



COYA

SALES & EVENTS BROCHURE

BARCELONA 2024

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 Piscos with COYA MUSIC beats in the background.

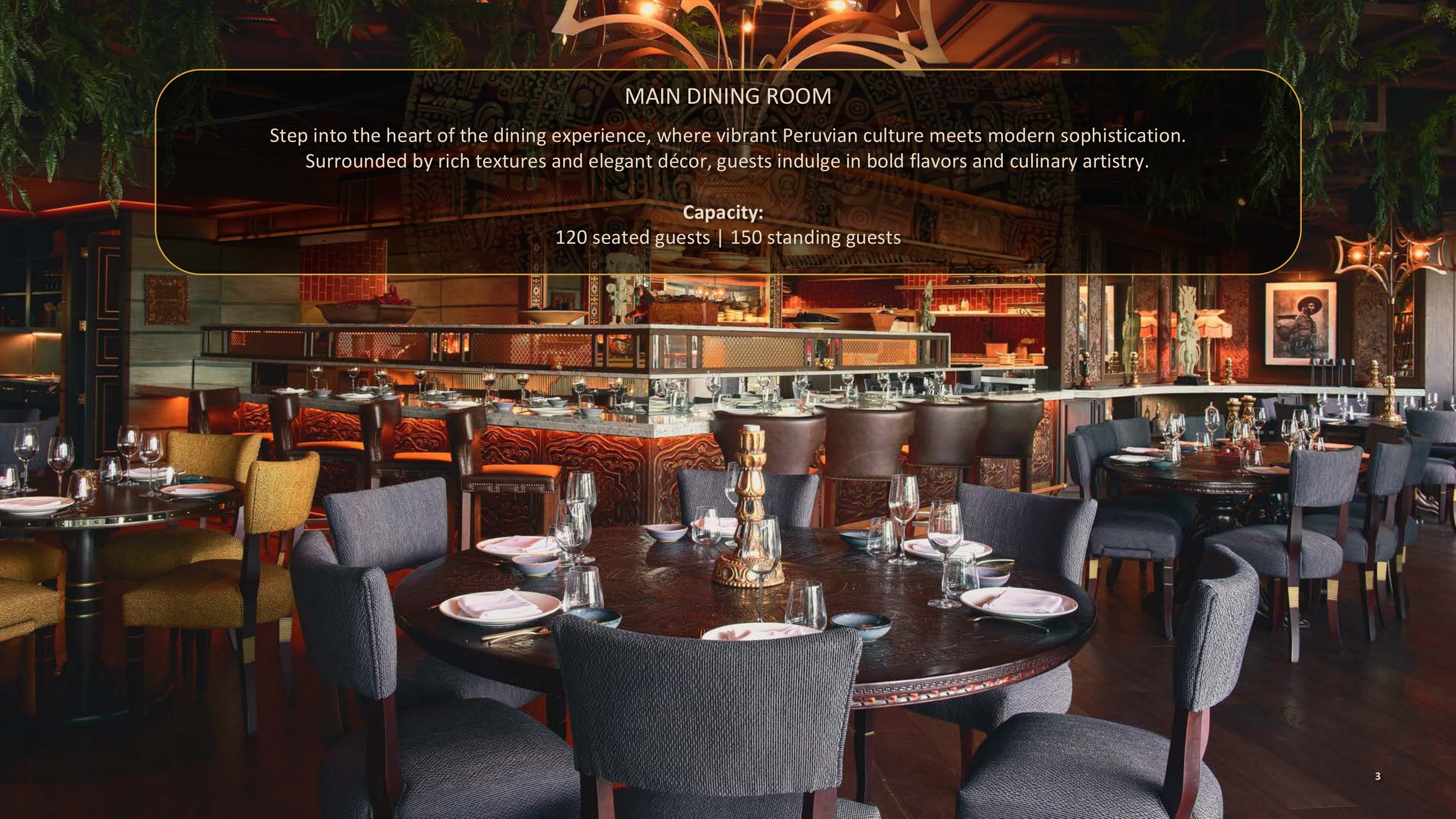
COYA is the Queen of the Incas. She brought together a community and made it into a family. We receive our guests with the same generosity, with our design & service combined with the very best of food & drinks.

