



COYA

SALES & EVENTS BROCHURE

MAYFAIR 2025



OUR STORY

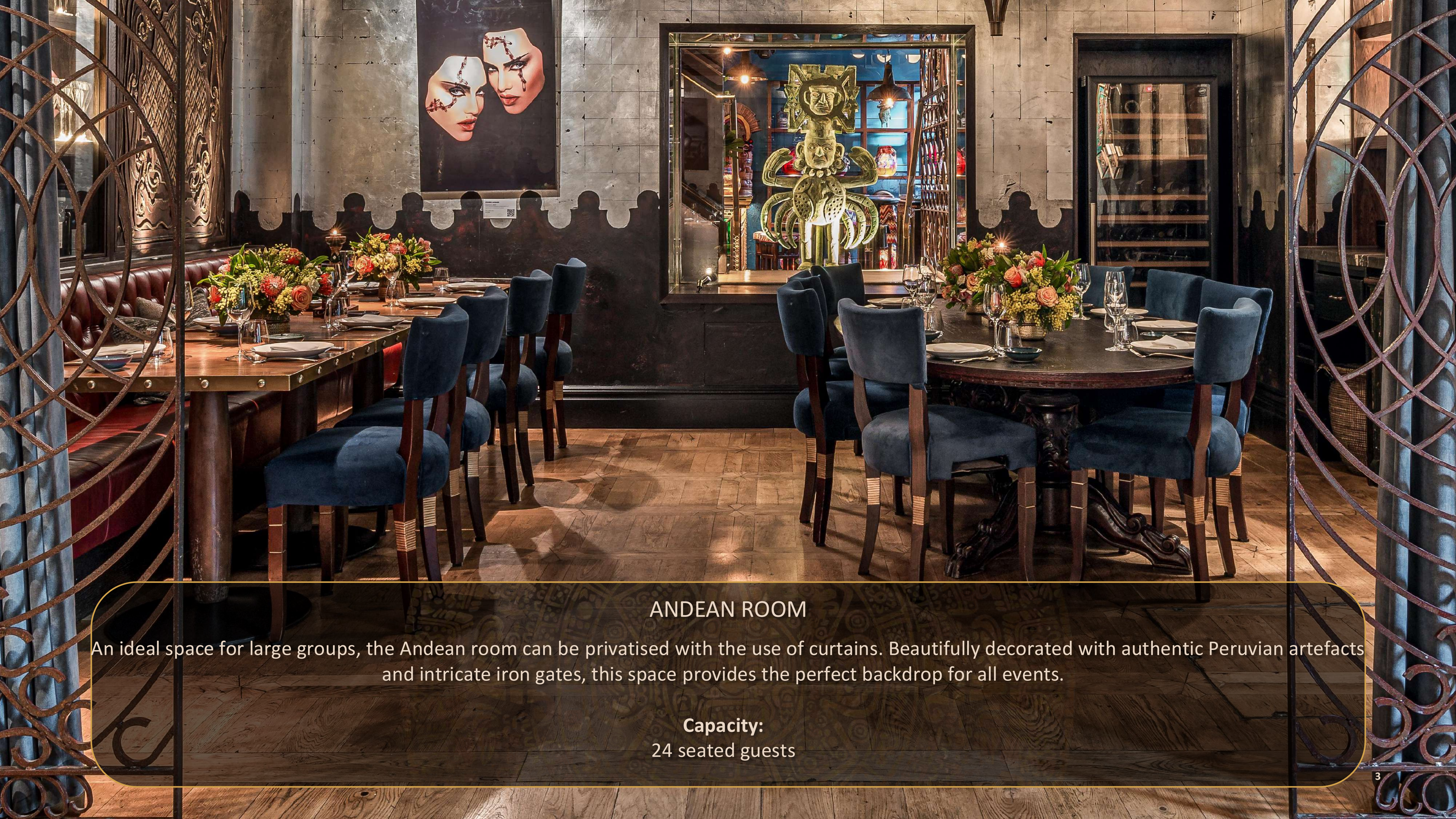
Since opening our doors in November 2012, COYA beckons you into a world of rich flavours, warm hospitality, and lively cultural experiences.

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

Immerse yourself in an ambiance tailored to your preferences by utilising one of our private or semi-private spaces.

Our events team is available to seamlessly blend sophistication, culinary excellence, and personalised service to create a memorable event from start to finish.



