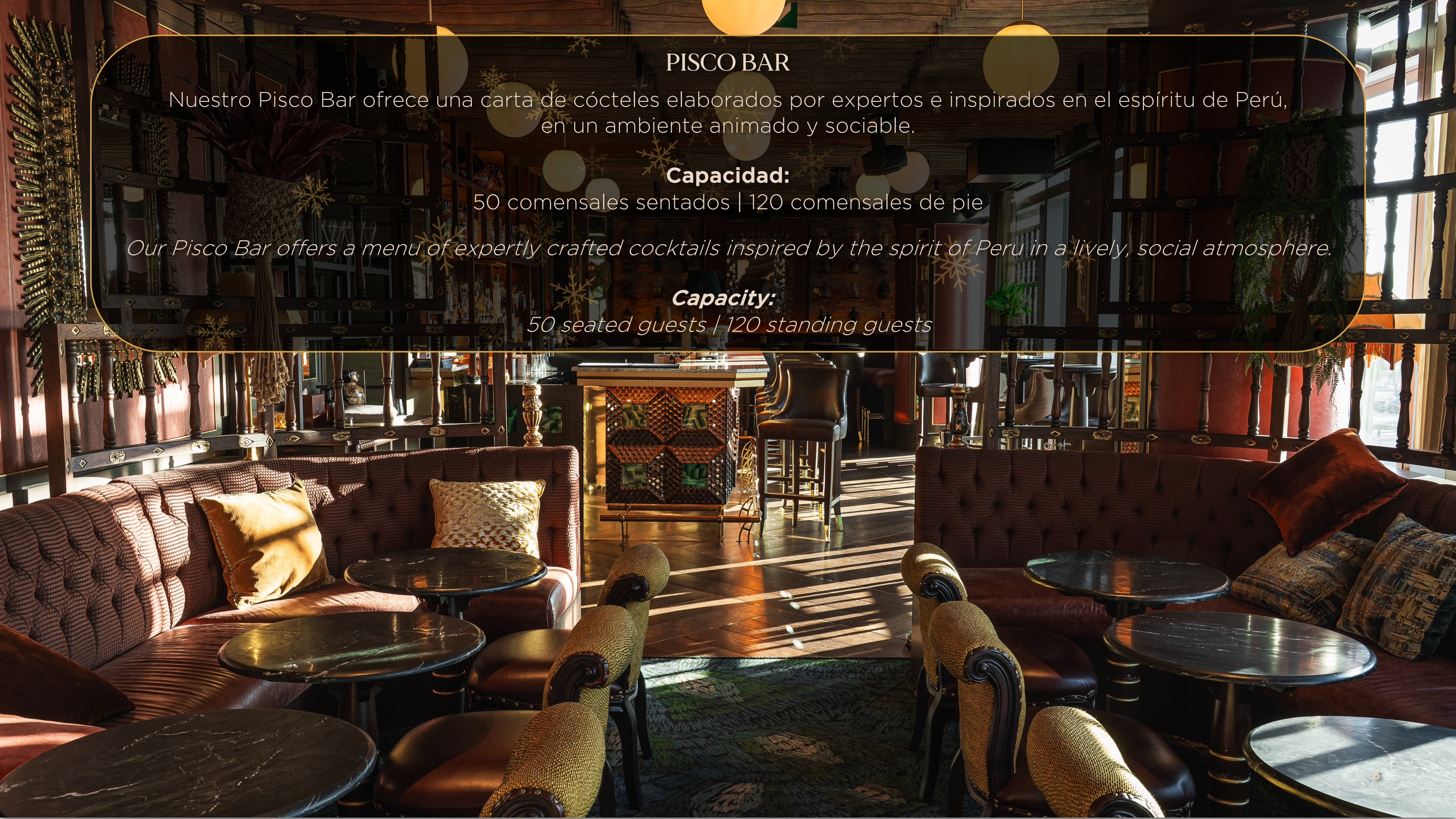
Capacidad:

50 comensales sentados | 120 comensales de pie

Our Pisco Bar offers a menu of expertly crafted cocktails inspired by the spirit of Peru in a lively, social atmosphere.

