



COYA

# SALES & EVENTS BROCHURE

CITY 2025



## OUR STORY

Since its grand opening in 2017, COYA City has become a celebrated destination for daily escapes and events that blend sophistication with the allure of South American charm.

A stone's throw away from Bank station, COYA City is a gem in the heart of the City of London.

## THE VENUE

Step through our doors and be prepared to embark on a visual journey as our vibrant décor, inspired by the country's natural beauty, adorn the walls, creating a warm and inviting atmosphere.

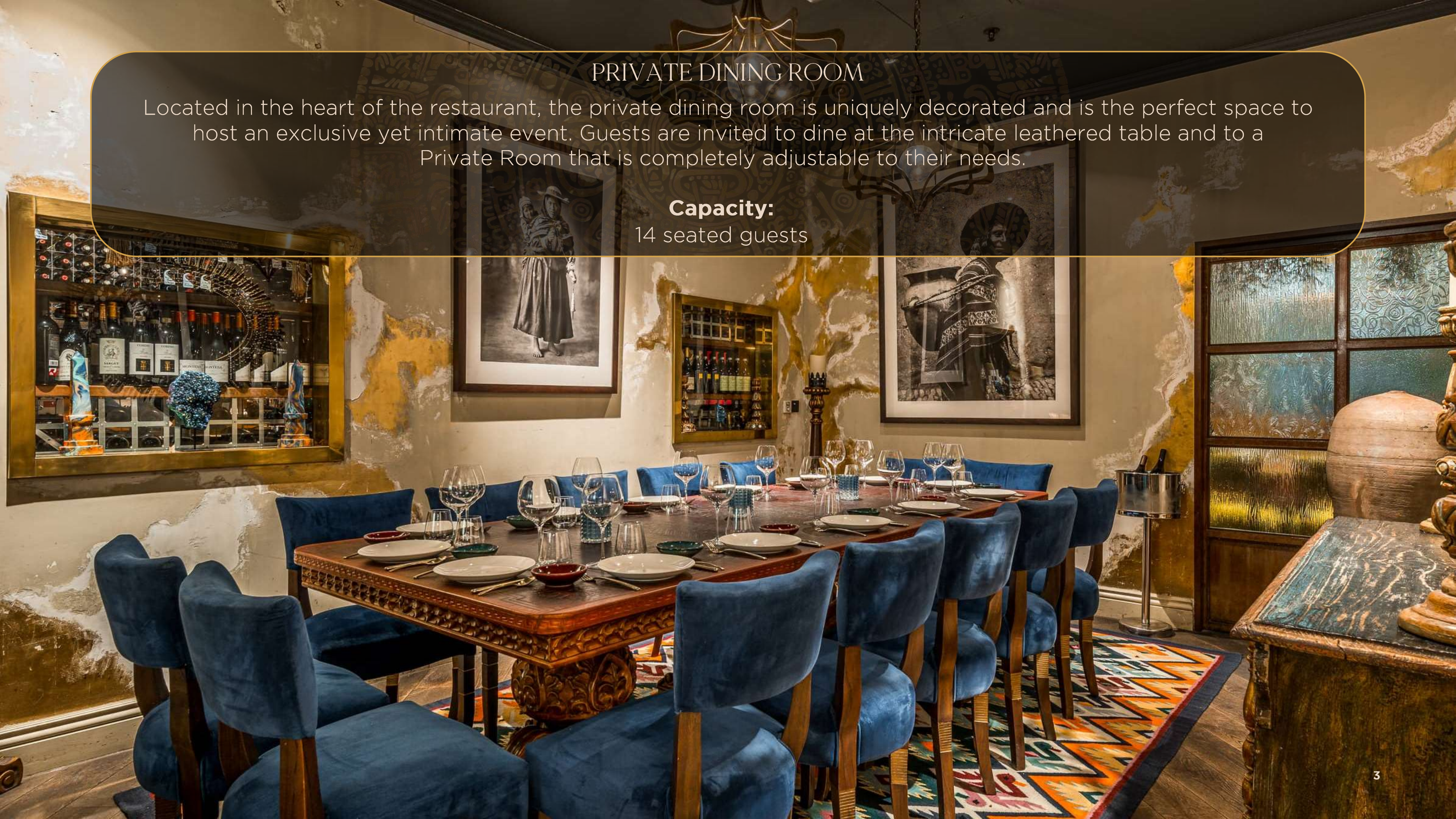
Our dedicated team takes pride in curating events that reflect the unique personality of each occasion, ensuring that every detail is meticulously crafted to exceed your expectations.

