



COYA

SALES & EVENTS BROCHURE

MAYFAIR 2024



## 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.

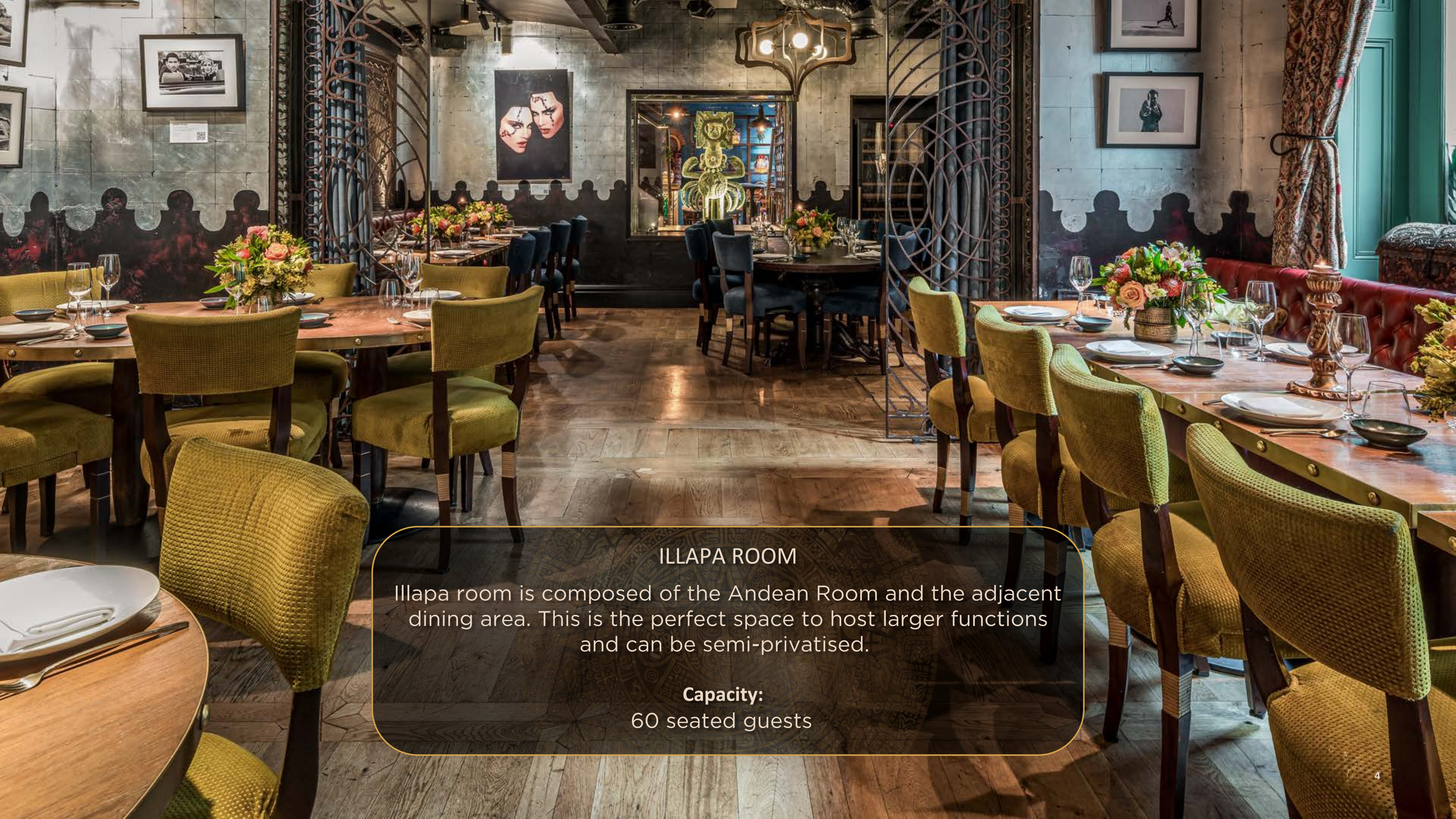
Our events team is available to seamlessly blend sophistication, culinary excellence, and personalised service to create a memorable event from start to finish.



