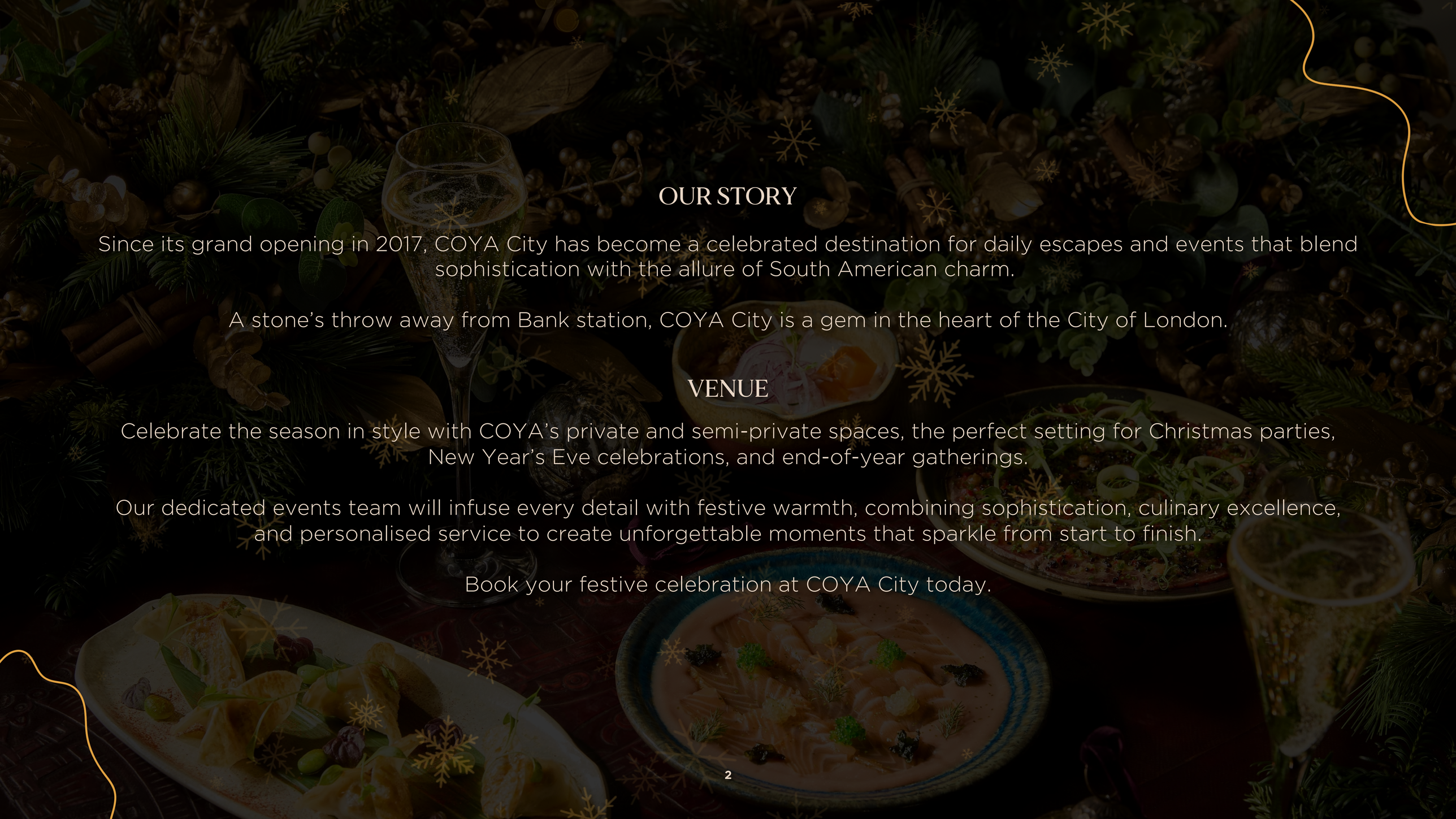


COYA

FESTIVE 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.

