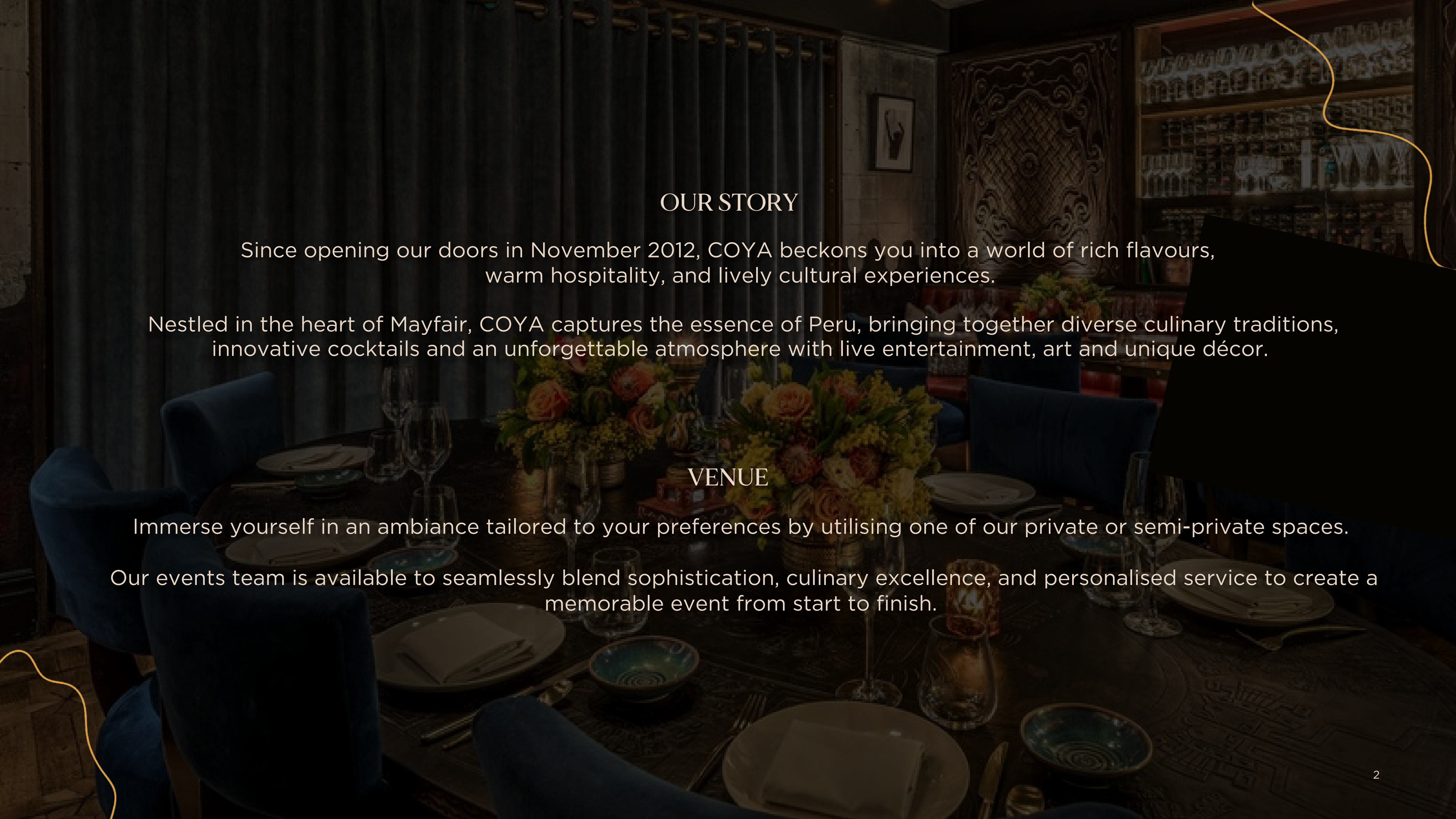




COYA

SALES & EVENTS BROCHURE



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)

The image shows the interior of the Pisco Bar & Lounge. The space is characterized by a vibrant blue wall adorned with various decorative elements, including framed pictures and hanging plants. A red velvet rope is used to guide guests through the entrance. The seating area features high-top stools with colorful, patterned upholstery. A bar counter with a dark top and a gold-colored base is visible on the right. The floor is made of light-colored stone tiles. The overall atmosphere is warm and inviting, with a mix of modern and traditional decor.