ANDEAN ROOM

An ideal space for large groups, the Andean room can be privatised with the use of curtains. Beautifully decorated with authentic Peruvian artefacts and intricate iron gates, this space provides the perfect backdrop for all events.

Capacity:
24 seated guests



ILLAPA ROOM

Illapa room is composed of the Andean Room and the adjacent dining area. This is the perfect space to host larger functions and can be semi-privatised.

Capacity:
60 seated guests

PRIVATE DINING

Designed to provide a more intimate and exclusive dining experience, the private dining room is decorated with opulent furnishings and antique Incan gilding. The room is suited to all sorts of events, especially those that require a distinct atmosphere with a higher level of privacy, and dedicated service.

Capacity:
12 guests (14 maximum)



MEMBERS' CLUB

The Member's Club is an exclusive and upscale space, providing guests with a relaxed, yet sophisticated experience. Embellished with golden décor and hanging contemporary art, the room is a breathtaking space perfect for all types of celebrations – from corporate lunch meetings to elegant canape receptions. The covered Member's Club patio is the perfect area for a drink away from Mayfair's bustle .

Capacity:

44 seated guests

70 standing guests (subject to furniture removal)

PISCO BAR

The Pisco Bar & Lounge is an enchanting oasis nestled within the lower floor, suitable for all occasions. With its masterfully crafted cocktails, lively beats, and resident DJs, this area is the ultimate destination for those who appreciate an extraordinary blend of music, flavour, & ambiance.

Capacity:

20 seated guests

35 standing guests

MENUS

MENU DE AMANECER

38 per person | 1 Appetizer & 1 Main
45 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Heritage Tomato VG GF
Charred Baby gem, heritage tomatoes
pickle red onion, amarillo chilli dressing

Classic Sea Bass Ceviche GF
King bream, sweet potatoes
limo chilli, pico de gallo, white corn

Gazpacho V GF
Heritage plum tomatoes on vine, peppers
rocoto chilli, crème fraiche, chalaquita

Sweet Potato Gyoza GF
Edammame, aji panca szechuan
paprika, peashoots

Pulled Pork Taco (2 pcs) GF
Corn tortilla, chalaquita
pickled ginger, yuzu kosho

MAINS

Udon
Stir-fry thick noodles, XO
smoked shiitake, bok choy

Sea Bream Fillet GF
Sweet & sour peppers, fennel salad
amarillo chilli emulsion

Grilled Baby Chicken GF
Panca chilli, coriander aioli
grilled vegetables

'Lomo Saltado'
Stir-fry beef, crispy baby potatoes
sweetcorn rice

Chilean Sea Bass Cazuela (+8) GF
Miso chargrilled Chilean sea bass
bomba rice, chilli & lime butter

Sirloin (+10) GF
Sirloin steak, yuca chips
chimichurri

SIDE DISHES

Crispy Yuca (+9) GF
Casava, rocoto chilli
huancaína sauce

Aubergine (+9) VG GF
Miso, buckwheat, lime juice

Broccoli (+9) VG GF
Chilli garlic
toasted sesame seeds

DESSERTS

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

Pecan Pie Espuma GF
Crème fresh foam, pecan pie, chancaca & lucuma ice cream

Summer Berries Suspiro GF
Summer berries, soft meringue, raspberry & sherry vinegar

All prices are listed in GBP & are inclusive of VAT.
A discretionary 15% service charge will be added to your bill.
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian GF: Gluten Free VG: Vegan



COYA

SELECCIÓN DE CANAPÉS

Canapés selection

SMALL CANAPÉS

Bao de Wagyu 8
Pulled wagyu, chipotle, salsa criolla

Taco de Shiitake con Chalaquita V 7
Grilled shiitake, red onion & tomato salsa
feta, chipotle

Tostada de Atún GF 8
Corn tostada, yellowfin tuna, seaweed salad
spicy mayo

Anticuchos de Langostinos GF 9
King prawn, mirasol, mustard, yoghurt

Anticucho de Res GF 9
Beef fillet, aji panca, coriander

Anticucho de Pollo GF 8
Chicken, aji amarillo, garlic

Anticucho de Setas VG GF 6
Portobello mushrooms, aji panca, parsley

BIG CANAPÉS

Ceviche de Lubina Clásico GF 9
Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 9
Yellowfin tuna, sesame seeds, rice cracker, soy