## PRIVATE DINING ROOM

Located in the heart of the restaurant, the private dining room is uniquely decorated and is the perfect space to host an exclusive yet intimate event. Guests are invited to dine at the intricate leathered table and to a Private Room that is completely adjustable to their needs.

### **Capacity:**

14 seated guests

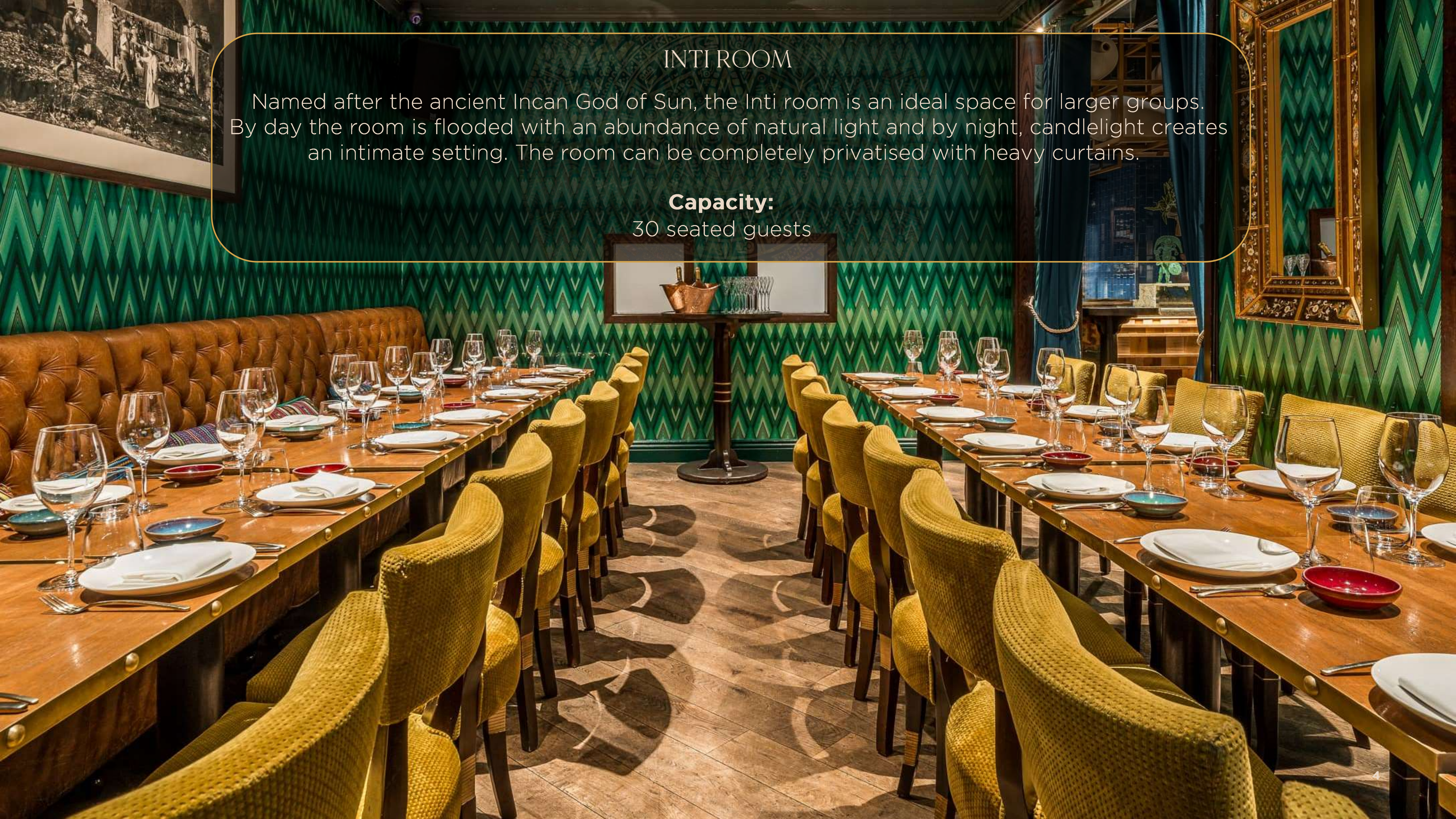


## INTI ROOM

Named after the ancient Incan God of Sun, the Inti room is an ideal space for larger groups. By day the room is flooded with an abundance of natural light and by night, candlelight creates an intimate setting. The room can be completely privatised with heavy curtains.