Capacity:

50 seated guests | 120 standing guests



SIGNATURE MENU

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Padron Peppers GF

Lemon & yellow chilli salt

Salmon Tosatada GF

Corn tortillas, avocado puree, yellow chilli, crème fraîche

Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

Argentinian Prawns GF

Tomato gazpacho, pink pepper corn, prawn cracker

Salmon Fillet GF

Chickpeas, tomato & panca chilli sauce, pickled onion, oregano

OR

Grilled Baby Chicken ♦ GF

Panca chilli, coriander alioli, bok choy

Stir-fried Rice Chaufa V, GF

Seasonal vegetables, eggs & soy

Churros V

Milk chocolate & dulce de leche sauce, orange zest

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

Main course selection required 5 days in advance

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





INDULGENCE MENU

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF
Avocado, chalaquita & lime, corn tortilla

Crispy Pork Belly Bun GF
Yellow chilli aioli, criollo salad

Smoked Shiitake Taco V
Chalaquita, feta cheese, avocado & coriander

Salmon Tostada GF
Corn tortillas, avocado purée, yellow chilli, crème fraîche

Classic Sea Bass Ceviche ♦ GF
“Leche de tigre”, red onion, sweet potatoes, jumbo corn

Spicy Big Eye Tuna ♦
Ponzu, red chilli & garlic, rice cracker

Yellowtail ‘Sashimi Style’
Green chilli sauce, daikon & orange tobiko

Miso Chilean Sea Bass Cazuela ♦ GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet ♦ GF
Chinese chilli & garlic, crispy shallots, pickled chilli

Tenderstem Broccoli VG, GF
Chilli-garlic paste, lime & sesame seeds

Chocolate Cake V, GF
Flourless chocolate cake, banana semifreddo & crispy rice

Manchego Cheesecake V, GF
Buckwheat crumble, manchego cheesecake & quince sauce

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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

LUXURY MENU

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF
Avocado, chalaquita & lime, corn tortillas

Mediterranean Crab Causa GF
Crispy potatoe croquettes, dressed brown crab, Peruvian green sauce

Wagyu Skewer ♦ GF
Adobo, guasacaca, garlic chips & red shiso

Stracciatella
Heirloom tomatoes, grapes, Peruvian olive powder & brioche

♦
Classic Sea Bass Ceviche ♦ GF
“Leche de tigre”, red onions, sweet potato, jumbo corn

Truffle Corvina ♦ GF
Truffle ponzu, rice cracker, shiitake

Beef Tataki GF
Red chilli, daikon, fig purée & truffle

♦
Sea Bream Fillet GF
Sweet & sour red peppers, fennel, yellow chilli vinegrette, fresh herbs

Duck Breast (350g) GF
Candied quince, miso, spiced honey glaze & coriander

Stir-fried Rice ‘Chaufa’ GF
Seasonal vegetables, eggs & soy

♦
Dessert Platter V
Selection of five signature desserts, fresh fruit ice cream & sorbet

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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FLOOR PLAN & CAPACITY

Espacios Sections

Espacios Sections	Tamaño (m2) Size (m2)	Banquete Seated	Cóctel Standing
Sala Principal (Main Dining Room)	131	90	100
El Dorado (Private Room)	74	65	60
Terraza Principal (Terrace Dining)	167	120	130
Terraza Lounge (Terrace Lounge)	72	20	40
Terraza Completa (Full Terrace)	-	140	200
Pisco Bar	120	50	120
En Exclusiva - abril a octubre (Full Hire - Apr to Oct)	-	280	450
En Exclusiva - octubre a marzo (Full Hire - Oct to Mar)	-	200	350

