



COYA

CITY FESTIVE
BROCHURE

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OUR STORY

COYA celebrates the spirit of Latin America and offers guests an immersive dining experience through exceptional Peruvian food, innovative Pisco infusions, Latin American rhythms and unforgettable parties and events.

VENUE

Offering exclusive and semi-private venue hire, COYA's dedicated events team help with all of the arrangements from initial enquiry through to the event itself. The team are on hand to develop bespoke menus, organise flower arrangements and décor and provide a full list of entertainment options to help bring the event to life.





MAIN DINING

Enter into the main dining room and discover a unique space that's perfect for hosting. Dressed in vivid furnishing and unique features, such as bespoke hand carved furniture and a central sun gate, the space provides the perfect setting for every occasion.

What's more, guests seated in the main dining room experience a fully immersive atmosphere and can look on as the talented chefs skilfully prepare COYA's signature dishes on the ceviche counter.

Groups can enhance their event with one of the set menus for a tailor-made experience.

Capacity:

31 guest seating

40 guests standing

INTI ROOM

Named after the ancient Incan sun god, the Inti room is a semi-private space adjacent to the main dining room. An ideal space for large groups, by day, the room is flooded with an abundance of natural light and by night, candlelight creates an intimate setting.

Capacity:

30 seated guests

40 standing guests





SUN GATE ROOM

Ideal for hosting receptions of all kind, the Sun Gate room is a bright and airy event space that can be semi-privatised. Beautifully decorated with authentic Peruvian artefacts and large glass windows, this space provides the perfect backdrop for all events.

Capacity:

40 seated guests

50 standing guests

PRIVATE DINING

Located in the heart of the restaurant, the private dining room is uniquely decorated with opulent furnishings and antique Incan gilding and is the perfect space to host an exclusive and intimate dining event.

Guests are invited to dine at the intricate wooden table and indulge in a selection of carefully crafted dishes. To make your event truly special, COYA's in-house sommelier is on hand to expertly pair an array of flavours with the finest selection of wines.

Capacity:

14 seated guests





PISCO BAR & LOUNGE

With an extensive Pisco Library, the Pisco Bar at COYA City is home to a variety of homemade Pisco infusions, as well as an innovative cocktail list.

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, the Pisco Bar & Lounge is an ideal choice. What's more, the nightly resident DJs of COYA create a vibrant atmosphere to be enjoyed by all.

Capacity:

45 seated guests

80 standing guests



PRIVATE EVENTS & MASTERCLASSES

Our signature Pisco and Ceviche Masterclasses invites food and beverage connoisseurs to learn the best kept secrets of COYA!

Led by our team of experts who will guide you, step by step, to mix sweet and refreshing pisco sours, Latin America's most famous cocktail and delicious ceviche's, the iconic national dish of Peru.

FESTIVE LUNCH MENU

For groups of 7 guests and above

- Tostada de Atún** GF
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo
- Empanadas con Lubina Chilena**
Corn empanadas, chilean sea bass, yuzu and nori emulsion
- Anticucho de Pollo** GF
Chicken, ají amarillo, garlic
-
- Ceviche de Lubina Clásico** GF
Seabass, red onion, sweet potato white corn
- Ceviche de Corvina a la Trufa**
Stone bass, truffle, ponzu, chives
- Ceviche de Atún Chifa**
Yellowfin tuna, sesame seeds, rice crackers, soy
- Tiradito de Pez Limón**
Yellowtail, green chilli, radish

- Salmón a la Brasa** GF
Salmon fillet, stir-fried quinoa soy, green vegetables
- Bife de Ancho Picante** GF
Spicy Ribey, crispy shallots, ají limo, star anise
- Patatas Bravas** V GF
Crispy potatoes, spicy tomato sauce, huancaina sauce
- Brócoli** VG GF
Tenderstem broccoli, sesame seed
-
- Sospiro de Coco Y Frambuesa**
Coconut mousse, raspberry and hibiscus sauce, piquillo and raspberry sorbet
- Yuzu granita** VG GF
Yuzu granita, marigold ice cream and marinated pineapple

- Crocantes con Guacamole** VG GF
Corn tortillas, ají amarillo, guacamole
- Tostada de Pez limon** GF
Corn tostada, yellowtail, avocado, yuzu
- Papa Rellena con Langosta**
Crunchy potato, slow cooked lobster, manchego
- Médula de Bife con Foie Gras** GF
Bone Marrow, Foie gras, truffle
-
- Ceviche de Lubina al Coco** GF
Sea bass, coconut, plantain, ají limo
- Ceviche de Atún Chifa**
Yellowfin tuna, sesame seeds rice crackers, soy
- Tiradito de Hiramasa con Trufa**
Kingfish, dashi, truffle oil, chives
- Tataki de Res** GF
Beef tataki, grilled leeks, cashew nuts

