



COYA

EVENT BROCHURE

PARIS 2024



OUR STORY

Since our establishment in Paris, COYA invites you to discover a world of rich flavors, warm hospitality, and vibrant cultural experiences.

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

LOCATION

Immerse yourself in an ambiance tailored to your preferences using one of our private or semi-private spaces. Our events team is available to seamlessly blend sophistication, culinary excellence, and personalized service to create a memorable event from start to finish.

THE ANDEAN ROOM

Dive into the heart of the COYA spirit on the ground floor of our restaurant and enjoy the immersion with our chefs in action. Our space, equipped with an open ceviche bar, offers you an authentic and lively experience. Whether for a friendly dinner or a cocktail reception, our space is perfectly suited to host your events.

Capacity:

Up to 50 people for seated dinners and up to 80 people for cocktail receptions.



THE MEZZANINE

Located on the first floor of the restaurant, the Mezzanine offers a unique setting under our magnificent ceilings where authentic Peruvian artifacts and South American artworks mingle. Join the elegance of its decor for a memorable evening! This space is perfectly suited for various events such as dinners, cocktail receptions, or seminars.

Capacity:

Up to 80 people for seated dinners and up to 100 people for cocktail receptions.
Privatization of this space is also possible upon request.



THE PISCO BAR

COYA Paris' Pisco Bar is a must-visit destination to experience one of the most vibrant nights in the capital. Discover a wide selection of COYA's signature house infusions, Peruvian classics, and local specialties. Our musical programming will enchant your evenings every night! In a cozy and intimate atmosphere, your events will be enhanced away from prying eyes. Whether for an after-work gathering, a cocktail reception, an after-show, a seminar, or a private dinner, our Pisco Bar is the ideal place for your gatherings.

Capacity:

Up to 80 people for cocktail receptions.

Have you been charmed by the Mezzanine and the Pisco Bar? Immerse yourself in the COYA spirit by enjoying full privatization of the venues. With a total capacity of 140 people for seated dinners and up to 250 people for cocktail receptions, we are ready to host your most memorable events in an exclusive setting.



The image shows an outdoor dining area with several round tables covered in teal cloths. Each table is set with white plates, glasses, and silverware. The chairs are made of light-colored wood with dark, woven backs. In the background, there are large potted plants with bright red flowers. The setting is outdoors, with a concrete ledge and a white wall visible.

THE GARDEN

Discover our urban oasis in the heart of Paris - The Garden at COYA Paris. Enjoy an elegant and refined outdoor space, where lush greenery meets sophisticated ambiance. Whether for private events or outdoor dining, our garden offers an unparalleled experience.

Capacity:
Seating for up to 80 people.

MENUS

MENÚ DE PLATA

80 par personne

Guacamole et Tortillas VG SG
Avocat, aji amarillo, tortillas de maïs

Tostada de Thon SG
Pico de gallo, avocat, coriandre

Empanadas de Poulet SG
Maïs, sauce aïoli

Ceviche de Bar Classico SG
Leche de tigre, aji limo, patate douce
maïs choclo, oignon rouge

Tataki de Thon
Aji amarillo, cebette, sésame noir

Filet de Saumon Label Rouge SG
Ecrasé de pommes de terre
aji amarillo, salade d'herbes

Coquelet Jaune SG
Aji panca, aïoli à la coriandre
légumes grillés

Brocolini VG SG
Aji panca, aïoli à la coriandre
légumes grillés

Crema Volteada V SG
Flan crémeux à la coco, caramel, vanille

Churros de Naranja V
Les fameux churros, chocolat au lait
douce de leche, zestes d'orange

Alfajores V
Sablé au citron vert, dulce de leche

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Prix nets en euros, service compris.
V: Végétarien VG: Vegan SG: Sans Gluten

MENÚ DE ORO

100 par personne

Guacamole et Tortillas VG SG
Guacamole, pico de gallo, tortillas de maïs

Tostadas de Hamachi
Piment vert, cresson shiso violet
cébette, tortilla de maïs bleu

Anticuchos de Boeuf SG
Aji panca, coriandre

Ceviche de Bar "Clásico" SG
Leche de tigre, aji limo, patate douce, maïs
choclo, oignon rouge

