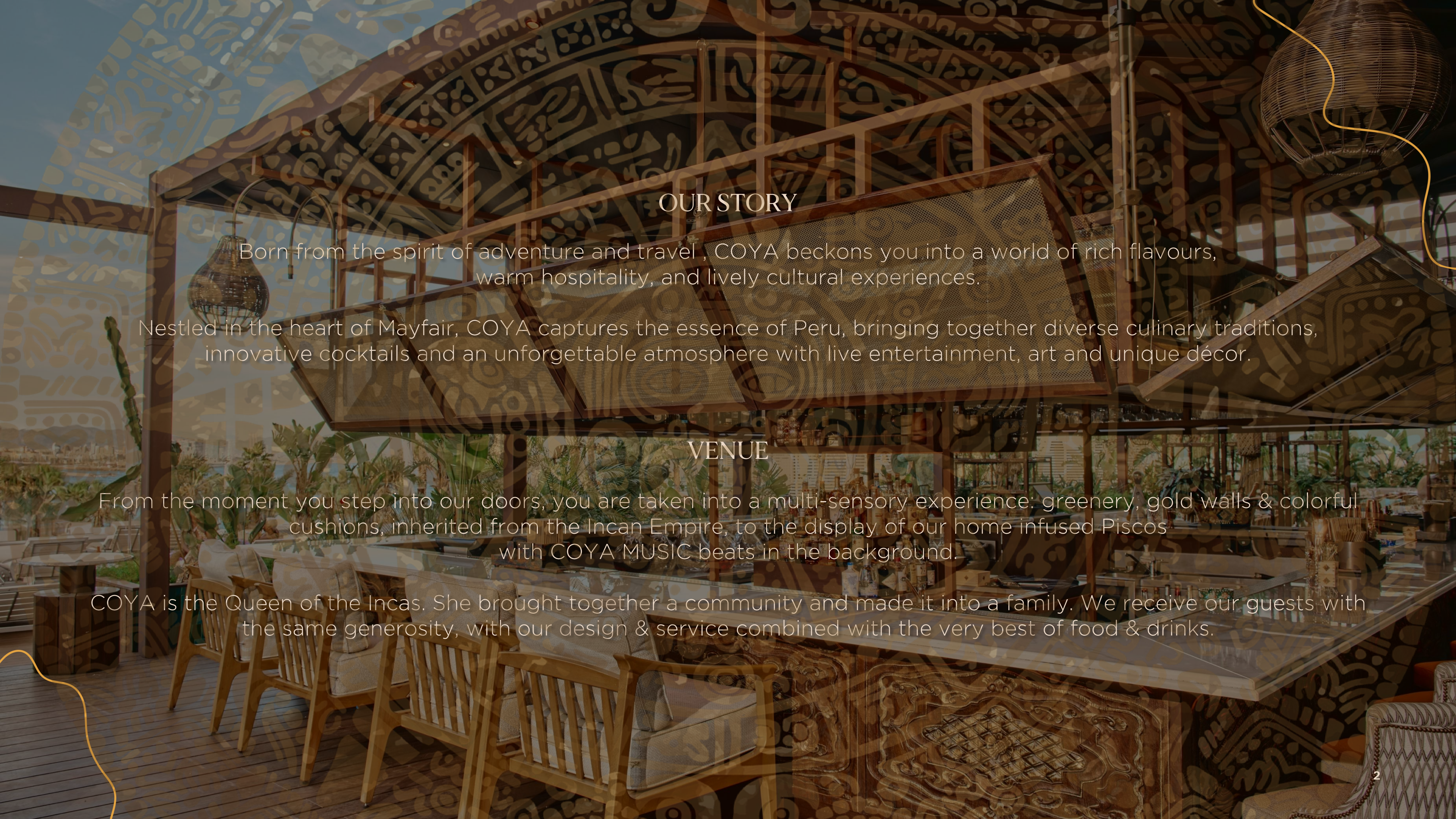




COYA

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 Piscos with COYA MUSIC beats in the background.