Trio de Maíz VG GF 9
Josper corn, crispy corn, white corn
onions, mint, red pepper

Lomo de Res GF 15
Spicy beef fillet, crispy shallots
aji limo, star anise

Arroz Nikkei GF 14
Chilean seabass, rice, lime, aji amarillo

Salteado de Quinoa VG 10
Stir-fry quinoa, seasonal vegetables, salsa verde

Arroz Chaufa V 11
Corn fried rice, aji panca, szechuan

POSTRES

Desserts

Churros de Naranja V 9
Orange & lime churros
milk chocolate & dulce de leche

Suspiro de Coco y Frutos del Bosque V GF 7
Coconut cream, berries & black lime sorbet
meringue

Brownie de Chocolate V 6
Chocolate brownie, milk chocolate cream
pecan praline

Tarta de Queso V GF 8
Manchego cheesecake
quinoa crumble

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MENUS

◆ MENÚ DEGUSTACIÓN
90 per person

Guacamole VG GF
Avocado, chalaquita, aji amarillo
corn tortillas

Snow Crab Taco
Gaucamole, siracha cream cheese
yuzu tobiko

Wagyu Bao
Smoked wagyu brisket
truffle emulsion, rocket cress

Wontón de Carne Wagyu
Chilean wagyu, shiitake mushrooms
aji panca szechuan sauce

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

Truffle Corvina
Truffle sauce, rice cracker
cep & cancha powder

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Yellowtail 'Sashimi' Style
Green chilli tiger, Japanese radish
orange tobiko

Sea Bream Fillet GF
Sweet & sour peppers, fennel salad
aji amarillo emulsion

Spicy Beef Fillet GF
Chilli & garlic, crispy shallots pickled chilli

Grilled Broccoli VG GF
Chilli garlic, toasted sesame seeds

Orange & Lime Churros
Milk chocolate & dulce de leche

Manchego Cheesecake V GF
Buckwheat crumble, guava sauce

◆ MENÚ HUANCAYO
110 per person

Guacamole VG GF
Avocado, chalaquita, aji amarillo
corn tortillas

Portobello Mushrooms VG GF
Aji panca, parsley

Lobster and Prawns Gyoza
Aji panca, coriander, lobster broth

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

Truffle Corvina
Truffle sauce, rice cracker
cep & cancha powder

Bluefin Tuna Tataki
Lucuma sauce, wasabi
aji panca & wasabi caviar

Wild Mushroom Cazeula V VG
Peruvian potatoes, ceps puree
truffles

Ribeye Steak GF
Adobo, chimichurri

Dorada a la Brasa GF
Seabream, savoy cabbage
aji panca dashi emulsion

Brocoli VG GF
Tenderstem broccoli, sesame seeds
aji rocoto & soy dressing

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

Pastel Tres Leches V
Three milks cake, vanilla ice cream & salted dulce
de leche

◆ MENÚ AYACUCHO
120 per person

Guacamole VG GF
Avocado, chalaquita, aji amarillo
corn tortillas

Smoked Shiitake Taco V
Avocado, chalaquita
feta & chipotle

Wagyu Beef Gyoza
Smoked shiitake, sweet soy
Peruvian chillies szechuan sauce

COYA Signature Platter

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

Truffle Corvina
Truffle sauce, rice cracker, cep & cancha powder

Spicy Yellowfin Tuna
Ponzu, chilli, garlic, rice & nori cracker

Yellowtail 'Sashimi' Style
Green chilli tiger, Japanese radish, orange tobiko

Bluefin Tuna Tataki
Lucuma sauce, wasabi, aji panca & wasabi caviar

Chilean Sea Bass Cazuela GF
Miso chargrilled Chilean sea bass
bomba rice, chilli & lime butter

Duck Breast GF
Smoked honey, aji panca, physalis

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

COYA Dessert Platter
COYA signature selection
fresh fruits and sorbets

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MENUS

Wine & Champagne Selection



Champagne Selection

- NV Veuve Clicquot, Yellow Label
- NV Ruinart, Blac de Blancs
- 2013 Dom Pérignon
- NV Veuve Clicquot, Brut Rosé

White Wine Selection

- 2022 Albariño, Pazo de Señorans
- 2020 Chardonnay, Alta, Catena Zapata
- 2021 Soave Classico, Calvarino, Pieropan
- 2021 Riesling Le Kottabe, Josmeyer
- 2023 Sauvignon Blanc, Cloudy Bay

Red Wine Selection

- 2020 Pinot Noir, David Duband
- 2021 Malbec, Terrazas de los Andes
- 2021 Pinot Noir, Barda, Bodaga Chacra
- 2018 Brunello di Montalcino, La Fiorita
- 2017 Château Lassègue

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Cocktails



Pisco Sour

creamy | citrusy | fresh

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



Chilcano

refreshing | thirst quencher

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



Shiro-Nilla

light | silky | fresh

Belvedere vodka, imo shochu, rice & chamomile cordial, grapefruit, orange bitters, Franklin & Sons soda water.



