



COYA

SALES & EVENTS BROCHURE

CITY 2026



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.

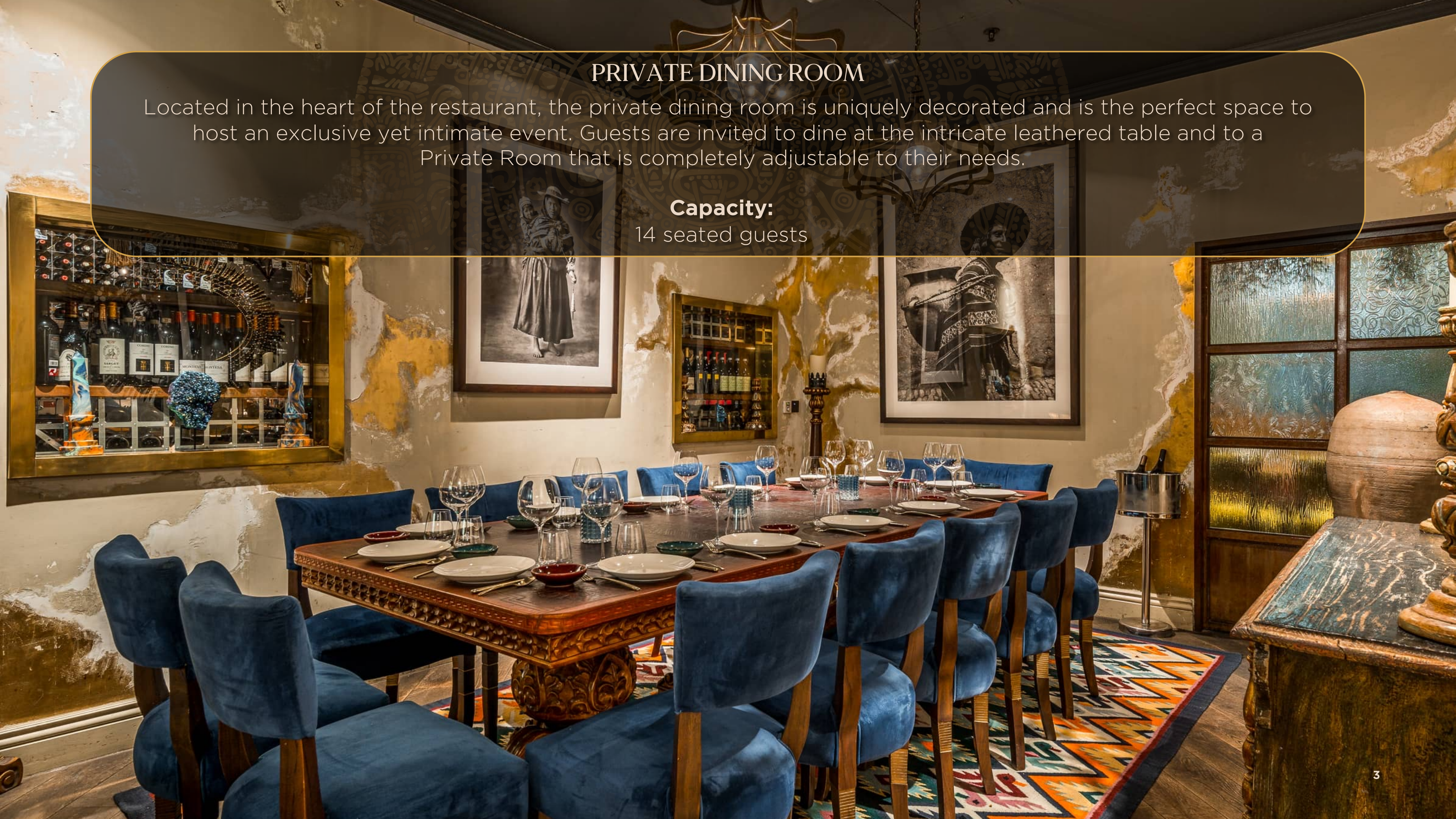
Our dedicated team takes pride in curating events that reflect the unique personality of each occasion, ensuring that every detail is meticulously crafted to exceed your expectations.