## 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)

# MENUS

## MENU DE AMANECER

50 per person

To be experienced by the whole table (10 or more guests)

Monday - Friday (Excluding bank holidays)

### APPETIZERS

#### Pan de Quinoa

Quinoa flat bread, spiced chickpeas puree, toasted seeds

#### Bao con Pollo Crujiente (1 pcs)

Bao bun, crispy buttermilk chicken, seaweed slaw

#### Ceviche de Lubina Clásica GF

Seabass, red onion, sweet potato, white corn

### MAINS (Choice of one)

#### Filete de Flanco GF

Flank steak, chimichurri sauce, crispy yuca

#### Dorada a la Brasa GF

Grilled seabream fillet, runner beans, ají amarillo dashi

#### Papa Seca con Calabaza V GF

Butternut squash & celeriac hot pot, peruvian potato, poached egg

### DESSERTS (Choice of one)

#### Churros de Naranja V

Orange and lime churros, milk chocolate & dulce de leche

#### Galeta con Caramelo V

Chocolate & miso caramel warm cookie, vanilla ice cream

Coffee/tea and water included.

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

## CANAPÉS

Minimum 4 pieces per person

### SMALL CANAPÉS

#### Bao de Wagyu 8

Pulled Wagyu, chiptole, salsa criolla

#### Croquetas de Lubina 7

Chilean sea bass croquettes, red chilli

#### Causa con Cangrejo 9

Crab, yuzu caviar, siracha cream cheese potato

#### Taco de Shiitake con Chalaquita V 6

Grilled shiitake, red onion & tomato salsa feta, chipotle

#### Tostada de Atún GF 7

Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

#### Anticucho de Res GF 9

Beef fillet, ají panca, coriander

#### Anticucho de Pollo GF 7

Chicken, ají amarillo, garlic

#### Setas Anticucho VG GF 5

Portobello mushrooms, ají panca, parsley

### BIG CANAPÉS

#### Ceviche de Lubina Clasico GF 9

Sea bass, red onion, sweet potato white corn

#### Ceviche de Atun Chifa 9

Yellowfin tuna, sesame seeds, rice cracker, soy

#### Trio de Maiz VG GF 9

Josper corn, crispy corn, white corn onions, mint, red pepper

#### Lomo de Res GF 15

Spicy beef fillet, crispy shallots, ají limo star anise

#### Arroz Nikkei 14

Chilean sea bass, rice, lime, chilli

#### Papa Seca con Calabaza y Trufa V GF 12

Peruvian potatoes, wild mushroom truffle

#### Pierna de Cordero 16

Braised lamb shank, arroz verde tamarillos, ají panca

#### Arroz Chaufa V 10

Stir-fry rice, egg, vegetables

### DESSERTS

#### Churros de Naranja V 9

Orange and lime churros, milk chocolate & dulce de leche

#### Suspiro de Coco y Frambuesa GF 9

Coconut mousse, meringue, raspberry and hibiscus sauce Piquillo and raspberry sorbet

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

A 15% service charge will be added to your bill.