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:

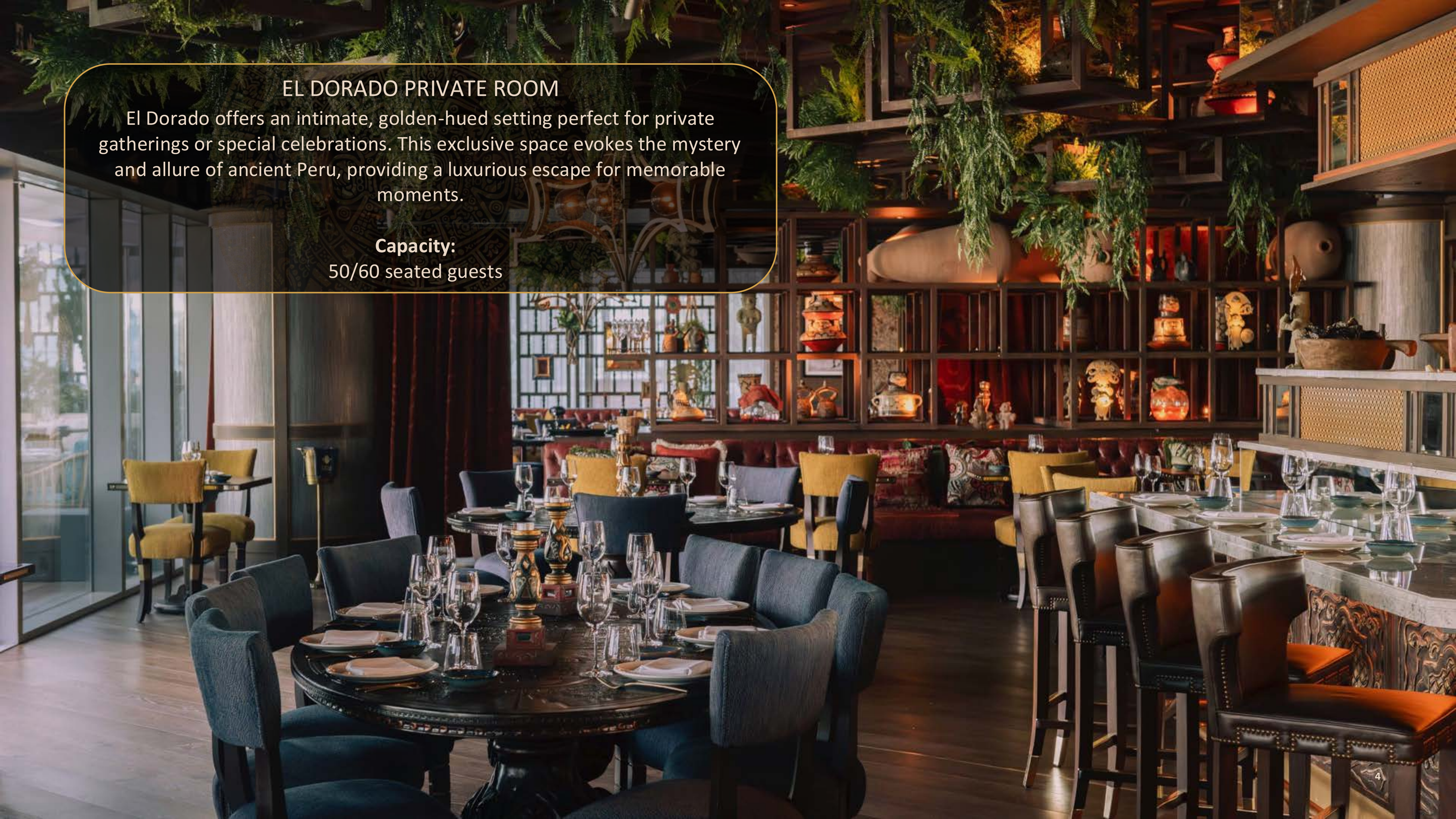
120 seated guests | 150 standing guests



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:
50/60 seated 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:

