



# COYA'S GOLDEN INCAN NEW YEAR'S EVE CELEBRATION

## COYA presents its Golden Incan Empire this New Year's Eve

This year COYA will host a range of exceptional dining experiences with special set menus.

COYA Barcelona transcends into a golden array of Incan inspired decor, golden sparkling lights and captivating entertainment to welcome the New Year.

COYA MUSIC will provide a show stopping line up of resident DJs, a live singer, performances and instrumentalists throughout the evening, taking COYA's spirit into the early hours.

Dress Code: Glamorous

## **EARLY INCAN EXPERIENCE**

Welcome to our Golden Inca Empire this New Year's Eve!

**160€** per person | Set menu

Discover bold new flavors and enjoy live entertainment with singers, trumpets, drummer, DJ's and dancers.

Start your evening with a glass of Veuve Clicquot and indulge in our exquisite Peruvian cuisine.

Reservations between 19h and 20h 2 hours duration at the table





## GOLDEN INCAN EMPIRE EXPERIENCE

Celebrate New Year's Eve at our Golden Inca Empire!

240€ per person | Set menu

Enjoy exotic flavors and vibrant live entertainment with singers, trumpets, drummer, DJ's and dancers.

Begin with a glass of Dom Pérignon and indulge in our exquisite Peruvian cuisine.

Second seating between 21:30 and 22:30pm allows you to celebrate all night at the table.

Welcoming the New Year with the tradition of twelve lucky grapes.

**20€ pp** | Midnight toast on the fireworks

## **RESERVATIONS**

Cancellations accepted until 23rd of December by 4:00 pm. In case of late cancellation or no-show, the deposit will be retained.

Full pre-payment of the package is required per person.

Children are allowed entry to the venue at for the first seating, the latest being 7:30 pm, with the understanding that the table will be reserved for the maximum amount of 2 hours.

Children under 14 years old do not require pre-payment for the experience.

Dress Code: Glitz & Glamour

For all enquiries: events.bcn@coyarestaurant.com +34 609 51 33 43





## **MIDNIGHT PARTY**

Welcome the New Year in style at COYA Barcelona with an unforgettable **midnight celebration**.

As fireworks light up the sky, immerse yourself in captivating performances from a live singer, a talented trumpeter accompanied by a percussionist and dynamic dancers.

To elevate the experience, prebook your glass of champagne and indulge in the tradition of the twelve grapes, ushering in 2025 with elegance and festivity.

After midnight, the festivities move to our Pisco Bar, where an exclusive after-party awaits. With vibrant entertainment and lively beats, the celebration continues until 3 AM, ensuring a spectacular start to the New Year.

Celebrate with us and make this New Year's Eve truly extraordinary.

## **MENU INCA EMPIRE**

€160 per person Includes Glass of NV Veuve Clicquot, Brut Yellow Label

#### **Guacamole con Crocantes VG GF**

Avocado, corn tortillas, chalaquita & ají amarillo

#### Empanada de Lubina Chilena GF

Corn empanadas, chilean seabass, garlic sauce

#### **Anticuchos de Pollo**

Corn-fed chicken thigh, ají amarillo, chives

#### Tostada de Atún y Caviar GF

Corn tostada, tuna tartar, truffle & orange dressing, Oscietra caviar

#### Ceviche de Bogavante y Lubina al Coco GF

Lobster & seabass, coconut, ají limo, plantain chips

#### Tiradito de Atún con Lucuma

Yellowfin tuna, lucuma, wasabi tobiko, ají panca

#### Tataki de Res GF

Beef sirloin tataki, chilli salsa, grilled leeks, spicy cashewnut pure

#### Arroz Caldos ode Bogavante GF

Lobster, bomba rice, bisque, avocado, crème fraîche

Bife de Ancho Wagyu GF Chilean wagyu rib-eye steak, adobo & chimichurri

Yuca Frita GF Fried yuca, ocopa sauce & manchego cheese

#### Mini Bandeja de Postres

Signature selection of 3 desserts & exotic fruits

## **MENU GOLDEN INCA**

€240 per person Glass of 2015 Dom Pérignon

#### **Guacamole con Atún GF**

Avocado, pico de gallo, tuna tartar & crocantes

#### **Empanada de Pato GF**

Corn empanadas, duck confit, spicy guava sauce

#### Causa de Lubina Chilena y Caviar

Crispy potato, whipped chilean seabass, Oscietra caviar

#### Anticucho de Wagyu

Chilean wagyu skewer, truffle & tamarind sauce

#### Ostra a la Parrilla Asebichada

Guillaredau n.2, lime & huacatai

#### Tiradito de Pez Limon

Yellowtail, smoked red pepper, ginger & wasabi tobiko

#### Ceviche de Bogavante y Lubina al Coco GF

Lobster & seabass, coconut, ají limo, plantain chips

#### Tiradito de Vieiras GF

Seared scallop, sweet potato & ají amarillo, pickle onion

#### **Arroz de Carabineros**

Carabineros hot pot, rice, bisque, avocado & yuzu aïoli

#### Bife de Ancho Wagyu GF

Chilean wagyu rib-eye steak, adobo & chimichurri

#### Yuca Frita GF

Fried yuca, ocopa sauce & manchego cheese

#### Mini Bandeja de Postres

Signature selection of 3 desserts & exotic fruits