coyarestaurant.com | @coyamayfair | #coya

V: Vegetarian VG: Vegan GF: Gluten Free

# MENUS

## ◆ MENU DEL AIRE 95 per person

**Crocantes con Guacamole** GF  
Corn tortillas, amarillo, plantain, guacamole

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

**Anticucho de Pollo** GF  
Chicken, ají amarillo, garlic

**Bao de Wagyu**  
Pulled wagyu, truffle emulsion, rocket cress

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

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds, rice crackers, soy

**Ceviche de Corvina a la Trufa**  
Stone bass, truffles, ponzu, chives

**Tiradito de Pez Limón**  
Yellowtail, green chilli, radish, orange tobiko

**Arroz Nikkei** GF  
Chilean sea bass, rice, lime, chilli

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

**Brócoli** VG GF  
Tenderstem broccoli, sesame seed

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

**Suspiro Exotico** GF  
Coconut mousse, passion fruit & mango sauce  
guava sorbet, exotic salsa

## ◆ MENU DE MOCHE 115 per person

**Crocantes con Guacamole** GF  
Corn tortillas, amarillo, guacamole

**Anticuchos de Pollo** GF  
Chicken, ají amarillo, chives

**Taco con Cangrejo**  
Crab, guacamole, tobiko

**Tostada de Shiitake con Chalaquita** V  
Grilled shiitake, red onion & tomato salsa, feta

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

**Ceviche de Atún Chifa**  
Yellowfin tuna, sesame seeds, rice crackers, soy

**Tiradito de Hiramasa**  
Kingfish, dashi, truffle oil, chives

**Tataki de Atún Nikkei** GF  
Yellowfin tuna, chimichurri, jalapeno & soy leche

**Papa Seca con Calabaza y Trufa** V GF  
Peruvian potatoes, butternut squash  
hen's egg, black truffle

**Asado de Wagyu y Trufa**  
Braised wagyu short rib, purple corn glaze  
crispy yuca, black winter truffle

**Dorada a la Brasa** GF  
Whole seabream, coconut, jalapeno, ají panca, tamarind

**Brocoli** VG GF  
Sprouting broccoli, sesame seeds

**Yuca Frita** V GF  
Crispy cassava, hauncaina, manchego, truffle

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

**Tres Leches** V  
Three milk cake, salted dulce de leche &  
vanilla ice cream, caramelised kadaifi

If you have allergies or dietary enquiries please speak to our staff prior to ordering.  
A discretionary 15% service charge will be added to your bill.  
V: Vegetarian GF: Gluten Free VG: Vegan

## ◆ MENU DE INCA 130 per person

**Dips de COYA y Pan** VG GF  
Selection of COYA dips & bread

**Empanadas de Wagyu**  
Wagyu beef empanadas, wasakaka

**Anticuchos de Sapo** GF  
Monkfish, green tamarillo salsa, coriander

**Croquetas de Atún y Trufa Patatas**  
Native potatoes, tuna, black truffle

**Gambas Rojas**  
Red prawns, yuzu, compressed cucumber, rice cracker

**Ceviche de Corvina a la Trufa**  
Stone bass, truffles, ponzu, chives

**Tiradito de Vieiras** GF  
Scallops, nashi pears, truffle 'leche de tigre'  
coriander, yuzu tobiko

**Tataki de Res** GF  
Beef tataki, grilled leeks, cashew nuts

**Trio de Maíz** VG GF  
Josper corn, crispy corn, white corn, sweet onions

**Arroz Caldoso con Langosta** GF  
Bomba rice, bisque, native lobster tail, shiso

**Costilla de Res** GF  
Beef T-Bone, chimichurri & guasacaca

**Salteado de Quinoa**  
Stir-fry quinoa, seasonal vegetables, salsa verdé

**Yuca Frita** V GF  
Crispy cassava, hauncaina, manchego, truffle

**Brocoli** VG GF  
Sprouting broccoli, sesame seeds

**Bandeja de Postres**  
COYA signature dessert selection



# 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

If you have allergies or dietary enquiries please speak to our staff prior to ordering.  
Prices include VAT and a discretionary 15% service charge will be added to your bill.



## 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.



### MaraCOYA Mule

from COYA Mayfair

Macerado del Peru, mango syrup, lemon, Franklin & Sons ginger ale.



### Aji Margarita

light | spicy | creamy

Don Julio Blanco, aji amarillo, jalapeños, fresh lime, agave syrup, green apple & avocado purée.