(Main Dining Room) Sala Principal 1

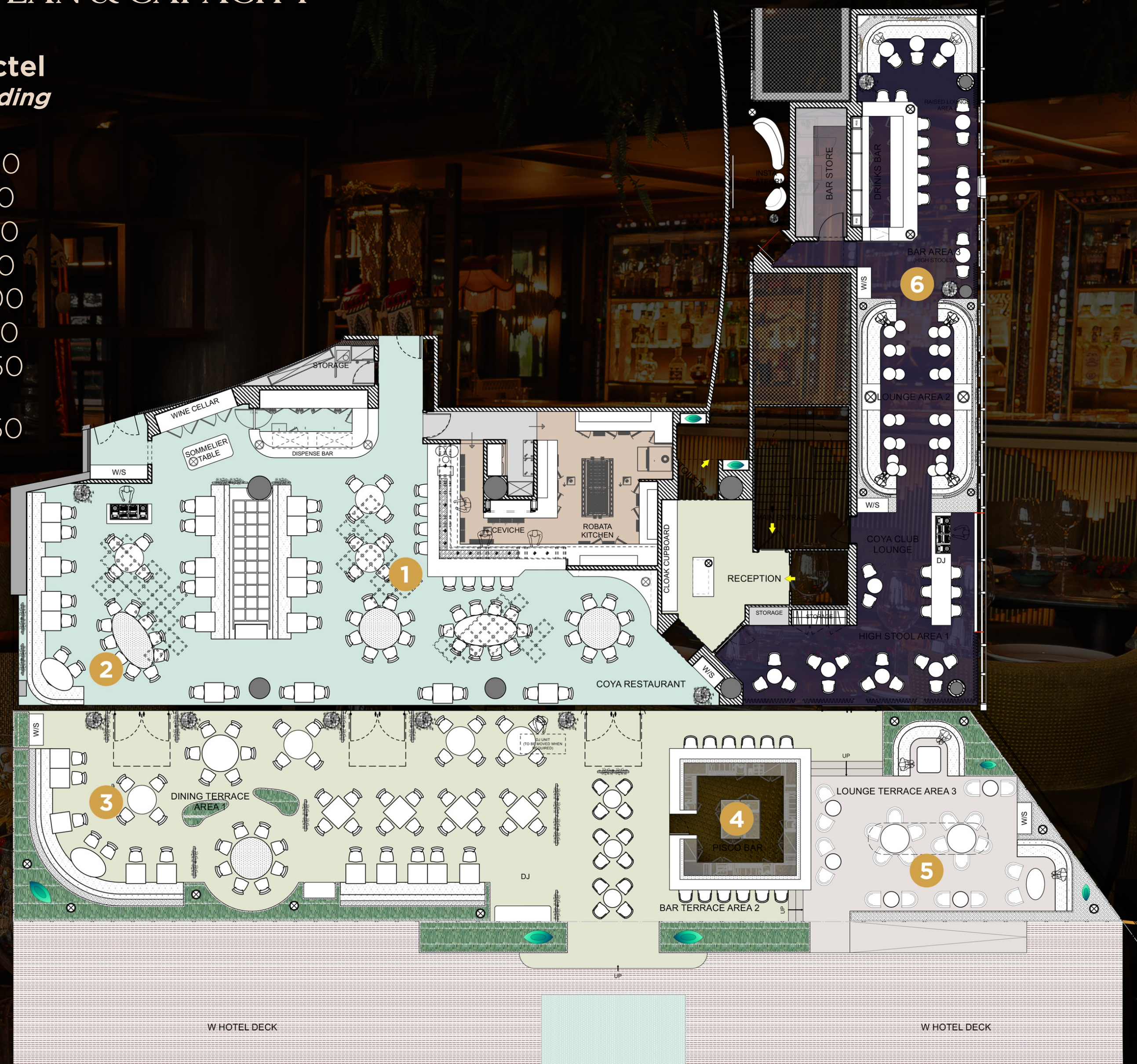
(Private Room) El Dorado 2

(Terrace Dining) Comedor en la Terraza 3

(Terrace Bar) Bar Terraza 4

(Terrace Lounge) Terraza Lounge 5

Pisco Bar 6



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



COYA BARCELONA

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