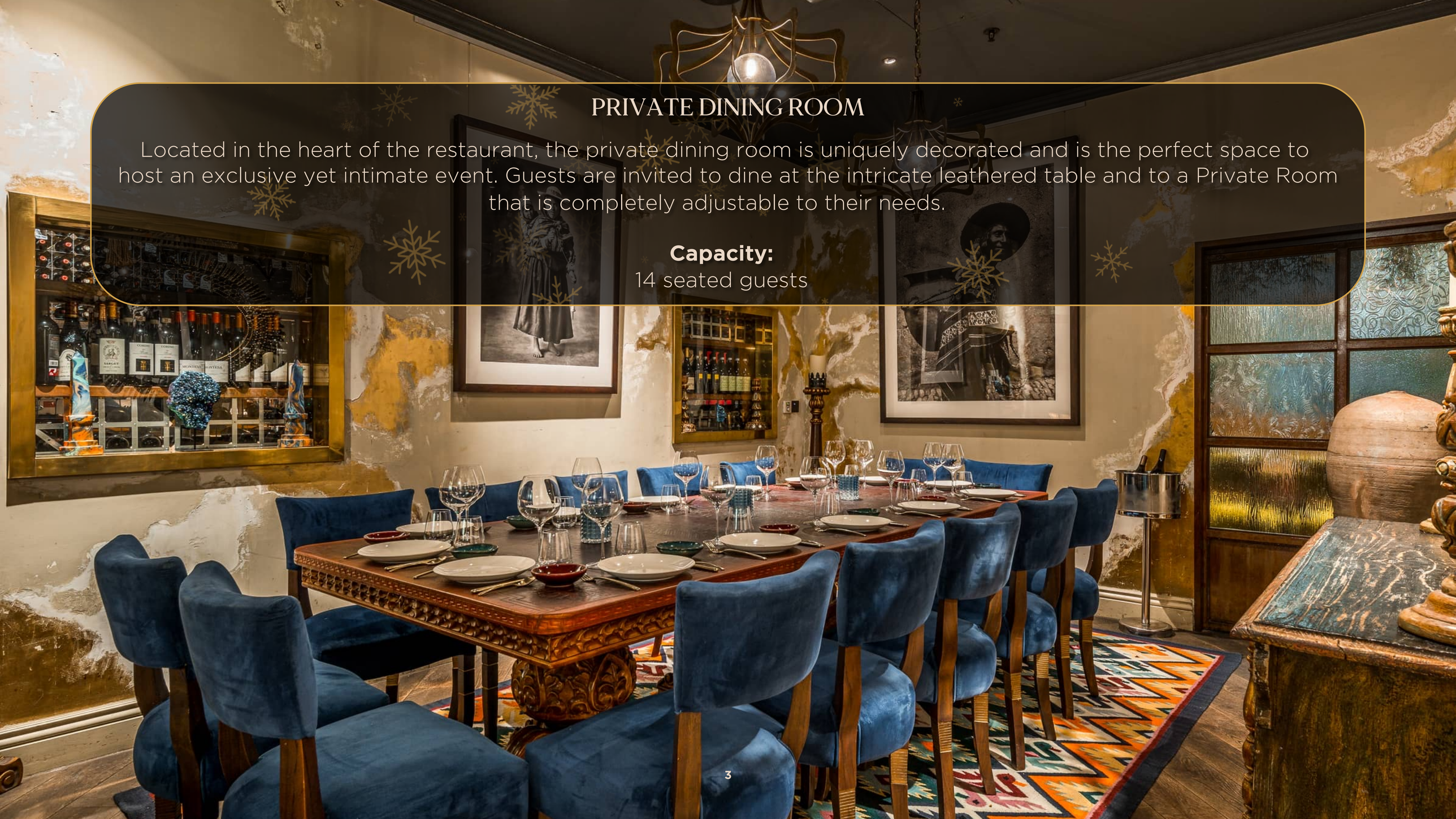
A stone's throw away from Bank station, COYA City is a gem in the heart of the City of London.

VENUE

Celebrate the season in style with COYA's private and semi-private spaces, the perfect setting for Christmas parties, New Year's Eve celebrations, and end-of-year gatherings.