Nikkei Rita

bold | spicy | dry

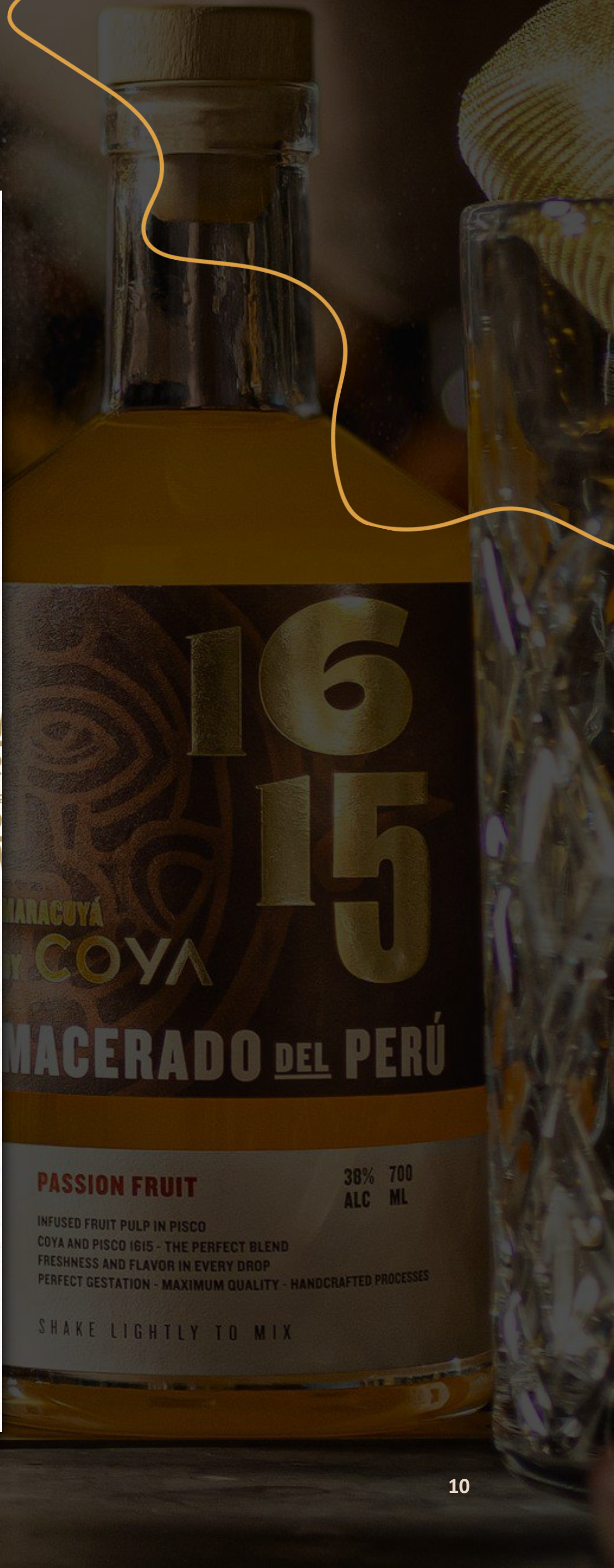
Don Julio Blanco tequila, Tio Pepe fino sherry, lime, aji amarillo & yuzu ponzu cordial.



