



COYA



INCA EMPIRE

**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 DJs, performers 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 INCA

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

240€ per person | Set menu

Enjoy exotic flavors and vibrant live entertainment with singers, DJs, percussionists 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

SET MENUS

MENU INCA EMPIRE

160 per person | Reservations between 19h and 20h
(Your table will be available for a duration of 2 hours)

Glass of NV Veuve Clicquot, Brut Yellow Label

APERITIVOS

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

STARTERS

Ceviche de Bogante 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

MAIN COURSES

Arroz Caldoso de 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

DESSERTS

Mini Bandeja de Postres

All prices listed are in Euros.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.
V: Vegetarian GF: Gluten Free VG: Vegan

MENU GOLDEN INCA

240 per person | Reservations between 21.30h and 22.30h

Glass of 2015 Dom Pérignon

APERITIVOS

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

STARTERS

Ostra a la Parrilla Asebichada
Guillareday n.2, lime & huacatai

Tiradito de Pez Limon
Yellowtail, smoked red pepper, ginger & wasabi tobiko

Ceviche de Bogante y Lubina al Coco GF
Lobster & seabass, coconut, ají limo, plantain chips

Tiradito de Vieiras GF
Seared scallop, sweet potato & ají amarillo, pickle onion

MAIN COURSE

Arroz de Carabineros
Carabineros hot pot, rice, bisque, avocado & yuzu aioli

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

Yuca Frita GF
Fried yuca, ocopa sauce & manchego cheese

DESSERTS

Mini Bandeja de Postres
Signature selection of 3 desserts & exotic fruits

20 per person | Midnight toast on the fireworks

All prices listed are in Euros.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.
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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

Contact us on: reservation.bcn@coyarestaurant.com