FESTIVE MENÚ DE PLATA

For groups of 7 guests and above

- Arroz Nikkei** GF
Chilean seabass, rice, lime, chilli
- Lomo Bajo de Wagyu Chileno** GF
Chilean wagyu ribeye, adobo salt, sando sauce
- Brócoli** VG GF
Tenderstem broccoli, sesame seeds
-
- Churros de Naranja** V
Orange and lime churros milk chocolate and dulce de leche
- Chocolate Fundido** GF
Fondant with coconut center, dulce de leche and passion fruit ice cream, orange tuille

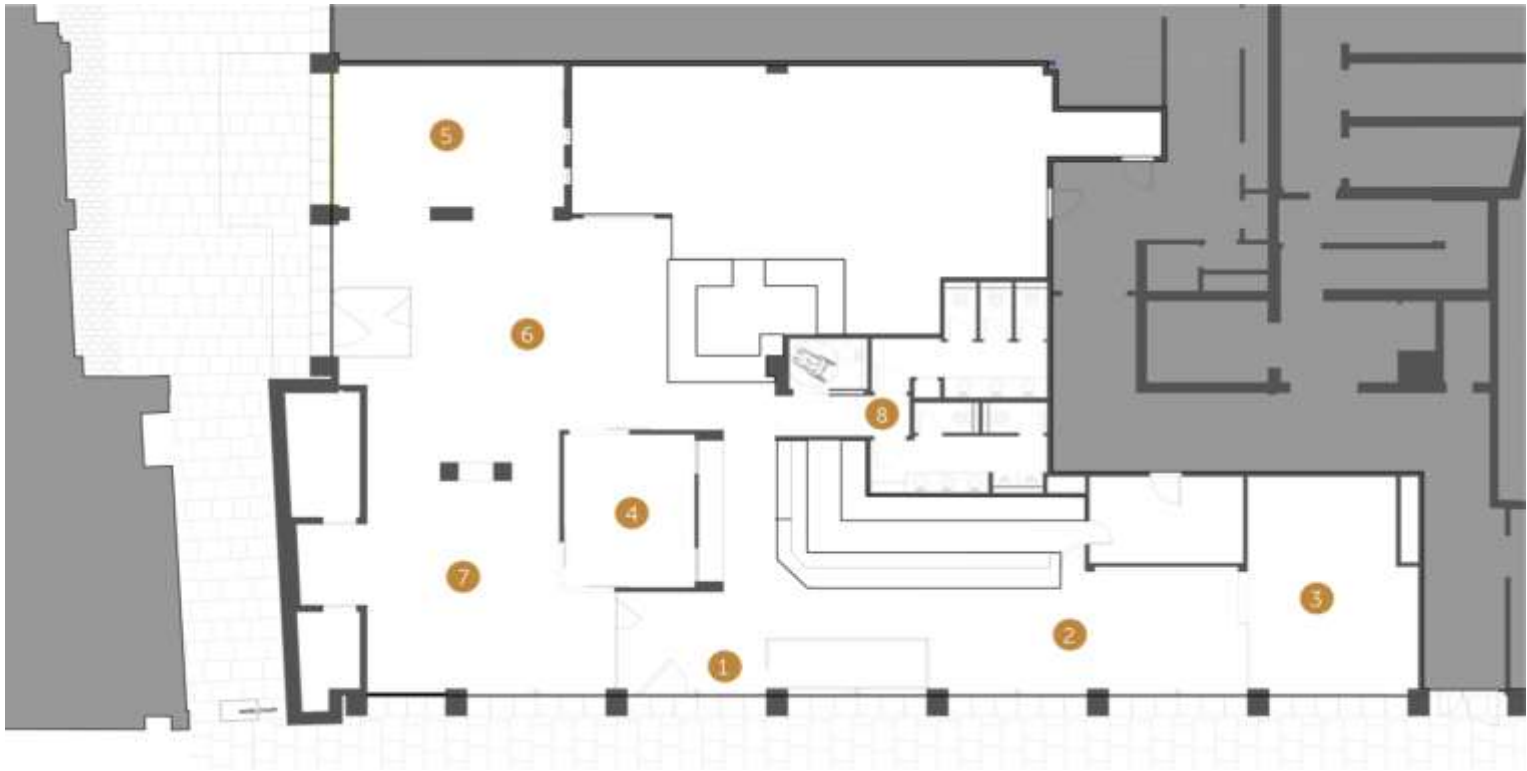
- Crocantes con Guacamole** VG GF
Corn tortillas, ají amarillo, guacamole
- Tacos de Salmon** GF
Smoked salmon, ají amarillo creamy cheese, chives
- Anticucho de Wagyu** GF
Chilean wagyu, miso, sesame, coriander
- Calamares con Ocopa** GF
Baby squid, Peruvian marigold, quinoa
-
- Ceviche de Dorada Criolla** GF
Sea bream, red onion, amarillo, white corn
- Ceviche de Corvina a la Trufa**
Stone bass, truffles, ponzu, chives
- Tataki de Wagyu**
Beef tataki, chilli salsa, smoked onion, mizunaa
- Tataki de Atún Nikkei**
Yellowfin tuna, lucuma leche, wasabi, caviar

