



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

**Soltero de Lentejas** VG GF  
Green lentils, heritage tomatoes  
pickled red onions, ají rocoto, herb salad

**Ceviche de Lubina Classico** GF  
King bream, sweet potatoes  
ají limo, pico de gallo, white corn

**Sopita de la Casa** V GF  
Butternut squash velouté, quinoa  
crème fraîche, chalaquita

**Calamares con Ocopa** GF  
Fried baby squid, quinoa  
Peruvian marigold

**Anticuchos de Res (2 pcs)** GF  
Beef skewers, ají panca, corn salad

**Baos de Pollo Crujiente (2 pcs)**  
Bao bun, crispy buttermilk chicken  
pickled cucumber & yuzu kosho

### MAINS

**Papa Seca y Trufa** V GF  
Wild mushrooms, Peruvian potato  
truffle, poached egg

**Salmón a la Brasa** GF  
Salmon fillet, ají amarillo  
savoy cabbage, dashi emulsion

**Arroz Nikkei** GF  
Miso Chilean sea bass, rice  
lime, ají amarillo

**Picante de Res** GF  
Spicy beef, crispy shallots, ají limo  
stir fry rice "Chaufa"

**Pollo a la Parrilla** GF  
Baby chicken, ají panca, coriander

**Bife de Ancho** GF (+10)  
Ribeye steak, yuca chips  
chimichurri

### SIDE DISHES

**Berenjena** VG GF (+9)  
Aubergine, miso  
buckwheat

**Yuquita Frita** V GF (+9)  
Crispy casava, ají rocoto  
huancaína sauce

**Brocoli** VG GF (+9)  
Sprouting broccoli  
sesame seeds

### DESSERTS

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

**Tarta de Pecanas**  
Pecan pie, chancaca & lucuma ice cream

**Chicha Morada** V  
Purple corn granita, cherry sorbet, marinated apples  
pomegranate & orange shortbread

All prices are listed in GBP & are inclusive of VAT.  
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, ají panca, coriander

**Anticucho de Pollo** GF 8  
Chicken, ají amarillo, garlic

**Anticucho de Setas** VG GF 6  
Portobello mushrooms, ají 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  
ají limo, star anise

**Arroz Nikkei** GF 14  
Chilean seabass, rice, lime, ají amarillo

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

**Arroz Chaufa** V 11  
Corn fried rice, ají 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

## ◆ MENU DEL AIRE 90 per person

**Crocantes con Guacamole** VG GF  
Guacamole, corn tortillas

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

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

**Bao con Wagyu**  
Pulled wagyu, truffle mayo, rocket cress

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

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

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

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

**Arroz Nikkei** GF  
Chilean sea bass, bomba rice  
lime, ají amarillo

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

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

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

**Manchego Torta de Queso con Mora** V  
Manchego cheesecake  
quinoa crumble & mora sauce

## ◆ MENU DE MOCHE 110 per person

**Crocantes con Guacamole** VG GF  
Guacamole, corn tortillas  
chalaquita & ají amarillo

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

**Anticucho de Setas** VG GF  
Portobello mushrooms, ají panca  
chives & coriander

**Wonton de Mariscos**  
Lobster & prawns, ají amarillo & fresh herbs

**Ceviche de Corvina a la Trufa**  
Stone bass, truffle ponzu, dry ceps, chives

**Ceviche de Dorada Criolla** GF  
Seabream, ají amarillo  
sweet potatoes, white corn

**Tiradito de Atún con Lúcuma**  
Yellowfin tuna, lucuma  
wasabi tobiko, ají panca

**Peruvian Potatoes Hot Pot** V GF  
Peruvian potatoes, roasted mushrooms  
truffle poached egg

**Bife de Ancho Picante** GF  
Spicy rib-eye, crispy shallots, ají limo

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

**Brócoli** VG GF  
Tenderstem broccoli, sesame seeds  
ají rocoto & soy dressing

**Suspiro de Coco** V GF  
Coconut merangue, coconut cream  
mango & passion fruit sauce

**Tarta de Pecanas** V  
Pecan nuts tart, salted caramel  
lucuma ice cream

## ◆ MENU DE INCA 120 per person

**Selección de Salsas  
con Crocantes** VG GF  
Guacamole, spicy chickpeas &  
rocoto served with corn tortillas  
& corn bread

