



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 Pisco 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.

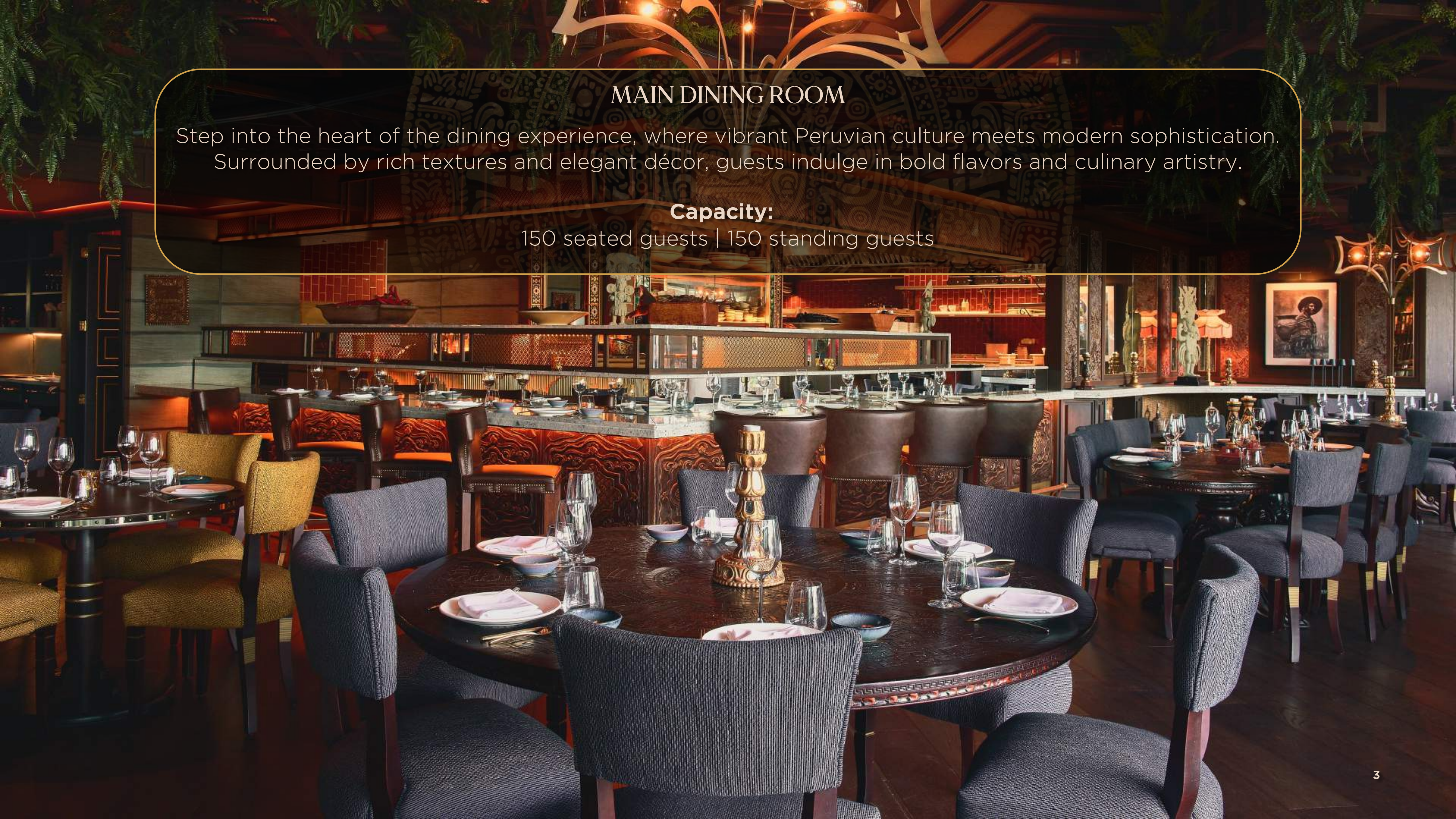


## MAIN DINING ROOM

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



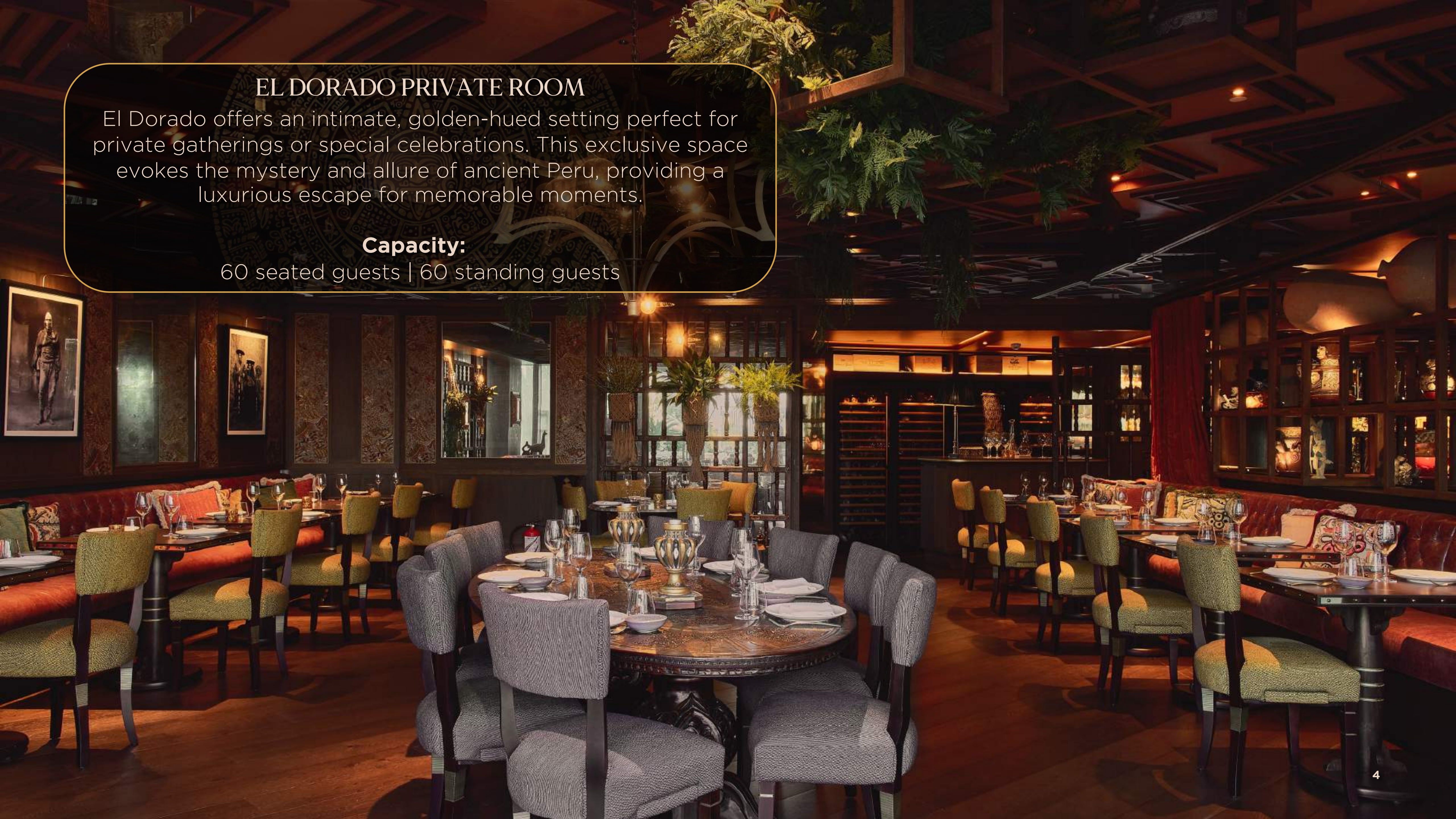


## EL DORADO PRIVATE ROOM

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 and lime churros, milk chocolate & dulce de leche

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

## 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 and lime churros, milk chocolate & dulce de leche

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## MENÚ DE LUJO

95 per person

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

**Empanadas 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, physali

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

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

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

**Paleta Helada** V  
COYA ice cream popsicle

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# 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