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 with a Peruvian theme. The walls are a deep blue, decorated with various Peruvian masks and artifacts. The ceiling features exposed wooden beams and several large, modern pendant lights. In the foreground, there's a bar counter with a polished metal top and an ornate, carved wooden base. On the counter, there are large glass jars filled with red liquid, likely pisco. In the background, a red leather sofa is visible, and a bar area with a wooden counter and stools is set up. A large, patterned rug covers the floor. The overall atmosphere is warm and sophisticated.

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



MENÚ DEL SOL

65 per guest

To be enjoyed by the whole table

Padron Peppers ♦ VG, GF
Lemon & yellow chilli salt

Wagyu Beef Empanada ♦ GF
Smoked brisket, sofrito & garlic sauce



Classic Sea Bass Ceviche ♦ GF
“Leche de tigre”, red onions, sweet potato, jumbo corn

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

Yellowtail ‘Sashimi Style’ ♦
Yellowtail, green chilli sauce, daikon, orange tobiko



Wild Mushroom Cazuela V, GF
Peruvian potatoes, ceps purée, truffles

Baby Chicken ♦ GF
Panca chilli, grilled choy sum, coriander aioli

Chargrilled Broccoli VG, GF
Sweet & spicy miso, yuzu, sesame, smoked almonds



Churros ♦ V
Milk chocolate & dulce de leche sauce, orange & lime zest

Pandan & Pineapple Suspiro GF
Pandan meringue & Pandan cream, coconut ice cream & pineapple salsa

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All prices are listed in GBP & are inclusive of VAT.
A discretionary 12.5% 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 DE LA LUNA

85 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Smoked Shiitake Tacos V

Avocado, chalaquita, crumbled feta

Chilean Sea Bass & Prawn Gyoza

Yellow chilli, spring onion, salsa criolla



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

Truffle Corvina Ceviche

Truffle sauce, rice cracker, cep & cancha powder

Kingfish Tiradito GF

Clementine, jalapeño, burnt avocado



Cassava Gnocchi V, GF

Roasted butternut squash, crispy sage, smoked goat’s cheese

Ribeye Steak

Adobo, chimichurri

Baby Gem Salad VG

House dressing, toasted panko & chives



Churros ♦ V

Milk chocolate & dulce de leche sauce, orange & lime zest

Manchego Cheesecake V, GF

Buckwheat crumble, Manchego cheesecake, berries and hibiscus jam

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MENÚ DE LAS ESTRELLAS

105 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Fried Chicken 'Chicharrones' ♦ GF