**Empanada de Pescado** GF  
Corn empanada, Chilean sea bass  
ají rocoto, spicy mayo

**Chicharrones de Pollo** GF  
Chicken, chipotle, spicy guavava sauce

**Wonton de Carne Wagyu**  
Chilean wagyu, shiitake mushrooms  
ají panca szechuan sauce

**Mistura de COYA**  
Ceviche clasico, a la trufa  
chifa & tiradito de pez limón

**Tataki de Res** GF  
Beef sirloin tataki, chilli salsa, grilled leeks  
spicy cashew nuts purée

**Arroz Nikkei** GF  
Miso Chilean sea bass, bomba rice  
lime & ají amarillo

**Pato Laqueado** GF  
Duck breast, smoked honey  
ají panca, physalis

**Costilla de Lomo Largo** GF (+30)  
Australian wagyu tomahawk, chimichurri  
tamarind & truffle jus

**Truffle Cauliflower** V GF  
Roasted cauliflower  
ají rocoto huancaína, manchego

**Arroz Chaufa** VG GF  
Stir-fried rice, seasonal vegetables  
soy sprouts

**Bandeja de Postres**  
Signature selection of  
desserts & exotic fruits

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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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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.



### Shiro-Nilla

light | silky | fresh

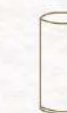
Belvedere vodka, imo shochu, rice & chamomile cordial, grapefruit, orange bitters, Franklin & Sons soda water.



### 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

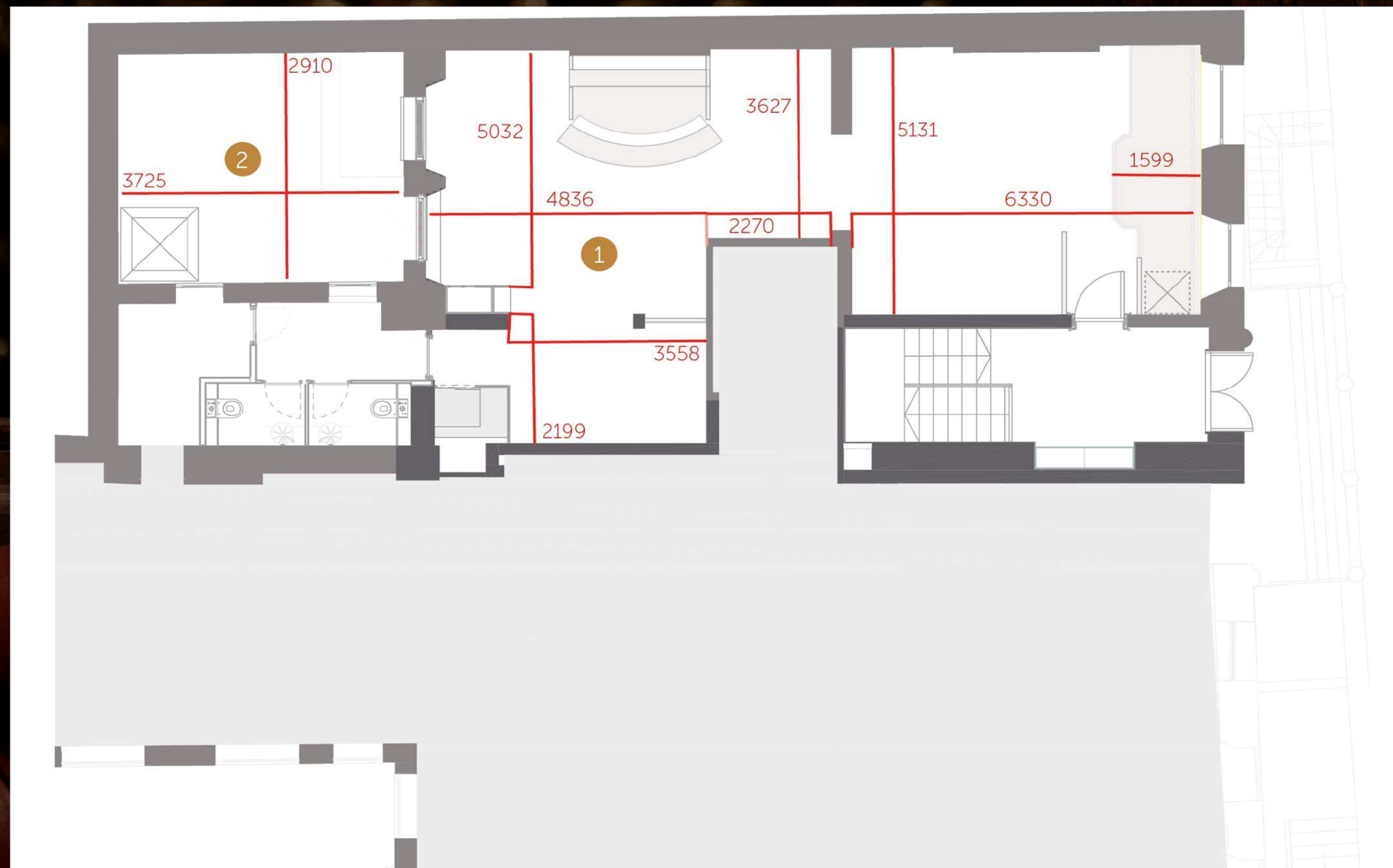


- 1 Reception
- 2 Pisco Bar
- 3 Private Dining Room
- 4 Andean Room
- 5 Illapa Room
- 6 Main Dining
- 7 Restrooms