### **Capacity:**

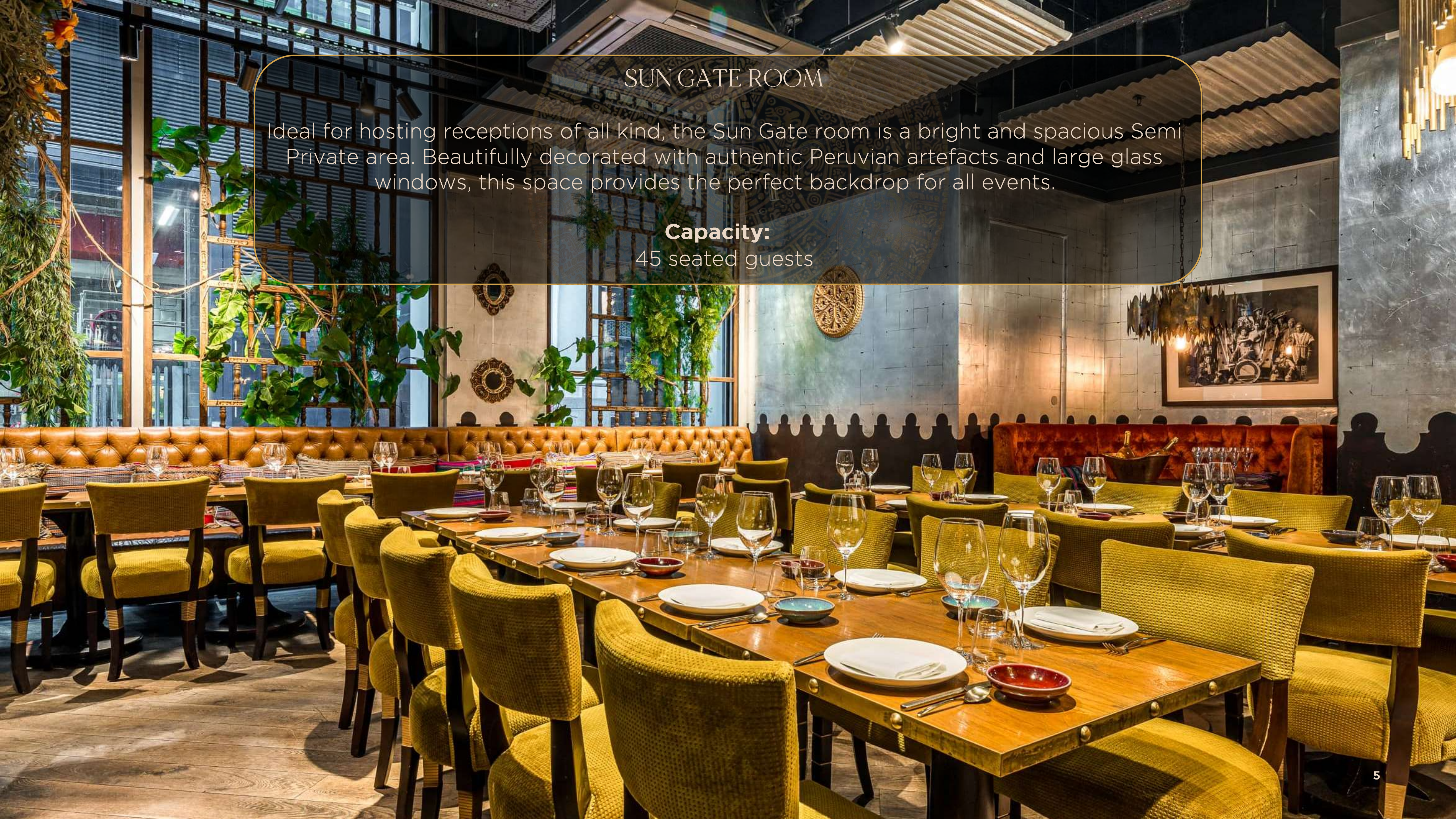
30 seated guests



## SUN GATE ROOM

Ideal for hosting receptions of all kind, the Sun Gate room is a bright and spacious Semi Private area. Beautifully decorated with authentic Peruvian artefacts and large glass windows, this space provides the perfect backdrop for all events.