### Dos Pinas

fresh | smoky | green

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



# FLOOR PLAN & CAPACITY

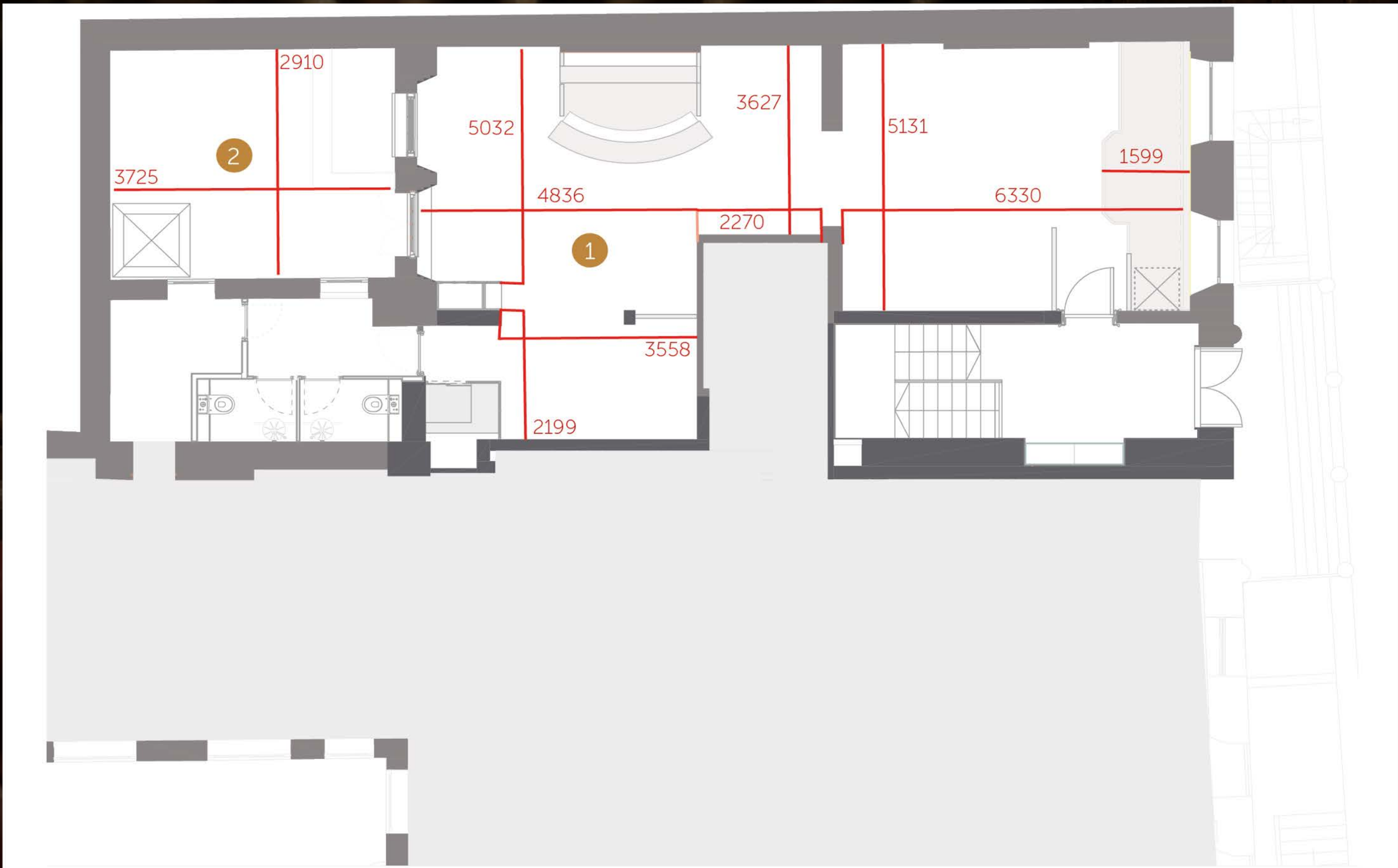
Section	Size (m2)	Standing	Seated
Pisco Bar	59	35	20
Private Dining Room	15	NA	12
Andean Room	22	NA	25
Illapa Room	37	NA	60
Main Dining	59	250	120



- 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
- Flower arrangements & decorations
- Day Delegate Packages
- AV Facilities
- Live entertainment (DJ or band)
- Pisco masterclass
- Exclusive venue hire

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



**COYA MAYFAIR**

118 Piccadilly, London W1J 7NW, United Kingdom

+44 (0)20 7042 7118 | [events@coyarestaurant.com](mailto:events@coyarestaurant.com) | [www.coyarestaurant.com](http://www.coyarestaurant.com)

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