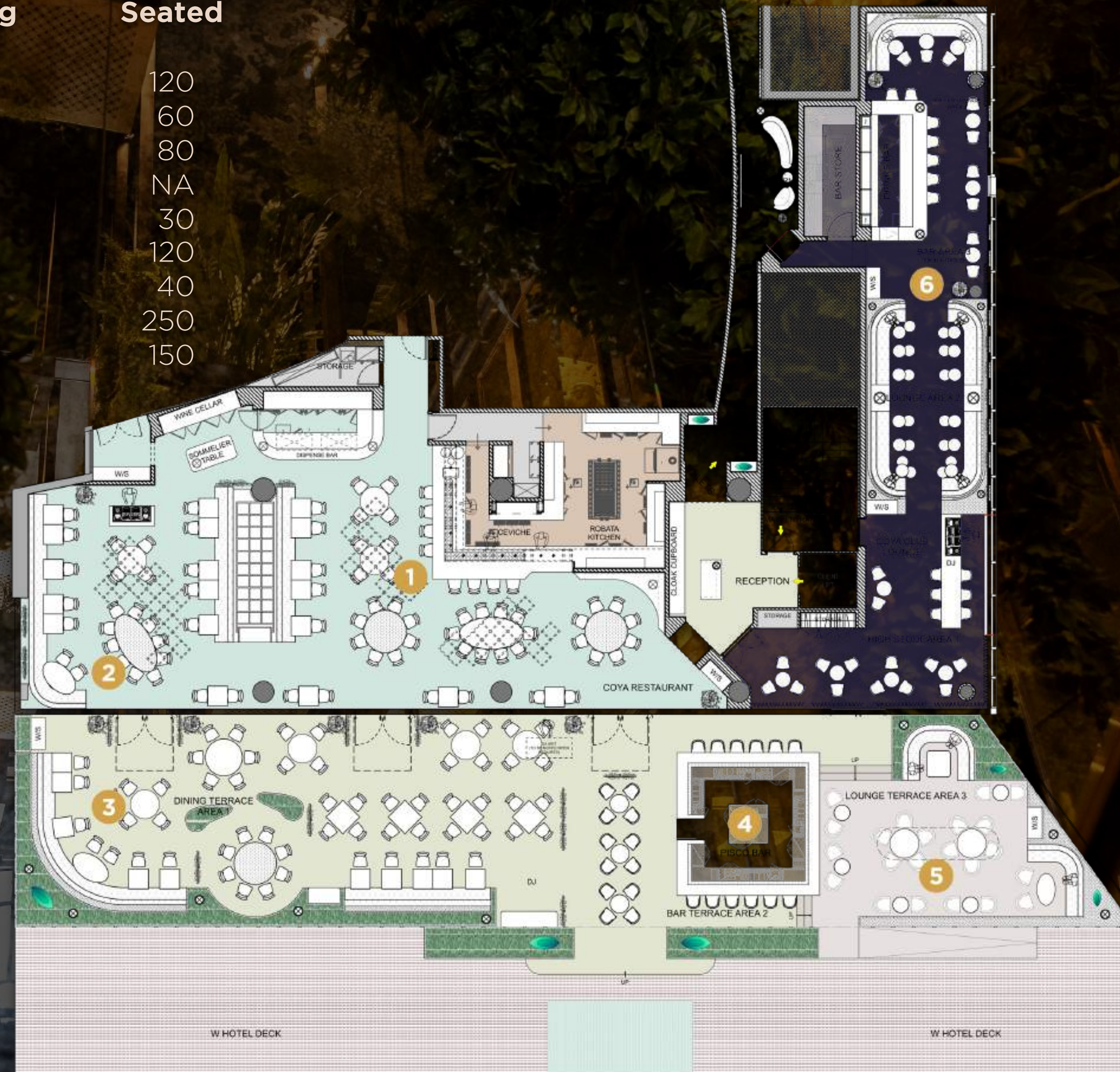
Belvedere Vodka, chicha morada cordial, soda



# 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](mailto:events.bcn@coyarestaurant.com) | [www.coyarestaurant.com](http://www.coyarestaurant.com)

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