**Capacity:**  
45 seated guests





## PRIVATE DINING LOUNGE

A diverse area that can be used for Standing Drinks & Canapé receptions as well as for Seated meals. Whether you're looking for the perfect retreat away from the office, a place to celebrate a birthday or simply a space to get together with friends and colleagues, the Pisco Lounge is an ideal choice.

**Capacity:**  
20 seated guests

The image shows the interior of a bar and lounge named 'PISCO BAR & LOUNGE'. The space is characterized by vibrant blue walls, a wooden ceiling with exposed beams, and various decorative elements including hanging plants, framed mirrors, and a red sofa. A bar counter with ornate carvings is visible, along with a small table holding bottles of Bollinger and Ruinart champagne. The overall atmosphere is warm and inviting, with a mix of modern and traditional Peruvian influences.

## PISCO BAR & LOUNGE – EXCLUSIVE HIRE

Peruvian authenticity, colourful hues and rhythmic beats come together to transport you to the heart of Lima and create a truly unique experience nothing short of exceptional. Immerse yourself in the lively atmosphere as our expert mixologists craft exquisite cocktails inspired by Peru's traditional flavours and modern techniques. "Pisco Bar" is not just a bar; it's where every drink tells a story, and every colour reflects a facet of Peru's rich heritage.

**Capacity:**  
80 standing guests

## MAIN RESTAURANT – EXCLUSIVE HIRE

COYA City is a celebration of Peru's culinary treasures, where every detail reflects the country's rich landscape. Join us for an unforgettable Seated experience with one of our Set menus or a Standing Drinks and Canapé experience, where the fusion of Peruvian flavours, vibrant ambiance, and exceptional service create a symphony of delights for you to savour.

### **Capacity:**

120 seated guests | 150 standing guests



# MENUS

## CANAPÉS SELECTION

### SAVORY

#### Lobster Gyoza 10

Lobster and prawn gyoza, aji panca chilli, lobster broth

#### Wagyu Bao 9

Smoked wagyu brisket, truffle emulsion, rocket cress

#### Salmon Tacos 8

Guacamole, sriracha cream cheese, yuzu tobiko

#### Smoked Shiitake Tacos V 7

Avocado, chalaquita, feta & chipotle

#### Crab Tacos GF 10

Fried soft shell crab, yuzu, avocado, aji amarillo chilli, coleslaw

#### Corn Empanadas GF 9

Pulled bbq chicken, garlic aioli

#### Chicken skewers GF 8

Aji amarillo chilli, mirin glaze, lime

#### Beef skewers GF 11

Aji panca chilli, coriander, lime

### SWEET

#### Churros V 5

Orange & lime churros, milk chocolate & dulce de leche

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.  
All prices are listed in GBP and a discretionary 13.5% service charge will be added to your bill.  
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V: Vegetarian GF: Gluten Free VG: Vegan

## BOWL FOOD SELECTION

### SAVORY

#### Crispy Baby Squid GF 9

Green chilli, toasted quinoa & lime, Peruvian green sauce

#### Truffle Stone Bass Ceviche 10

Truffle sauce, rice cracker, ceps & cancha powder

#### Spicy Yellowfin Tuna Ceviche 10

Ponzu, chilli, rice & nori cracker

#### Courgette Ceviche VG GF 9

Tromboncino squash, green jalapeno, lime caviar

#### Spicy Beef Fillet GF 17

Chilli & star anise, crispy shallots, pickled chilli

#### Chilean seabass Czeula GF 17

Miso char-grilled Chilean seabass, bomba rice, chilli & lime butter

#### Grilled corn VG GF 9

Marinated Peruvian corn, coriander, red chilli

#### Vegetarian Cazuela V 12

Spelt, curcuma, jalapeno, fresh cheese

### SWEET

#### Churros V 9

Orange & lime churros, milk chocolate & dulce de leche

#### Chocolate Salted Carmel Ganache 9

Peruvian dark & milk chocolate, salted carmel

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# MENUS

## MENU DE LA TIERRA

For groups of 10 guests and above  
Available for lunchtime only.