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



LUNCH

MENÚ SABOR

65 per guest

To be enjoyed by the whole table

Baby Squid Chicharrones GF

Ocopa, quinoa, lime

Smoked Shiitake Tacos V

Chalaquita, feta, chipotle



Classic Sea Bass Ceviche ♦ GF

"Leche de tigre", red onion, sweet potatoes, jumbo corn

Salmon Tiradito

Ají rocoto, citrus



Charred Aubergine V, GF

Ají rocoto yoghurt, ocopa, pomegranate

Baby Chicken GF

Ají panca, coriander aioli, lemon



Churros de Naranja V

Orange & lime churros, milk chocolate & dulce de leche sauce

Tropical Sundae V, GF

Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard

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All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

MENÚ AVENTURA

75 per guest

To be enjoyed by the whole table

Chicken Anticuchos GF

Aji amarillo, tamarind, chives

Chilean Sea Bass Croquettas

Spicy mayo



Classic Sea Bass Ceviche GF

"Leche de tigre", red onion, sweet potatoes, jumbo corn

Salmon Tiradito

Aji rocoto, citrus



Charred Aubergine V, GF

Aji rocoto yoghurt, ocopa, pomegranate

Spicy Ribeye GF

Pickled chillies, crispy shallots

COYA Chips V, GF

Peruvian cheese sauce



Churros de Naranja V

Orange & lime churros, milk chocolate
& dulce de leche sauce

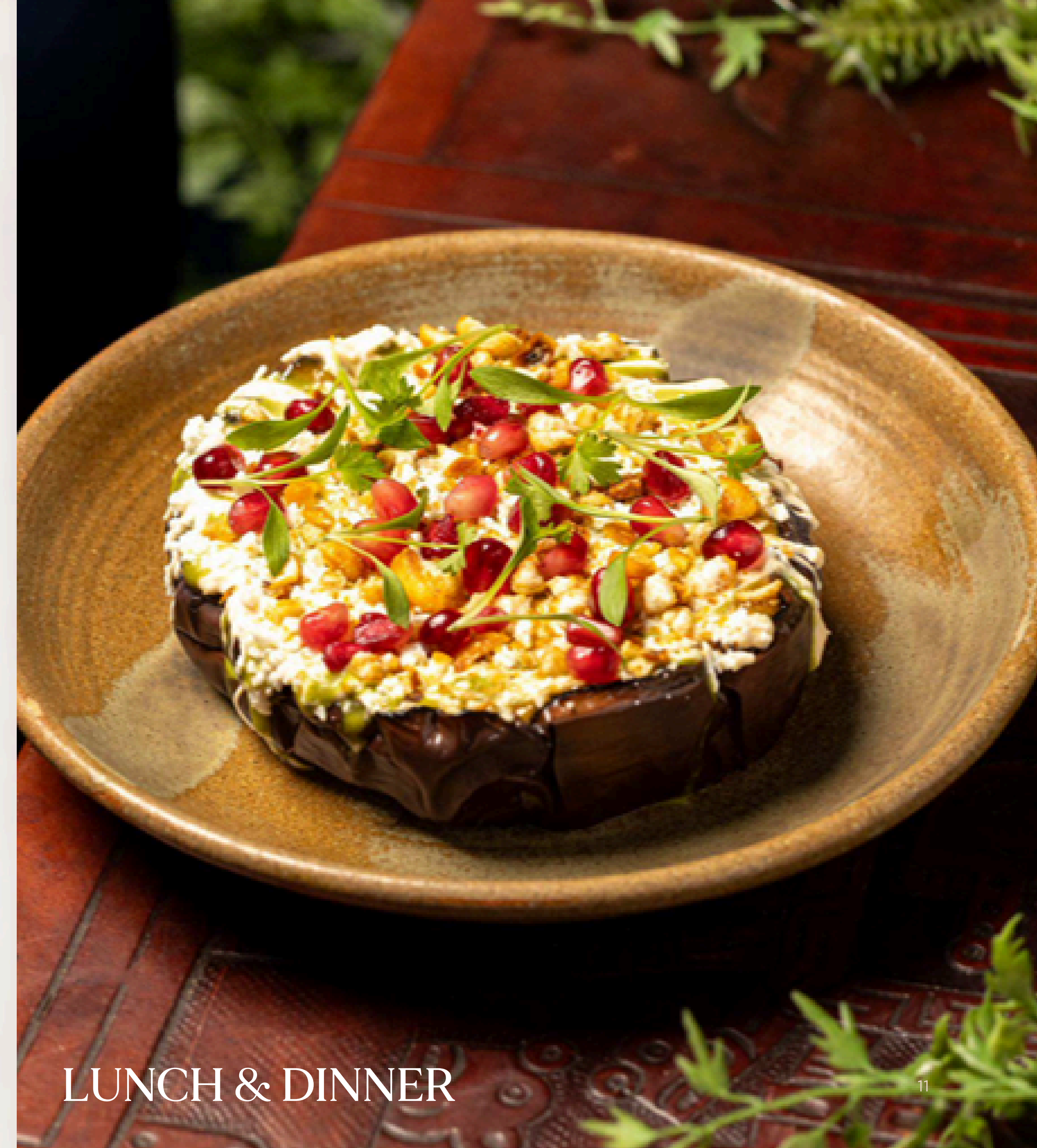
Tropical Sundae V, GF

Coconut ice cream, passion fruit coulis,
fresh mango, crispy lime & coconut shard

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LUNCH & DINNER



DINNER

MENÚ ALEGRÍA

95 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortilla

Smoked Shiitake Tacos V

Chalaquita, feta, chipotle

Chicken Empanada ♦

Salsa de ajo



Sea Bream Ceviche GF

Aji limo, sweet potatoes, choclo

Spicy Yellowfin Tuna Ceviche ♦

Chilli, ponzu, sesame, crispy rice

Bluefin Tuna Tiradito GF

Avocado, leche de tigre, jalapenos, truffle



Salmon GF

Aji panca, cucumber, apple, jalapeño

Spicy Beef Fillet GF

Chilli, garlic, crispy shallots

Flamed Broccolini V

Peruvian chilli butter



Chocolate Espuma GF

Andoa chocolate mousse, coffee & tonka bean ice cream,
cocoa nibs & chocolate sauce

Strawberry Suspiro V, GF

Charred strawberries, caramelised meringue, strawberry sorbet,