Our dedicated events team will infuse every detail with festive warmth, combining sophistication, culinary excellence, and personalised service to create unforgettable moments that sparkle from start to finish.

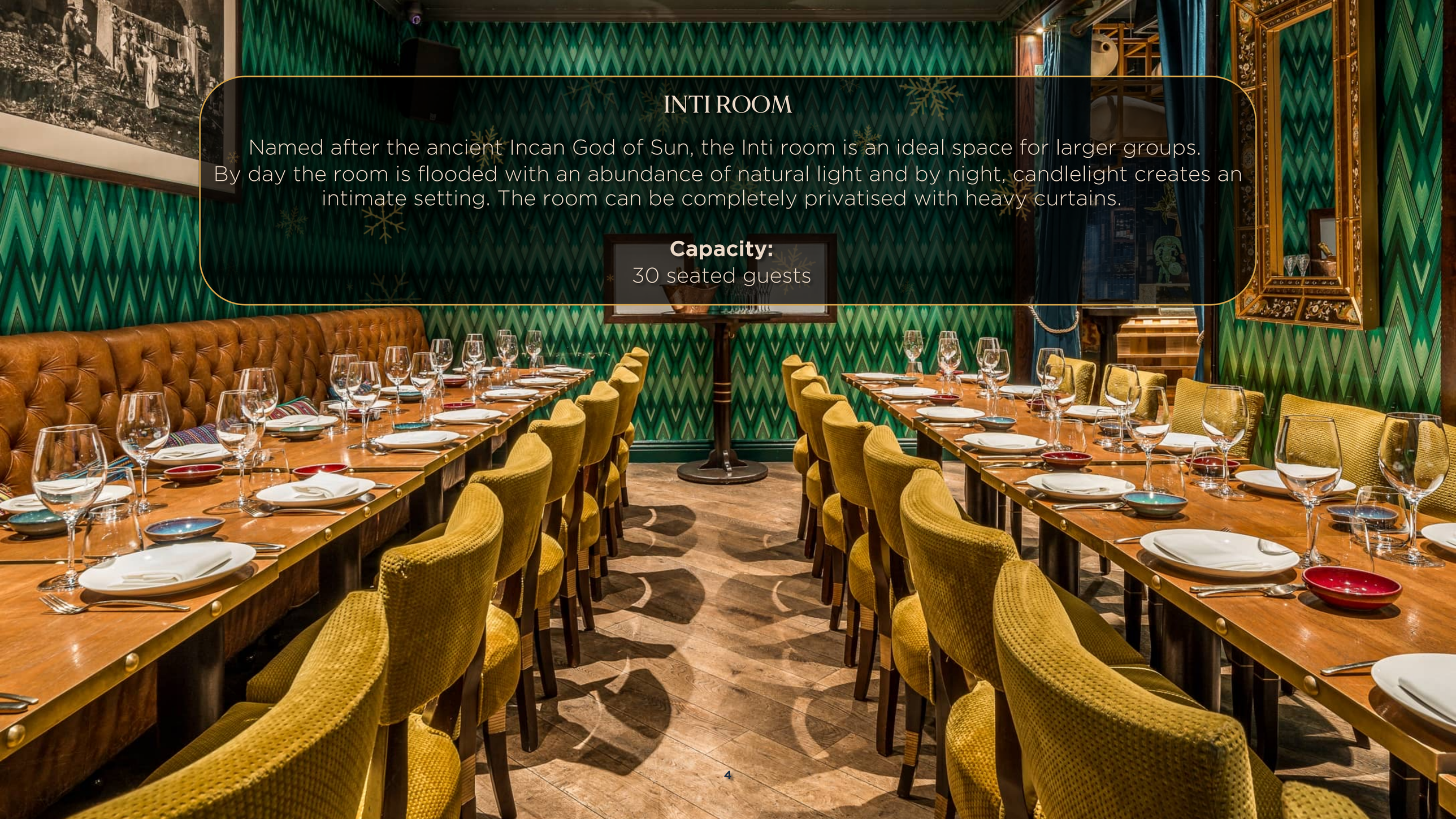
Book your festive celebration at COYA City today.



