



COYA

MAYFAIR FESTIVE
BROCHURE

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OUR STORY

Since opening their doors in November 2012, COYA offers the perfect space to entertain.

Located in one of the most sophisticated areas in Mayfair, 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 private 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, as well as provide a full list of entertainment options to bring the event to life.





MAIN DINING

Enter into the main dining restaurant through the impressive Pisco Bar and discover a unique space that's perfect for hosting. Guests can look on as the talented chefs skilfully prepare COYA's signature dishes in one of two open kitchens; the ceviche counter and robata grill.

Groups can dine from the delicious a la carte menu or enhance their event with one of the set menus for a tailor-made experience.

Capacity:
120 seated guests
250 standing guests

ANDEAN ROOM

An ideal space for large groups, which can also be semi-privatised. Beautifully decorated with authentic Peruvian artefacts and intricate iron gates, this space provides the perfect backdrop for all events.

Capacity:
25 seated guests





ILLAPA ROOM

Adjacent to the Andean Room, the Illapa area is the perfect space to host a private party with friends and loved ones. With direct views into the main dining area, guests will never miss the action that can be experienced in the restaurant.

Capacity:
60 seated guests

PRIVATE DINING

Uniquely decorated with opulent furnishings and antique Incan gilding, the private dining room accommodates intimate dinners, landmark celebrations and corporate events alike.

Guests are invited to dine at the intricate wooden table and indulge in a selection of carefully crafted dishes.

Capacity:

12 seated guests





PISCO BAR

With the most extensive Pisco library in London, the Pisco Bar is home to a variety of homemade Pisco infusions, as well as an innovative cocktail list.

The space offers the perfect retreat away from the office, a birthday reception or get together with friends.

Capacity:

20 seated guests

35 standing guests

MEMBERS' CLUB

Discover the iconic members' club of COYA Mayfair. Embellished with golden décor, an exotic marble topped bar, hanging contemporary art and a grand decorative fireplace, the room is a breath-taking space perfect for all types of celebrations.

Available for lunch and dinner every day of the week, the Members' Club offers both sophistication and ultimate luxury.

Capacity:

44 seated guests

70 standing guests





MEMBERS' CLUB PATIO

Tucked away from the busy Piccadilly Road, the members club patio offers an outdoor event space perfect for those summer aperitif gatherings.

Featuring a large canopy and outdoor heating, the patio can be enjoyed whatever the weather.

Capacity:

20 seated

30 standing

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

MISA DE GALLO

£100 per person

Crocantes con Guacamole y Chalaquita VG
Corn tortillas, amarillo, guacamole

Bao con Wagyu
Pulled wagyu, truffle emulsion, rocket cress

Camarones de Roca con Ají Verde GF
Rock shrimps, quinoa, guasacaca

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Ceviche de Lubina Clasico GF
Sea bass, sweet potato, white corn, ají limo

Ceviche de Salmon GF
Salmon, green jalapeños, coconut, cancha

Tataki de Res GF
Wagyu beef tataki, grilled leeks, cashew nuts

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

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

Brócoli VG GF
Tender stem broccoli, sesame seed

-

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

Bara de Oro
Salted caramel and peanuts chocolate bar

LA NOCHE BUENA

£125 per person

Crocantes con Guacamole y Chalaquita VG
Corn tortillas, amarillo, guacamole

Empanadas de Wagyu
Pulled wagyu, guasacaca

Bao con Langosta
Lobster, sweet chilli slaw, Kristal caviar

-

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds, rice cracker, soy

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

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

-

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

Carne Wagyu Chateau Briand GF
Chilean Wagyu, grilled broccoli, truffle and tamarind

Patatas Bravas V GF
Crispy potatoes, spicy tomatoes, huancaína sauce

-

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

Tarta de Queso con Mora
Manchego cheesecake, cinnamon crumble and mora sauce

NOCHE DE REYES

£150 per person

Crocantes con Guacamole y Chalaquita VG
Corn tortillas, amarillo, guacamole

Anticucho de Res Wagyu con Trufa
Wagyu skewer, ají panca szechuan, truffle

Empanadas de Camarones
Tiger prawn empanadas, garlic emulsion

-

Mistura de ceviche
COYA signature ceviche selection

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

Tataki de Res GF
Wagyu beef tataki, grilled leeks, cashew nuts

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Langosta Rostizada
Roasted lobster, miso & ají amarillo butter, Kristal caviar

Carne Wagyu Tomahawk GF
Australian Tomahawk, truffle and tamarind

Arroz Chaufa V
Sweetcorn szechuan fried rice, slow cooked
truffle hens egg

Papitas con Ajo V GF
Crispy potatoes, coriander aioli, garlic chips

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Bandeja de Postres
Selection of COYA desserts

FLOOR PLAN & CAPACITY

Section	Size (m ²)	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





118 Piccadilly, London W1J 7NW, United Kingdom
+44 (0)20 7042 7118 | events@coyarestaurant.com

[@COYAMAYFAIR](#) | [#COYA](#) | COYARESTAURANT.COM