60 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

To be enjoyed by the whole table

- ◆ **Guacamole con Crocantes** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo
- ◆ **Empanada de Res**
Corn empanada, smoked beef brisket, garlic sauce
- ◆ **Anticucho de Pollo** GF
Corn-fed chicken thigh, ají amarillo, chives
- Tostada de Pez Limón** GF
Yellowtail tartare, yuzu mayo
feta cheese & corn cream
-
- Ceviche de Espárragos** VG GF
Green asparagus ceviche, wild mushrooms
oat & ají rocoto tiger milk
- ◆ **Ceviche de Lubina Clásico** GF
Sea bass, white corn, sweet potatoes, red onion
- ◆ **Tiradito de Pez Limón**
Yellowtail, green chilli, daikon, orange tobiko
-
- Filete de Dorada** GF
Seabream fillet, marinated peppers
fennel salad & fresh herbs
- ◆ **Pollo a la Parrilla** GF
Corn-fed baby chicken, ají panca, soy
coriander aioli
- ◆ **Papitas con Ajo** V GF
Crispy baby potatoes, coriander aioli
garlic chips
-
- 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

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

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

MENÚ DEGUSTACIÓN

80 per person

To be enjoyed by the whole table

- ◆ **Guacamole con Crocantes** VG GF
Avocado, corn tortillas
chalaquita & ají amarillo
- Tostada de Pez Limón** GF
Yellowtail tartare, yuzu mayo
feta cheese & corn cream
- ◆ **Taco de Shiitake con Chalaquita** V
Grilled shiitake, feta cheese
avocado & coriander
- ◆ **Anticucho de Pollo** GF
Corn-fed chicken thigh
ají amarillo, chives
-
- ◆ **Ceviche de Lubina Clásico** GF
Sea bass, white corn, sweet potatoes, red onion
- ◆ **Ceviche de Atún Chifa**
Spicy big eye tuna, sesame, soy, rice crackers
- ◆ **Tiradito de Pez Limón**
Yellowtail, green chilli, daikon, orange tobiko
-
- ◆ **Arroz Nikkei** GF
Chilean sea bass, bomba rice, lime
miso & ají amarillo
- ◆ **Lomo de Res** GF
Spicy beef fillet, crispy shallots, ají limo
- Berenjenas Fritas** VG
Fried aubergine, pickled cucumber
miso & ají amarillo glaze
-
- Pastel Tres Leches** V
Three milks cake, vanilla ice cream
& salted dulce de leche
- ◆ **Churros de Naranja** V
Orange & lime churros
milk chocolate & dulce de leche

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MENÚ DE LUJO

95 per person

To be enjoyed by the whole table

- ◆ **Guacamole con Crocantes** VG GF
Avocado, corn tortillas, chalaquita & ají amarillo
- ◆ **Empanada de Res**
Corn empanada, smoked beef brisket, garlic sauce
- ◆ **Anticucho de Pollo** GF
Corn-fed chicken thigh, ají amarillo, chives
- Tostada de Pez Limón** GF
Yellowtail tartare, yuzu mayo
feta cheese & corn cream
-
- ◆ **Ceviche de Corvina a la Trufa**
Stone bass, truffle ponzu, dry ceps, chives
- ◆ **Ceviche de Atún Chifa**
Spicy big eye tuna, sesame, soy, rice crackers
- Tiradito de Atún con Lúcumá**
Yellowfin tuna, lucuma, wasabi tobiko, ají panca
- Tataki de Res** GF
Beef sirloin tataki, chilli salsa, grilled leeks
spicy cashew nuts purée
-
- Arroz con Bogavante** GF
Lobster tail, bomba rice, bisque, avocado
crème fraiche
- Bife de Ancho** GF
Rib-eye steak, adobo, chimichurri
- Brócoli Bimi** VG GF
Tenderstem broccoli, ají rocoto & soy dressing
sesame seeds
-
- Pastel Tres Leches** V
Three milks cake, vanilla ice cream
& salted dulce de leche
- Suspiro de Coco** V GF
Coconut meringue, coconut cream
mango & passion fruit sauce
- Paleta Helada** V GF
COYA ice cream popsicle

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MENUS

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.



Pisco Sour

creamy | citrusy | fresh

COYA Pisco, lime juice, sugar, egg white, Angostura bitters.

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Chilcano

refreshing | thirst quencher

COYA Pisco, lime juice, Franklin & Sons ginger ale, Angostura bitters.

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Our Macerados



Since the opening of COYA back in 2012, the Macerados system has been a vital part of our beverage program. It came to life after our first visit to Peru, where we have been introduced to the traditional way of cold infusions. In the Pisco Library we showcase multiple flavour combinations we prepare and care for daily.

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.