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.

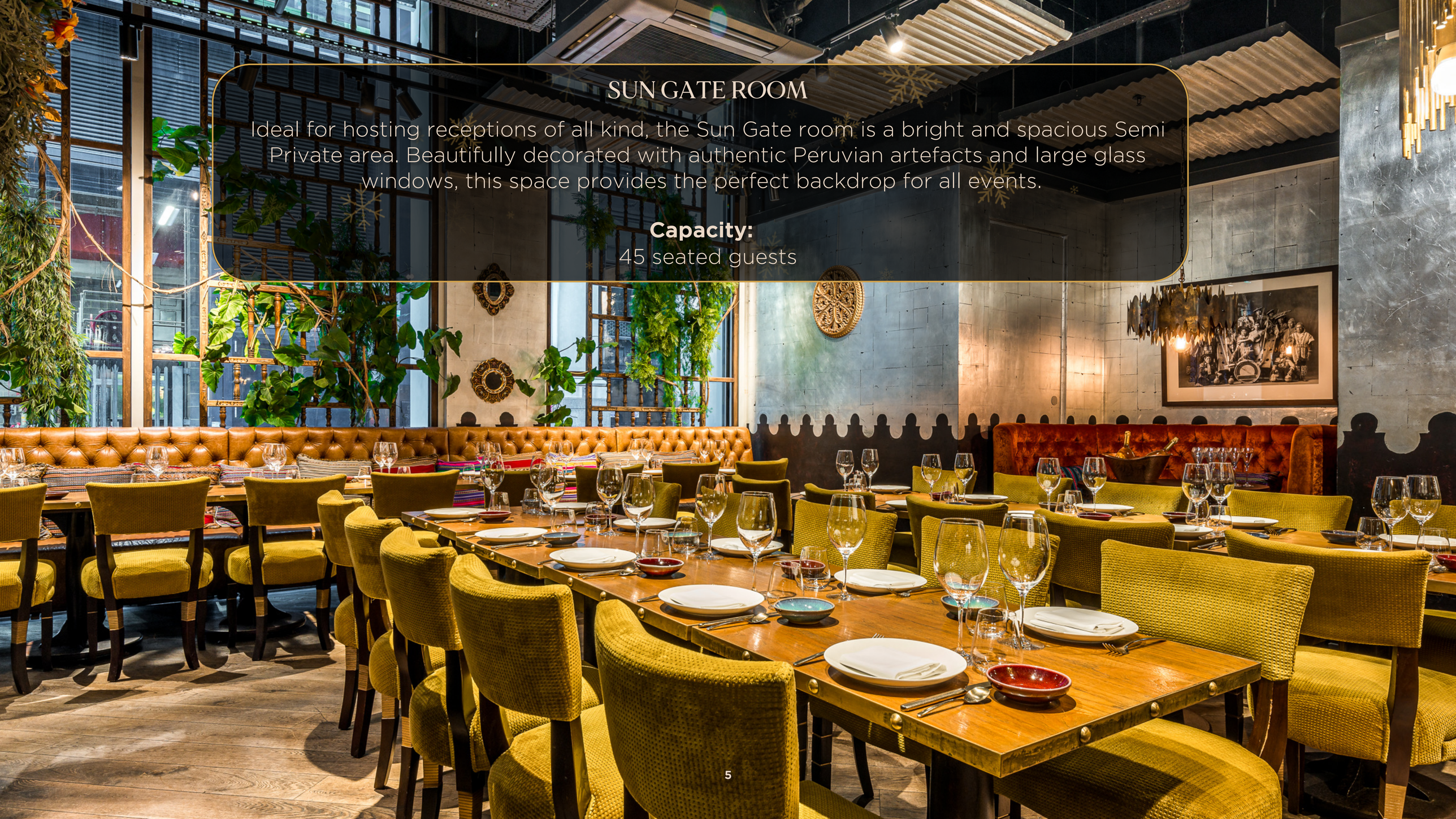
Capacity:
14 seated guests



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
30 standing guests



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

PARA EMPEZAR

Guacamole ◈ GF
Charred tomato, red onion, corn tortilla

Rock Shrimps Chicharrones GF
Green chilli sauce, lime

Smoked Shiitake Tacos
Chalaquita, feta, truffle mayo

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

Salmon Tiradito
Green tomatio, yuzu tobiko

PLATOS FUERTES

Sea Bream GF
Savoy cabbage, ají amarillio butter sauce

Baby Chicken GF
Ají panca, coriander aïoli, lemon

COYA Chips ◈ GF
Peruvian cheese sauce , smoked tomato salsa

POSTRES

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

coyarestaurant.com | @coyacity | #coyacity

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

PARA PICAR

Guacamole ◈ GF
Tuna tartar, Peruvian salsa, corn tortilla

Wagyu Beef Anticuchos ◈ GF
Ají panca miso, chives

Chicken Empanadas
Salsa de ajo

PARA EMPEZAR

Sea Bream Ceviche GF
Ají amarillio, sweet potatoes, choclo, crispy squid

Spicy Yellowfin Tuna GF
Chilli, ponzu, sesame, crispy rice

Bluefin Tuna Tiradito
Truffle ponzu, ají amarillio, sisho

PLATOS FUERTES

Whole Sea Bream GF
Peruvian butter sauce, lemon

Spicy Beef Tenderloin GF
Crispy garlic, pickle chillies

Aubergine & Cucumber GF
Ají verde salsa

Roasted Pumpkin GF
Rocoto honey, Peruvian mint

POSTRES

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