Dos Pinas

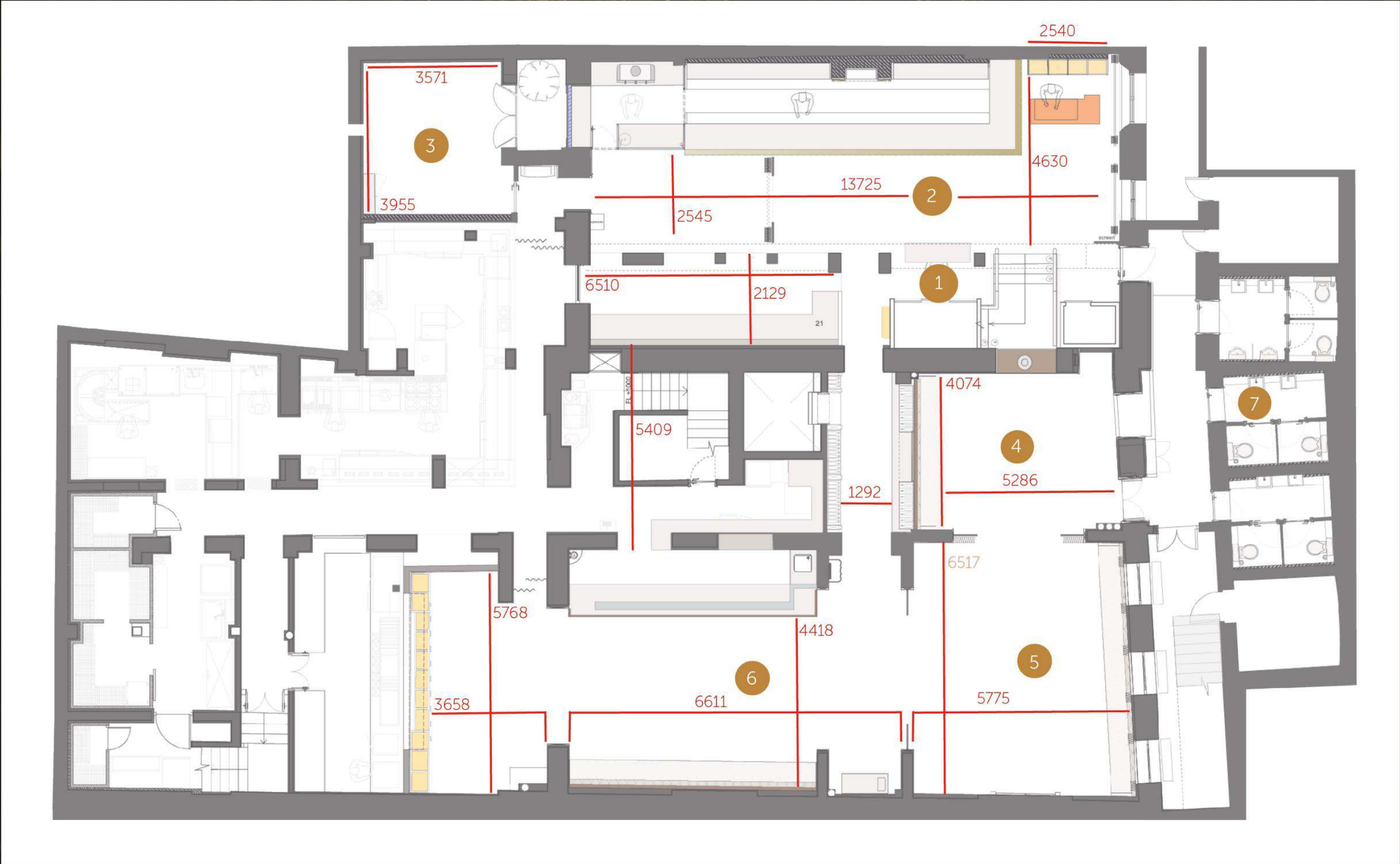
fresh | smoky | green

Volcan Blanco tequila, Del Maguey Vida mezcal, coriander, pineapple agave, lime, tepache.



FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Pisco Bar	59	35	20
Private Dining Room	15	NA	12
Andean Room	22	NA	25
Illapa Room	37	NA	60
Main Dining	59	250	120



- 1 Reception
- 2 Pisco Bar
- 3 Private Dining Room
- 4 Andean Room
- 5 Illapa Room
- 6 Main Dining
- 7 Restrooms

MEMBERS' CLUB
FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Members' Club	70	70	44
Members' Club Patio	17	30	20



- 1 Members' Club
- 2 Members' Club Patio

ADDITIONAL SERVICES

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

- Custom menu & place cards
- Live entertainment (DJ or band)
- Exclusive venue hire
- Flower arrangements & decorations

- AV Facilities

- Pisco masterclass

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



COYA MAYFAIR

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