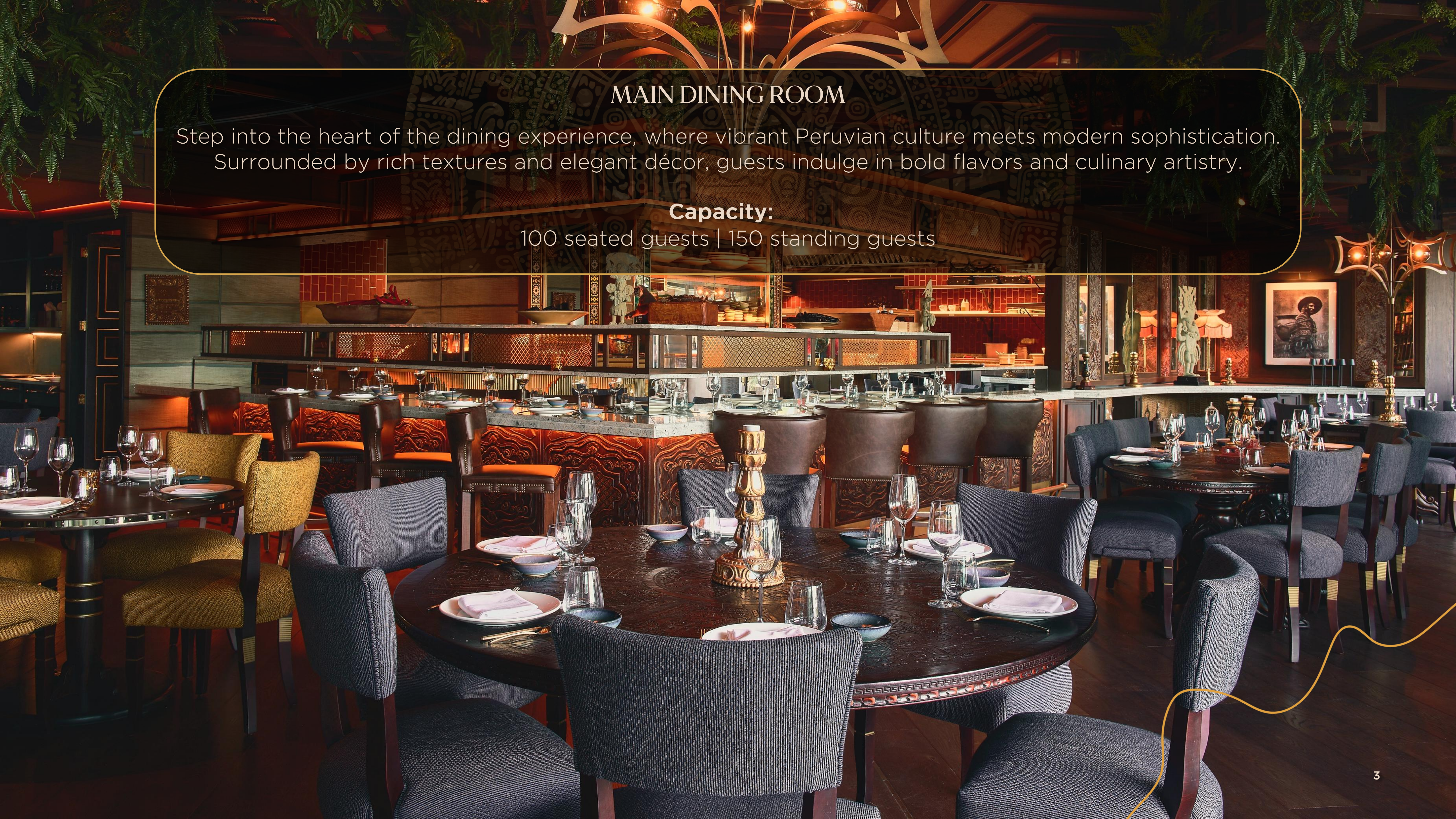
COYA is the Queen of the Incas. She brought together a community and made it into a family. We receive our guests with the same generosity, with our design & service combined with the very best of food & drinks.