- Papa Seca con Marisco alla Macho**
Peruvian potato, shellfish, ají amarillo
- Chuletas de Venado in Escabeche** GF
Venison chops, escabeche, ají panca
- Alcachofa Rellena**
French artichoke, chorizo, queso
- Berenjena** VG GF
Japanese aubergine, miso, sesame
-
- Sospiro de Coco Y Frambuesa** V
Coconut mousse, raspberry and hibiscus sauce, piquillo and raspberry sorbet
- Churros de Naranja** V
Orange and lime churros, milk chocolate and dulce de leche

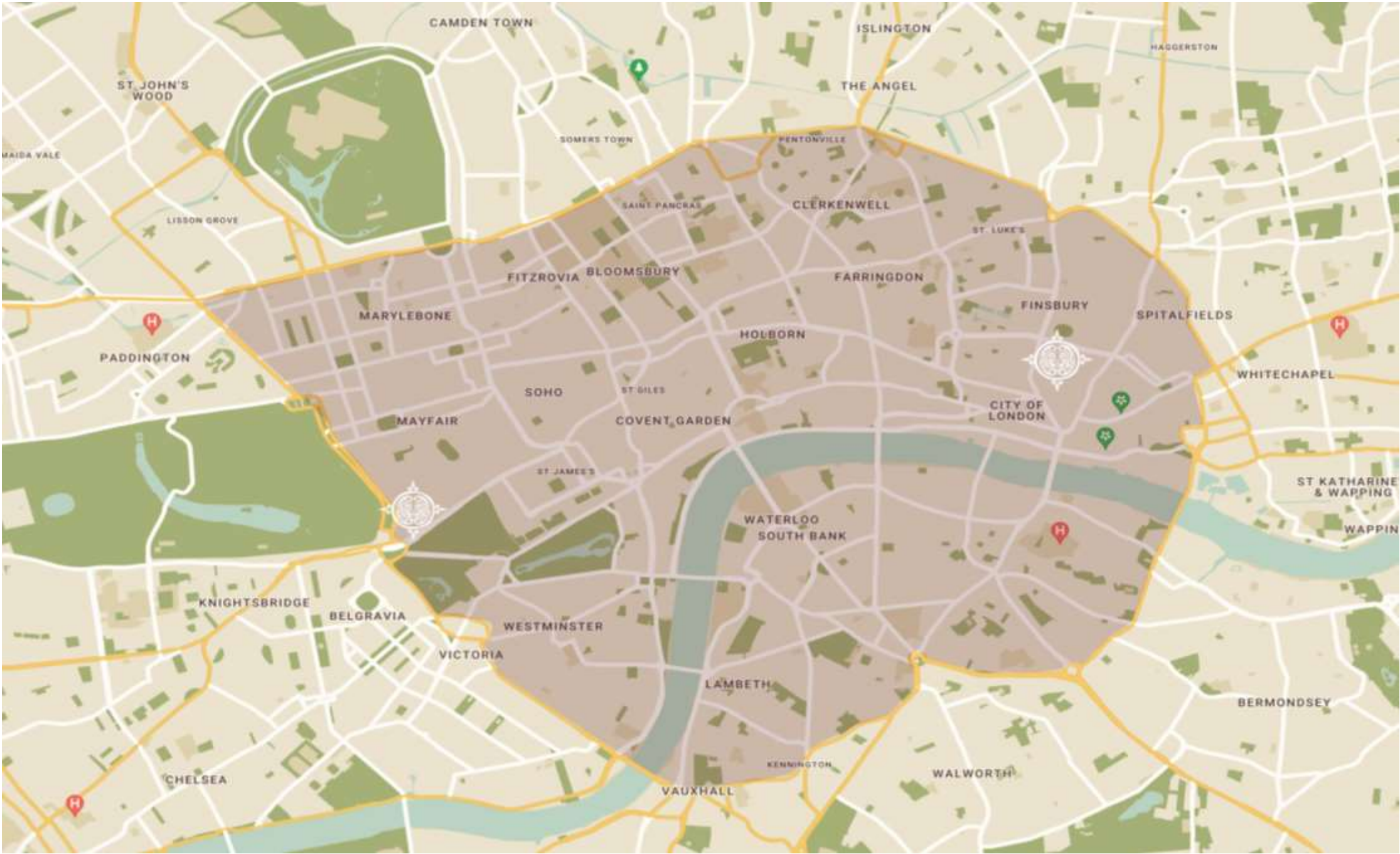
FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Pisco Bar	25	80	45
Private Dining Room	15	NA	14
Private Dining Lounge	34	30	20
Main Dining	65	40	31
Inti Room	58	40	30
Sun Gate Room	59	50	40
Exclusive Hire	197	200	115

* Please be aware that these are optimal capacities



- 1 Reception
- 2 Pisco Bar
- 3 Pisco Lounge
- 4 Private Dining Room
- 5 Inti Room
- 6 Main Dining
- 7 Sun Gate Room
- 8 Restrooms





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