Tarta de Queso V, GF
Manchego cheesecake, buckwheat & guava sauce

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 LAS ESTRELLAS

105 per guest
To be enjoyed by the whole table

PARA PICAR

Guacamole ◈ GF
Crab tartar, corn tortilla

Tuna Taco
Avocado, tobiko, purple shiso

Wagyu Bao
Smoked wagyu brisket, truffle emulsion, rocket cress

Chicken Anticucho ◈ GF
Ají amarilio, tamarind, chives

PARA EMPEZAR

Truffle Ceviche
Truffle ponzu, rice cracker, ceps

Halibut Tiradito
Black truffle, ají amarillo, crispy garlic, coriander

Lobster Causa
Potato, avocado, ají amarillo, tomato

PLATOS FUERTES

Jumbo Tiger Prawns GF
Ají amarillo butter, chilli salsa, lemon

Chilean Wagyu Sirloin (Grade 4-5) GF
Chimmichuri, salsa criola

Wood-Fired Winter Vegetables GF
Ají rocoto butter, Peruvian mint

Purple Potato Gratin GF
Ají amarillio, truffle Peruvian sauce

POSTRES

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

Chocolate y Palomitas
Chocolate & salted caramel mousse, crispy pop corn miso & vanilla sauce

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



MENÚ DEL UNIVERSO

125 per guest
To be enjoyed by the whole table

PARA PICAR

Guacamole ◈ GF
Peruvian salsa, patacones, caviar

Beetroot Taco
Ají amarillo, goat's cheese, Peruvian mint

Wagyu Beef Empanada
Salsa de ajo

Pork Belly Chicharron
Ají rocoto, pickled onion, coriander

PARA EMPEZAR

COYA Grand Ceviches & Tiraditos
A selection of our finest ceviches and tiraditos,
dressed in vibrant leche de tigre