rhubarb puree, light vanilla cream

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MENÚ ENCANTO

115 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF
Charred tomato, red onion, corn tortilla

Snow Crab Tacos
Avocado, chilli, lime

Wagyu Bao
Smoked wagyu brisket, truffle emulsion, rocket cress



Sea Bream Ceviche GF
Aji limo, sweet potatoes, choclo

Mango Ceviche VG, GF
Cucumber, coriander, green chilli, jumbo corn

Argentinian Prawns Causa
Potato, avocado, aji amarillo, tomato



Jumbo Tiger Prawns GF
Chilli salsa, lemon

Lamb Chops
Aji panca, smoked aubergine, huacatay

Chaufa Rice V
Stir-fried rice, soy, vegetables



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

Tropical Sundae V, GF
Coconut ice cream, passion fruit coulis, fresh mango, crispy lime & coconut shard

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DINNER



DINNER

MENÚ FIESTA

125 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Charred tomato, red onion, corn tortilla

Snow Crab Tacos

Avocado, chilli, lime

Beef Tartar Toast

Aji rocoto, baby watercress, capers, egg yolk



COYA Grand Ceviche & Tiradito

Selection of our finest ceviches & tiraditos, featuring
Sea Bream • Salmon • Yellowtail • Tuna • Argentinian Prawns
Dressed in vibrant leche de tigre



Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Chilean Wagyu Sirloin GF

Chimichurri, guasacaca, salsa criolla

Flamed Broccolini V

Peruvian chilli butter

Garden Leaves Salad VG, GF

Pickled shallot, house vinaigrette



COYA Dessert Platter

COYA's signature selection of our finest desserts,
paired with fresh fruits & house made sorbets

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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 FESTIVE SERVICES

Elevate your festive celebration with our curated additional services, designed to make your Christmas or New Year's event truly unforgettable.

- Custom menus & place cards
- Flower arrangements & decorations
- Day delegate packages
- AV Facilities
- Live entertainment
- Pisco masterclass
- Exclusive venue hire



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



COYA MAYFAIR

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