# MEMBERS' CLUB FLOOR PLAN & CAPACITY

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



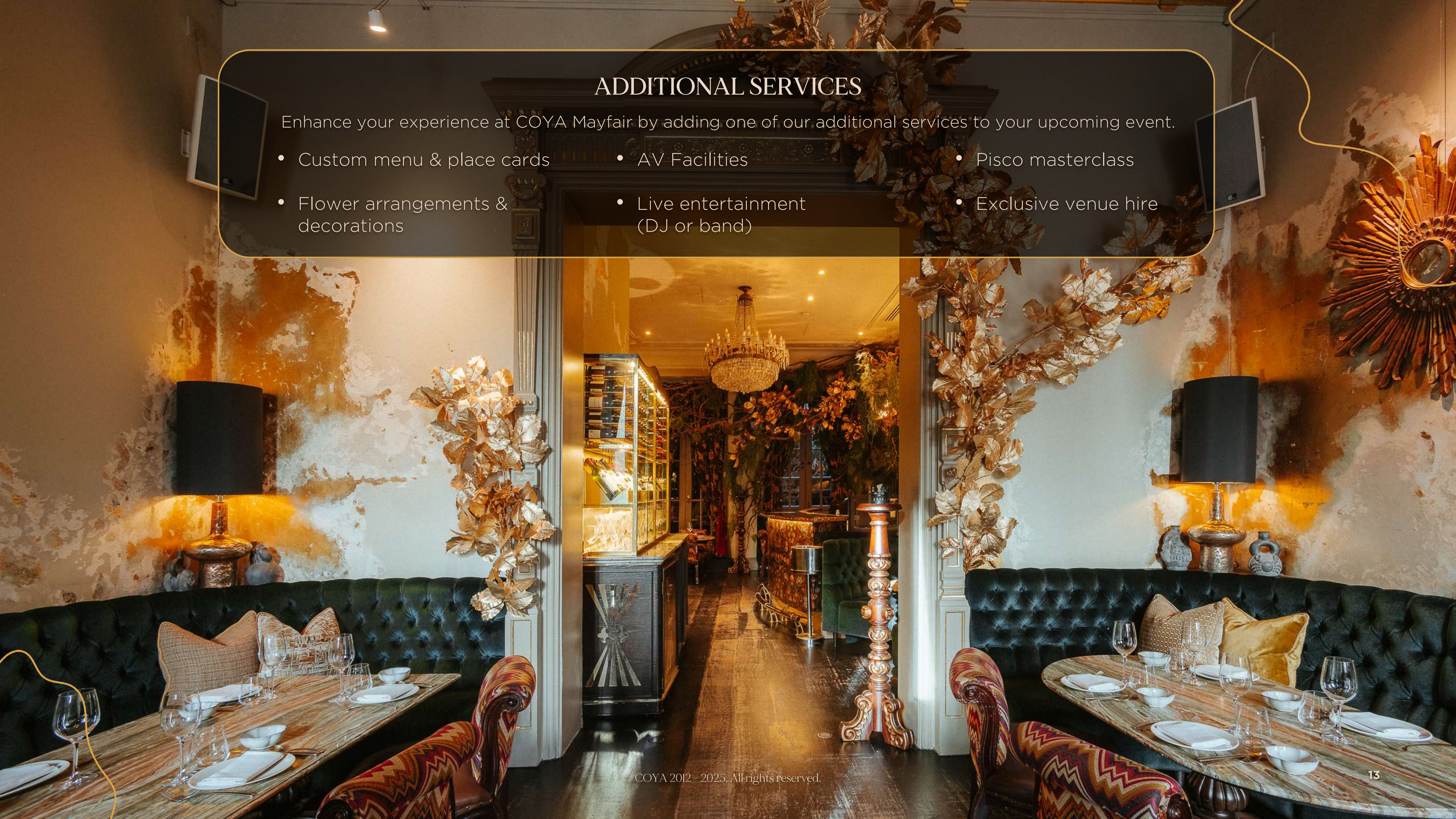
- 1 Members' Club
- 2 Members' Club Patio



## ADDITIONAL SERVICES

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

- Custom menu & place cards
- AV Facilities
- Pisco masterclass
- Flower arrangements & decorations
- Live entertainment (DJ or band)
- 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.](#)