Sweet & sour rocoto chilli marinade, fresh garlic dip, spring onion

Snow Crab Tostadas

Corn tortilla, avocado purée, yellow chilli & Oscietra caviar



Classic Sea Bass Ceviche ♦ GF

"Leche de tigre", red onions, sweet potato, jumbo corn

Spicy Yellowfin Tuna Ceviche ♦

Ponzu, red chilli & garlic, rice cracker

Argentinian Prawns

Winter tomato gazpacho, pink pepper corn, prawn cracker



Miso Chilean Sea Bass Cazuela ♦ GF

Miso chargrilled Chilean sea bass, bomba rice, chilli & lime butter

Spicy Beef Fillet ♦ GF

Chinese chilli & garlic, crispy shallots, pickled chilli

COYA Chips V, GF

Smoked tomato sauce & Peruvian cheese sauce



COYA Dessert Platter

COYA signature selection, fresh fruits & sorbets

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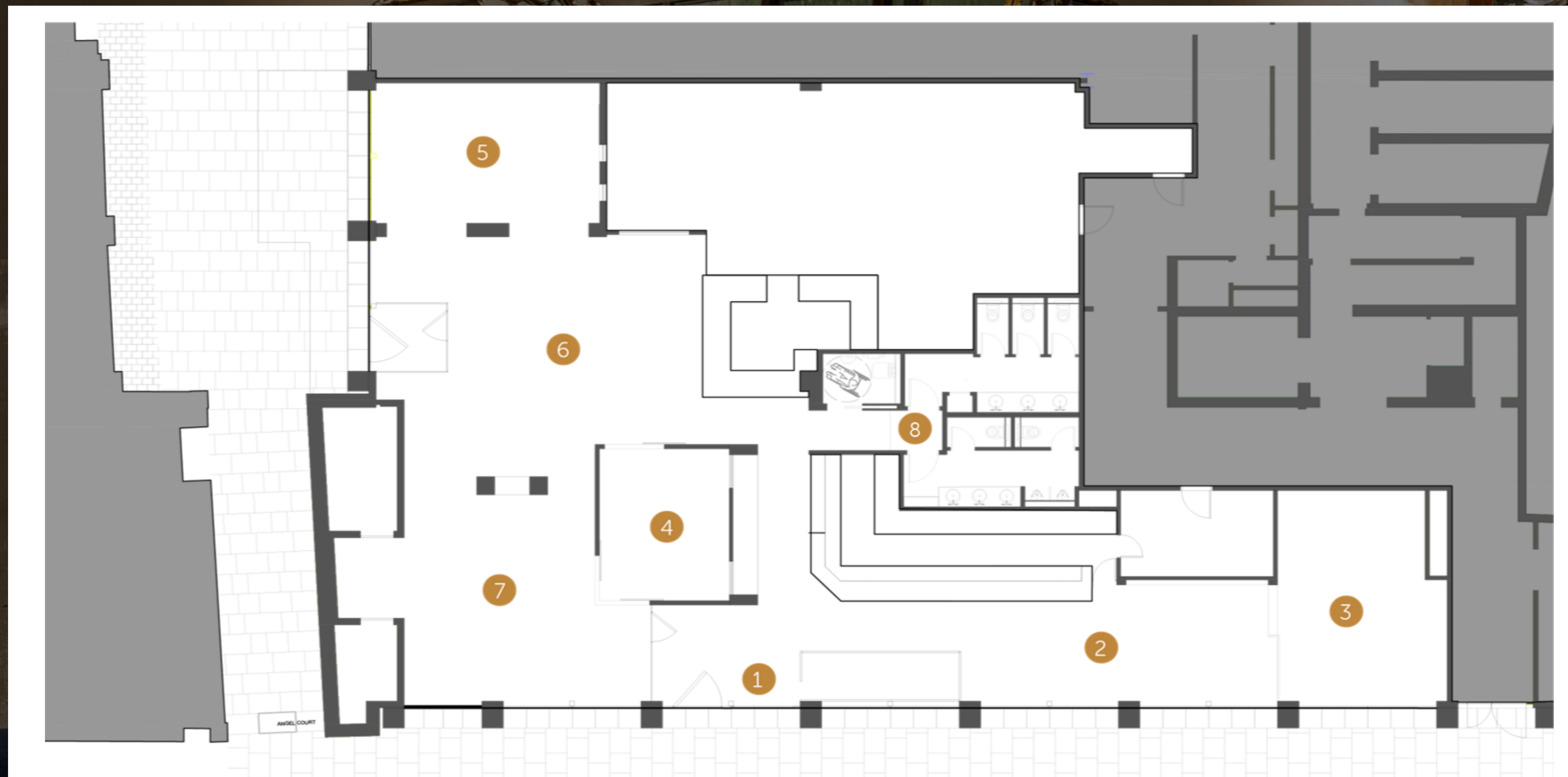
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FLOOR PLAN & CAPACITY

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 Pisco Lounge
- 4 Private Dining Room
- 5 Inti Room
- 6 Main Dining
- 7 Sun Gate Room
- 8 Restrooms

ADDITIONAL SERVICES

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

- 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 – St.Tropez



COYA CITY

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