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:

100 seated guests | 150 standing guests



EL DORADO SEMI - 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 | 70 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 overlooking the ocean

The following areas can be hired for Semi-Private and Fully Private events:

- Terrace Lounge Terrace Bar for drinks by the sea
- Terrace VIP Lounge, the best spot for VIP guests

Capacity:

Lounge - 44 seated guests

Bar - 20 seated guests | 40 standing guests

MENUS

◆ MENÚ CLÁSICO 65 per person

Guacamole con Crocantes VG GF
Avocado, chalaquita, ají amarillo corn tortillas

Tacos de Shiitake con Chalaquita V
Grilled shiitake, feta cheese, avocado & coriander

Anticucho de Pollo GF
Chicken, ají Amarillo, garlic

Heritage Tomatoes
Grilled baby gem, avocado, pickled shallot, ají amarillo dressing

—

Ceviche de Lubina Clásico GF
Sea bass, white corn, sweet potato, red onion

Ceviche de Calabacín GF
Tromboncino squash, green jalapeno, courgette flower

—

Filete de Salmón Rosado GF
Salmon fillet, avocado, fennel salad, ají panca

Pollo a la Parrilla GF
Corn-fed baby chicken, ají 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

◆ MENÚ DEGUSTACIÓN 80 per person

Guacamole con Crocantes VG GF
Avocado, chalaquita, ají amarillo corn tortillas

Tartar de Atún GF
Yellowfin tuna, peruvian dressing, cured egg yolk

Tacos de Shiitake con Chalaquita V GF
Grilled shiitake, feta cheese, avocado & coriander

Heritage Tomatoes VG GF
Grilled baby gem, avocado, pickled shallot, ají amarillo dressing

—

Ceviche de Lubina Clásico GF
Sea bass, white corn, sweet potato, red onion

Ceviche de Calabacín GF
Tromboncino squash, green jalapeno, courgette flower

—

Arroz Nikkei GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo

Pollo a la Parrilla GF
Baby chicken, ají panca, soy, coriander aioli

Brócoli Bimi V
Tenderstem broccoli, ají rocoto & soy dressing, sesame seeds

—

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

Suspiro de Coco con Maracuja V
Coconut meringue, coconut sorbet & passion fruit sauce

◆ MENÚ INCA 95 per person

Guacamole con Crocantes VG GF
Avocado, chalaquita, ají amarillo corn tortillas

Tartar de Atún GF
Yellowfin tuna, peruvian dressing, cured egg yolk

Tacos de Shiitake con Chalaquita V GF
Grilled shiitake, feta cheese, avocado & coriander

Anticucho de Lomo Res GF
Beef fillet, ají panca, chives & coriander

Heritage Tomatoes VG GF
Grilled baby gem, avocado, pickled shallot, ají amarillo dressing

—

Ceviche de Lubina Clásico GF
Sea bass, white corn, sweet potato, red onion

Ceviche de Atún Chifa
Spicy big eye tuna, sesame, soy, rice crackers

Tiradito de Viera
Seared scallop, sweet potato sauce y chalquita

—

Arroz con Cangrejo
Atlantic crab, bomba rize, avocado, bisque, saffron

Lomo de Res GF
Spicy beef fillet, crispy shallots, ají limo

Berenjenas Fritas VG
Fried aubergine, pickled cucumber, miso & ají amarillo

—

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

Suspiro de Coco con Maracuja V
Coconut meringue, coconut sorbet & passion fruit sauce