PLATOS FUERTES

Grilled Lobster
Sudado onions, bisque, potatoes

Prime Rib of Beef
Chimichurri, guasacaca

Brussle Sprouts
Anticuchera glaze, crispy quinoa

Baby Potatoes
Ají amarillio truffle butter

POSTRES

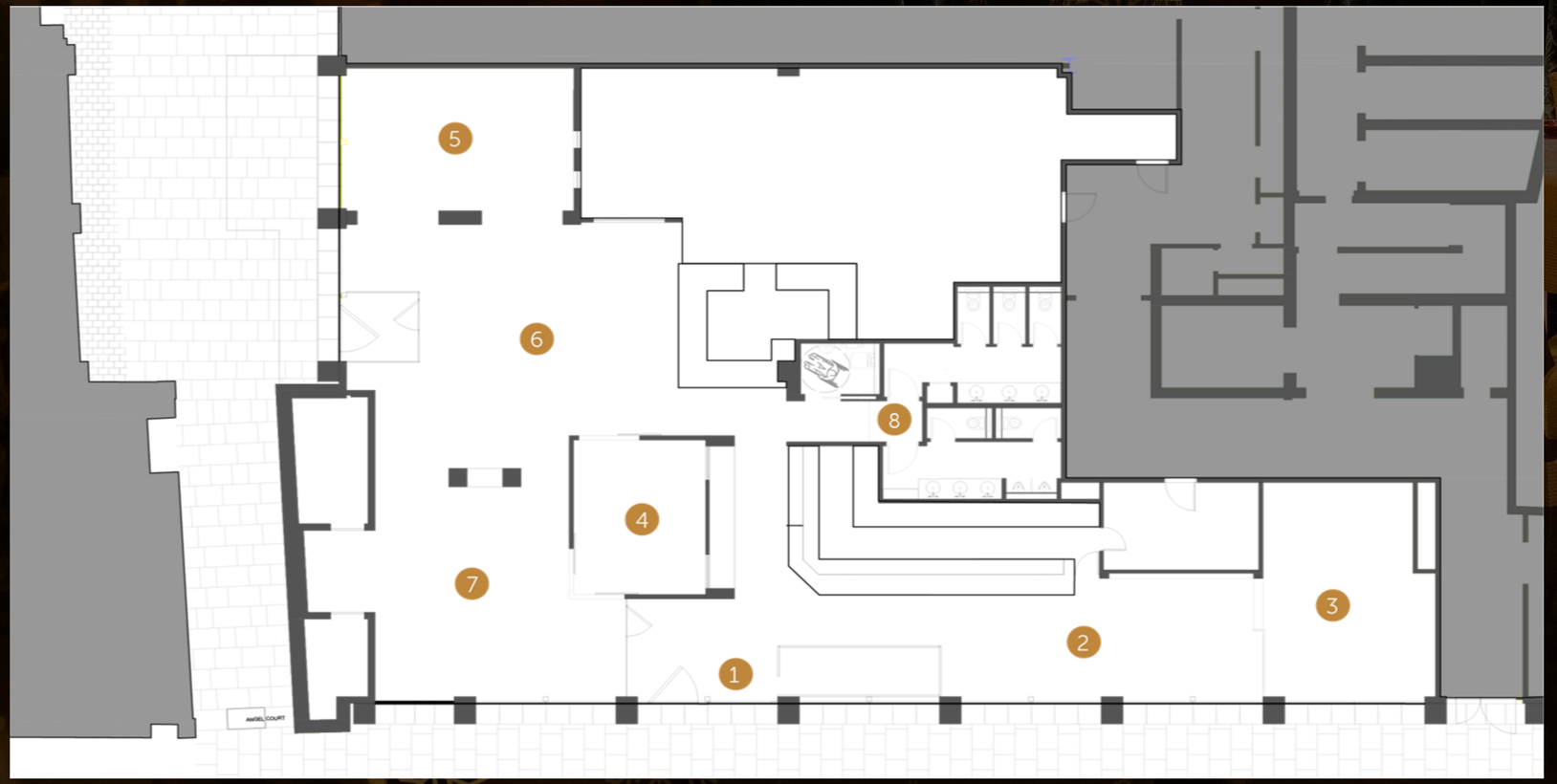
Dessert Platter
COYA's signature selection of our finest desserts,
paired with fresh fruits & house made sorbets

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.

FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Pisco Bar	25	50	25
Private Dining Lounge	34	30	20
Main Dining Room	65	40	36
Private Dining Room	15	NA	14
Inti Room	58	NA	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

COYA 2012 - 2026. All rights reserved.

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

COYA

COYA CITY

31-33 Throgmorton Street, London EC2N 2AT

+44 (0)20 3907 0000 | events.city@coyarestaurant.com | www.coyarestaurant.com

Click here for a virtual tour of our venue.