Ceviche de Thon Albacore "Chifa"
Sauce pimentée, sésame, sauce soja
chips de riz

Tiradito de Sériole
Piment vert, daikon, tobiko

Trio De Maïs VG SG
Maïs grillé, cancha frit, poivron rouge
à la braise, menthe

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MENÚ DEGUSTACIÓN

120 par personne

Guacamole et Tortillas VG SG
Guacamole, pico de gallo
tortillas de maïs

Tostadas de Thon & Caviar
Pico de gallo, avocat, coriandre
caviar Baeri

Empanadas de Poulet SG
Maïs, sauce aïoli

Ceviche Bar "Clásico" SG
Leche de tigre, aji limo, patate douce
maïs choclo, oignon rouge

Ceviche de Maigre à la Truffe
Ponzu à la truffe, ciboulette
poudre de cèpes

Tiradito de Sériole et Caviar
Piment vert, daikon, caviar Baeri

Epinards et Manchego
Noix caramélisées, baies de goji
canneberges

Cazuela Bar Chilien SG
Riz bomba, dashi, aji amajillo
citron vert et pousses de petits pois

Boeuf Wagyu Epicé SG
Oignons croustillants, aji limo
anis étoilé, poivre de szechuan

Brocolini
Sauce au piment
ail, gingembre, sésame

Churros de Naranja V
Les fameux churros, chocolat au lait
et dulce de leche, zestes d'orange

Suspiro à la Noix de Coco V SG
Mousse à la noix de coco
meringue, sauce mangue
fruit de la passion

Menu à partir de 12 personnes

Une bouteille d'eau minérale pour deux, café ou thé
Entrées, plats et desserts à partager

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MENUS



DRINKS OFFER

To Start

Cocktail 15*

Reduced card with three cocktails with alcohol and one mocktail
*unit price

Glass of Champagne 18

NV Veuve Clicquot Ponsardin, Carte Jaune
*unit price

Glass of Champagne 30

NV Ruinart, Blanc de Blancs
*unit price

Wine Packages*

Découverte des Vignobles du Monde 35

Les Incontournables du Vignoble Français 45

Sélection Grands Crus 55

* 1 bottle for 3 guests - reference selection by our Sommelier, price / person

"A la Carte"

Reduced card with monthly updated references by our Sommelier

Drinks Offer from 10 guests - Price with taxes and service included
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PARA PICAR

6 Finger Foods 50 | 10 Finger Foods 70 | 14 Finger Foods 90

Cold Finger Foods

Guacamole and Corn Tortillas VG GF
Guacamole, pico de gallo
corn tortillas

Albacore Tuna Tostadas
Pico de gallo, avocado, yuzu

Portobello Mushroom Tacos V
Portobello mushrooms
cep mushroom purée, mustard seeds

Salmon Tostadas
Red bell pepper, ají limo, yuzu, tobiko

"Clásico" Ceviche Bar GF
Leche de tigre, ají limo, sweet potato
choclo corn, red onion

"Chifa" Albacore Tuna Ceviche
Spicy sauce, sesame, soy sauce
rice chips

Seriola Tiradito GF
Green chili pepper, daikon

Corn Trio VG GF
Grilled corn, fried cancha
grilled red bell pepper, mint

Bowl Food + 8

Arroz Nikkei SG
Bar Chilien, riz Bomba,
citron vert, aji amarillo

Hot Finger Foods

Chicken Empanada GF
Corn, aioli sauce

Chicken Anticucho GF
Ají amarillo, confit garlic, chives

Beef Anticucho GF
Panca chili, coriander

Mushroom Anticucho VG GF
Portobello, panca chili, parsley

"Chaufa" Rice V GF
Corn, sofrito, soy sauce and sesame

Tuna Croquettes
Truffle puree, mustard greens

Sea Bass Croquettes
Spicy mayonnaise, red chili, lime

Berenja VG GF
Miso, sesame, chives

Sweet Finger Foods

Churros de Naranja V
Milk chocolate & dulce de leche
with orange zest

Alfajores V
Lime shortbread, dulce de leche

Lime Tartlet V
Lemon meringue

Pineapple & Exotic Fruit Granita VG
Pineapple, exotic fruit sorbet

Finger Food offers for 10 guests

Mineral waters, fruit juices and soft drinks included from 10 pieces
Non-contractual suggestions - seasonal changes and depending on arrivals
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Prices in euros, tax & service included.
V: Vegetarien VG: Vegan GF: Gluten Free

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



COYA PARIS
83-85 rue du Bac, 75007, Paris

+33 1 43 22 00 65 | reservations.paris@coyarestaurant.com | www.coyarestaurant.com

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