Passion Fruit

Chicha Morada

Raspberry & Mint

Blueberry & Lavander

Green Cardamom & Jalapeños

Pineapple & Rosemary

Lemongrass & Kaffir

Basil & Lemon



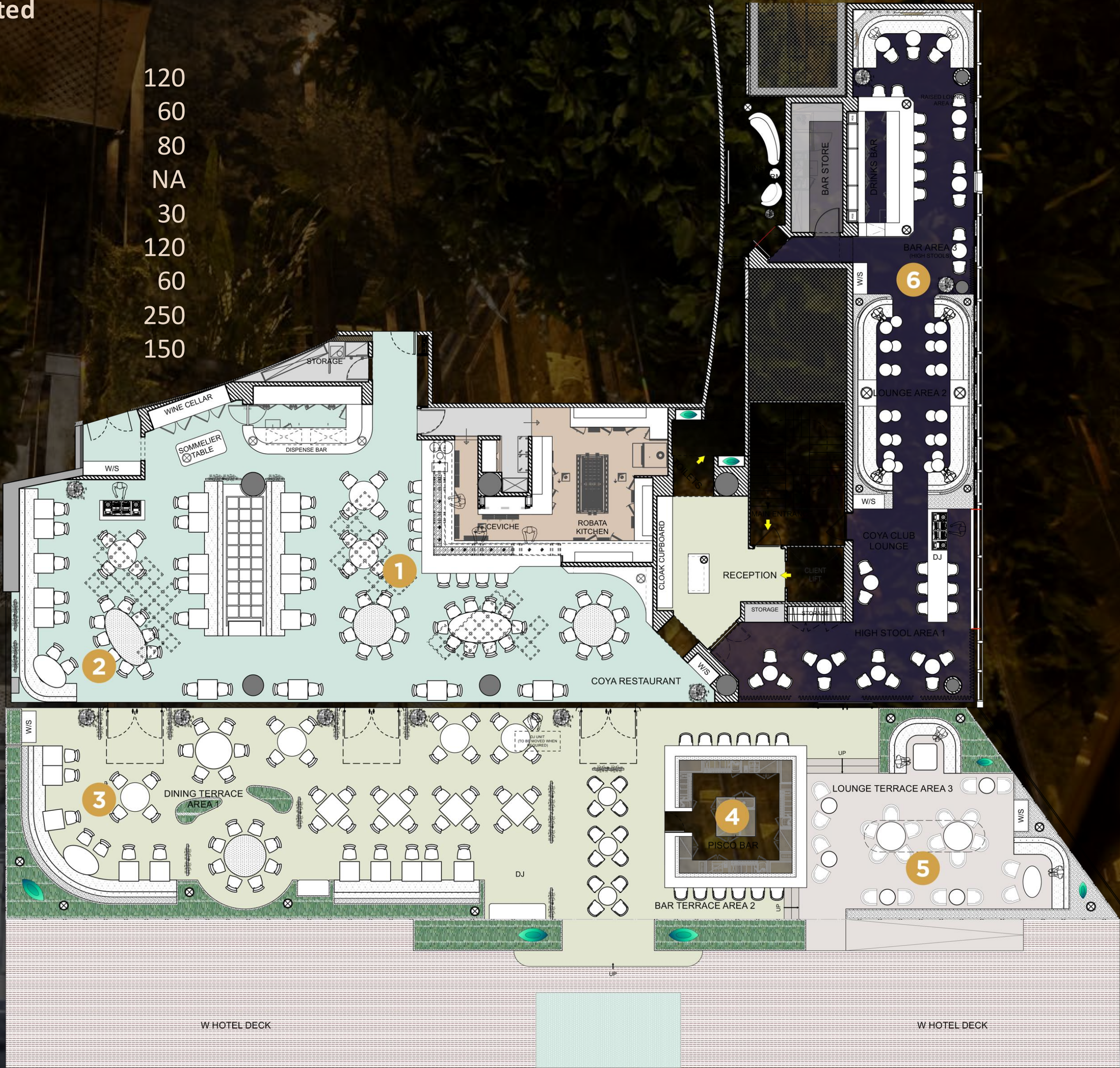
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FLOOR PLAN & CAPACITY

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	60
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
- Flower arrangements & decorations
- Day Delegate Packages
- AV Facilities
- Live entertainment (DJ or band)
- Pisco Masterclass
- Exclusive venue hire

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



COYA BARCELONA

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