48 per person

**Smoked Shiitake Tacos** V  
Avocado, chalaquita  
feta & chipotle

**Corn Empanadas**  
Pulled BBQ chicken, garlic aioli

**Classic Sea Bass Ceviche** GF  
"Leche de Tigre", red onions  
sweet potato, jumbo corn

**Yellowtail 'Sashimi' style**  
Green chilli sauce  
Japanese radish, orange tobiko

**Grilled Salmon Fillet** GF  
Pickled jalapeño  
pineapple salsa, shiso

**Baby Chicken** GF  
Aji panca, coriander aioli,  
grilled vegetables

**Potatoes 'Bravas'** V GF  
Smoked tomato sauce  
Peruvian cheese sauce, coriander

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

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## MENU DEL SOL

For groups of 10 guests and above  
63 per person

**Wagyu Bao**  
Smoked wagyu brisket  
truffle emulsion, rocket cress

**Portobello Mushroom Skewers**  
GF VG  
Aji panca, parsley

**Classic Seabass Ceviche** GF  
"Leche de Tigre", red onions  
sweet potato, jumbo corn

**Spicy Yellowfin Tuna Ceviche**  
Ponzu, chilli, nori & rice cracker

**Lamb Chops** GF  
Pepper marinade, sweet paprika  
smoked aubergine caviar, chives

**Vegetarian Cazuela**  
Spelt, turmeric, chilli  
fresh cheese

**Potatoes 'Bravas'** V GF  
Smoked tomato sauce  
Peruvian cheese sauce, coriander

**Tenderstem Broccoli** VG GF  
Chilli & garlic sauce  
sesame seeds

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

**Summer Berries Suspiro** V GF  
Summer berries, soft meringue  
raspberry, sherry vinegar

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# MENUS

## MENU DE LA LUNA

For groups of 10 guests and above  
80 per person

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

**Lobster Gyoza**  
Lobster & prawn, aji panca  
lobster broth

**Beef Fillet Skewers** GF  
Aji panca, coriander, chives

**Baby Spinach**  
Watermelon, candied walnuts  
goji berries, Manchego cheese  
pomegranate

**Classic Sea Bass Ceviche** GF  
"Leche de Tigre", red onions  
sweet potato, jumbo corn

**Spicy Yellowfin Tuna Ceviche**  
Ponzu, chilli, nori & rice cracker

**Salmon "Sashimi" Style**  
Homemade smoked salmon, guava  
fennel, finger lime

**Chilean Sea Bass Cazuela** GF  
Miso char-grilled, Chilean sea bass  
bomba rice, chilli & lime butter

**Wagyu Picanha** GF  
Chilean wagyu, pickled kombu  