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

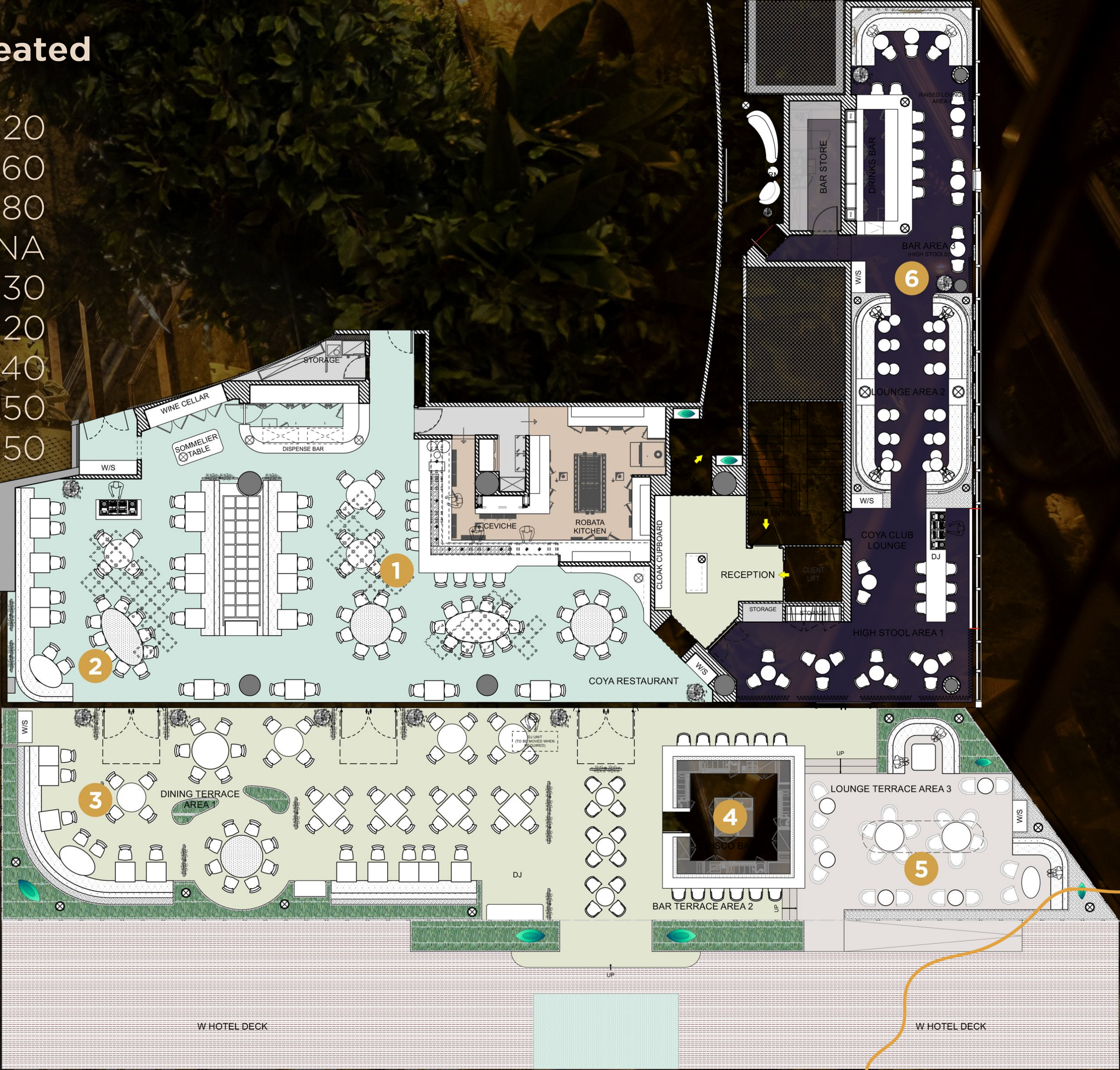
Mamakilla

Belvedere Vodka, chicha morada
cordial, soda

FLOOR PLAN & CAPACITY

Section	Size (m²)	Standing	Seated
Indoor Main Dining Room	131	150	120
El Dorado	74	60	60
Dining (Terrace)	167	120	80
Bar (Terrace)	49	40	NA
Lounge (Terrace)	72	40	30
Full Terrace	-	150	120
Pisco Bar Lounge	126	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
- AV Facilities
- Live entertainment (DJ or band)
- Pisco masterclass
- Exclusive venue hire

City of London – Mayfair – Dubai – Abu Dhabi – Riyadh – Doha
Mykonos – Marbella – Monte Carlo – Barcelona – Muscat – St. Tropez



COYA BARCELONA

Plaça Rosa Del Vents 1, Final, Pg. de Joan de Borbó, 08039 Barcelona, Spain
+34 609 513 343 | events.bcn@coyarestaurant.com | www.coyarestaurant.com

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