yuzu & aji panca sauce

**Tenderstem Broccoli** VG GF  
Chilli & garlic sauce, sesame seeds

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

**Pastel Tres Leches** V  
Vanilla ice cream & salted  
dulce de leche

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## MENU DE LAS ESTRELLAS

For groups of 10 guests and above  
98 per person

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

**Edamame** VG GF  
Aji amarillo salt, lemon

**Crispy Baby Squid** GF  
Green chilli, toasted quinoa & lime  
Peruvian green sauce

**Wagyu Bao**  
Smoked wagyu brisket  
truffle emulsion, rocket cress

**Salmon Tacos**  
Guacamole  
sriracha cream cheese & yuzu tobiko

**Sea Bream Ceviche** GF  
Aji amarillo "Leche de Tigre"  
sweet potato, jumbo corn

**Spicy Yellowfin Tuna Ceviche**  
Ponzu, chilli, nori & rice  
cracker

**Heritage Tomatoes**  
Charred baby gem, avocado  
pickled shallots  
aji amarillo dressing

**Octopus** GF  
Smoked potatoes  
tomato chutney, botija olives

**Spicy Beef Fillet** GF  
Chilli & star anise, crispy shallots  
pickled chilli

**Udon**  
Stir fry thick noodles  
smoked shiitake, bok choy

**Miso Aubergine** VG GF  
Buckwheat, miso & lemon sauce

**Manchego Cheesecake** V GF  
Buckwheat crumble  
Manchego cheese, guava sauce

**Pastel Tres Leches** V  
Vanilla ice cream & salted  
dulce de leche

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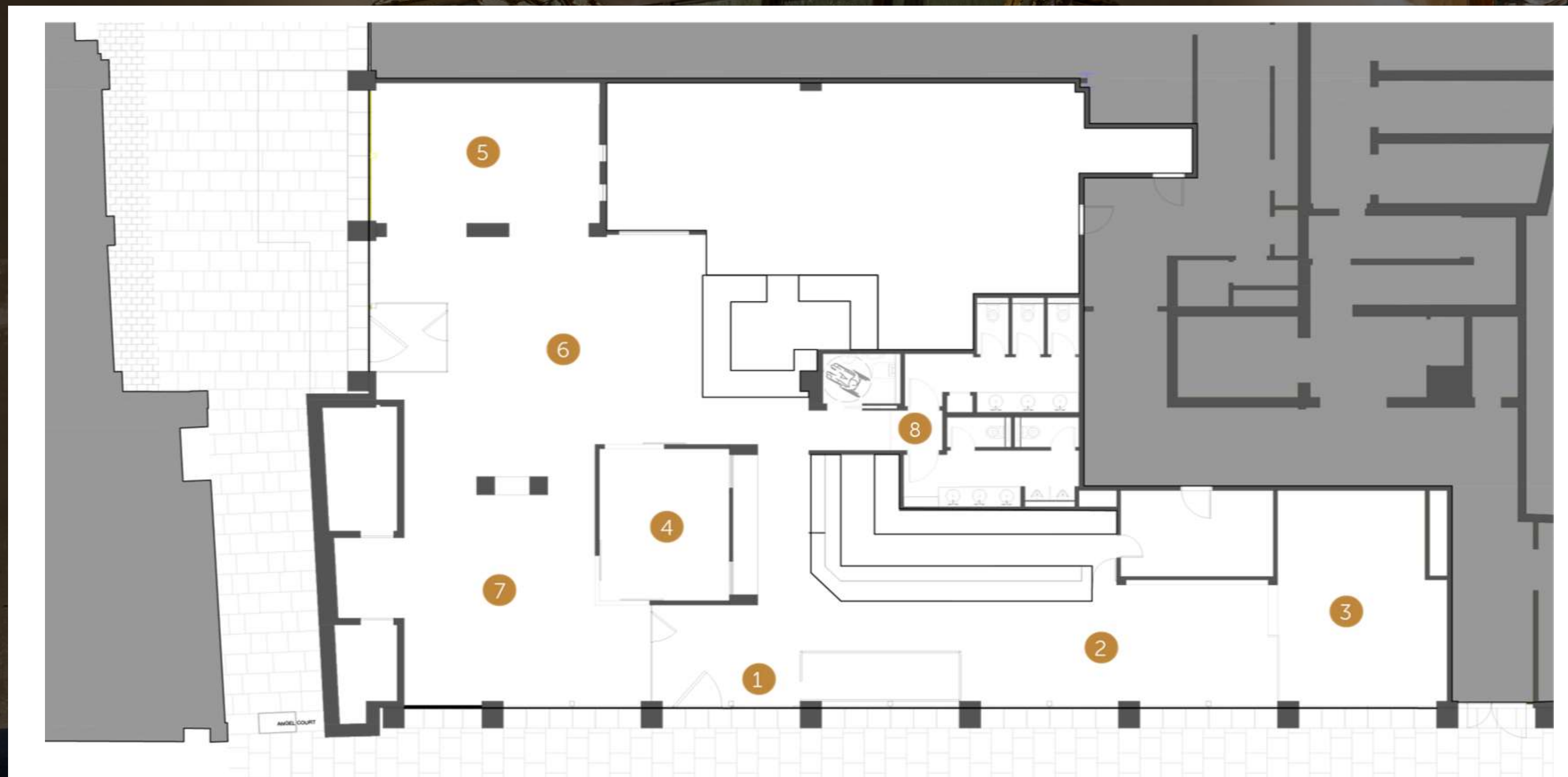
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## FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Pisco Bar	25	50	25
Private Dining Lounge	34	30	20
Main Dining Room	65	40	31
Private Dining Room	15	NA	14
Inti Room	58	40	30
Sun Gate Room	59	50	45
Exclusive Hire	256	220	140



- 1 Reception
- 2 Pisco Bar
- 3 Private Dining Lounge
- 4 Private Dining Room
- 5 Inti Room
- 6 Main Dining Room
- 7 Sun Gate Room
- 8 Restrooms

## ADDITIONAL SERVICES

Enhance your experience at COYA Mayfair by adding one of our additional services to your upcoming event.



- Bespoke menus
- Masterclasses

- DDR packages
- AV Facilities
- Live entertainment

- Exclusive venue hire
- Displayed seating plan & place cards

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



COYA CITY

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