



COYA

Mayfair Events 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

35 standing 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

30 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



## 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.





## ◆ 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

## ◆ MENU DE AMANECER

To be experienced by the whole table for a minimum of 4 guests

50 per person

### TO START

- Taco del Día**  
Daily choice of tacos
- Trio de Maíz VG GF**  
Josper corn, crispy corn, white corn, sweet onions
- Ceviche de Lubina Clásica GF**  
Seabass, red onion, sweet potato, white corn
- Tiradito de Hiramasa a la Trufa**  
Kingfish, dashi, truffle oil, chives
- Anticuchos de Pollo GF**  
Chicken, ají amarillo, garlic
- Anticuchos de Setas VG GF**  
Portobello mushrooms, ají panca, parsley

### MAIN COURSE

- Papa Seca con Setas y Trufa V GF**  
Peruvian potato, wild mushrooms, black truffle
- Arroz Nikkei GF**  
Chilean sea bass, rice, lime, ají amarillo
- Lomo de Res GF**  
Spicy beef fillet, crispy shallots, ají limo, star anise

### SIDE DISH

- Patatas Bravas V GF**  
New potatoes, spicy tomato, huancaína sauce

### DESSERT

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



# MENUS

## ◆ MENU DEL AIRE

90 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 and lime churros, milk chocolate & dulce de leche

**Suspiro de Coco y Frambuesa** GF  
Coconut mousse, meringue, raspberry and hibiscus sauce  
Piquillo and raspberry sorbet

## ◆ MENU DEL MAR

110 per person

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

**Empanadas de Camarones** GF  
Prawn Empanadas, guasacaca

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

**Croquetas de Lubina**  
Chilean sea bass croquettes, red chilli

**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 Setas y Trufa** VG GF  
Peruvian potatoes, wild mushrooms, black truffle

**Cordero a la Parilla** GF  
Wagyu lamb rump, asparagus, wild mushrooms, marigold

**Dorada a la Brasa** GF  
Chargrilled Seabream, broad beans, amarillo, dashi emulsion

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

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

**Crema Volteada** V  
Vanilla Flan and orange caramel, dulce de leche Alfajores

## ◆ MENU DEL TIERRA

130 per person

**Guacamole con Crocantes** GF  
Guacamole, pico de gallo, corn tortillas

**Empanadas de Res**  
Beef Empanada, guasacaca

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

**Anticucho de Res** GF  
Beef, ají amarillo, garlic

**Ceviche de Lubina y Langostino**  
Sea bass, red prawns, mango, ají limo

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

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

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

**Espinacas y Manchego** V  
Baby spinach, candied walnuts, goji berries, manchego

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

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

**Arroz Chaufa** V  
Stir-fry rice, egg, vegetables

**Asparagus y Trufa** V GF  
Grilled asparagus, amarillo, truffle

**Bandeja de Postres**  
COYA signature dessert selection



# FLOOR PLAN & CAPACITY

| Section             |    | Size (m <sup>2</sup> ) | Standing | Seated |
|---------------------|----|------------------------|----------|--------|
| Pisco Bar           | 59 | 30                     | 20       |        |
| Private Dining Room | 15 | NA                     | 12       |        |
| Andean Room         | 22 | 35                     | 25       |        |
| Illapa Room         | 37 | NA                     | 60       |        |
| Main Dining         | 59 | 250                    | 120      |        |

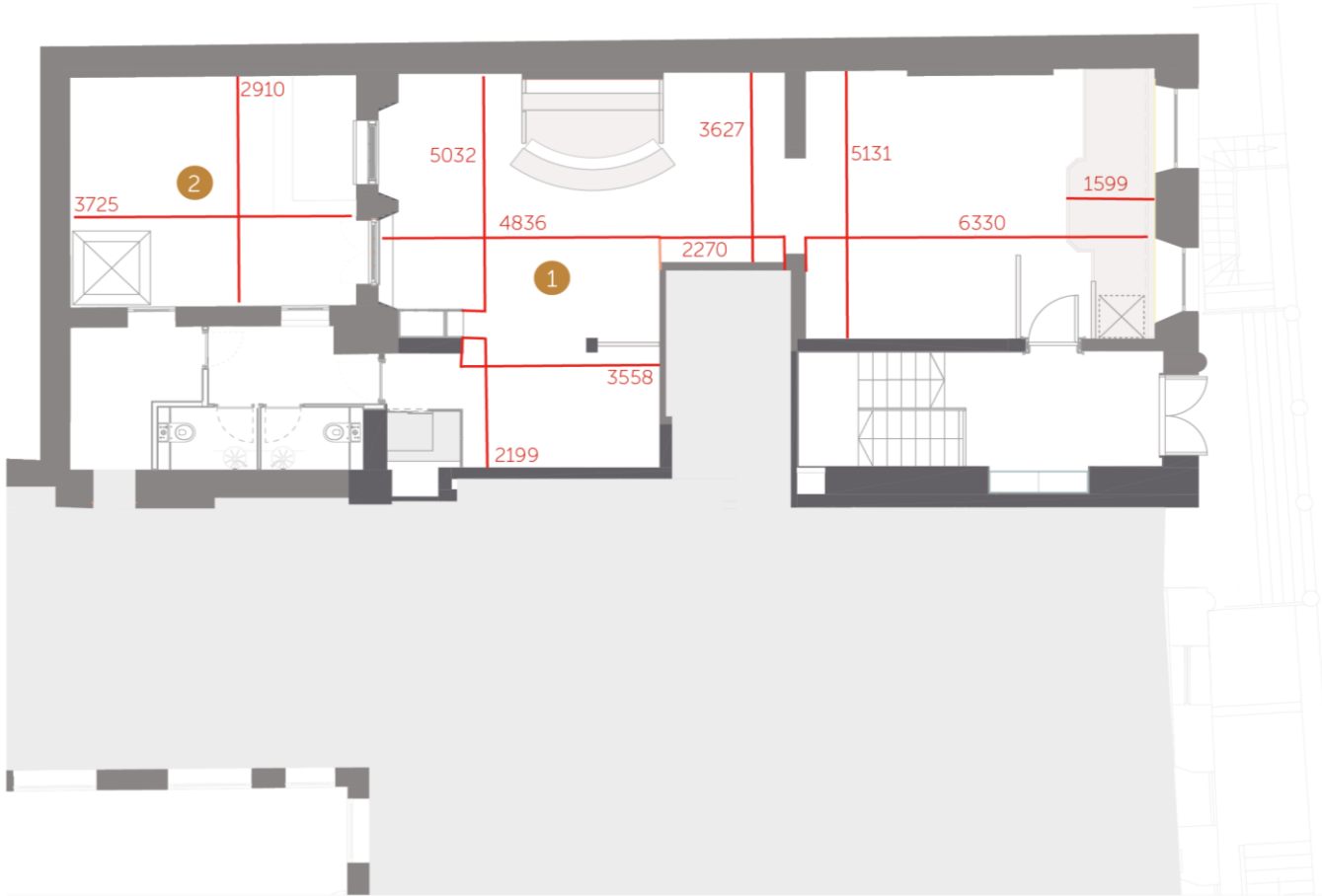


- 1 Reception
- 2 Pisco Bar
- 3 Private Dining Room
- 4 Andean Room
- 5 Illapa Room
- 6 Main Dining
- 7 Restrooms



# MEMBERS' CLUB FLOOR PLAN & CAPACITY

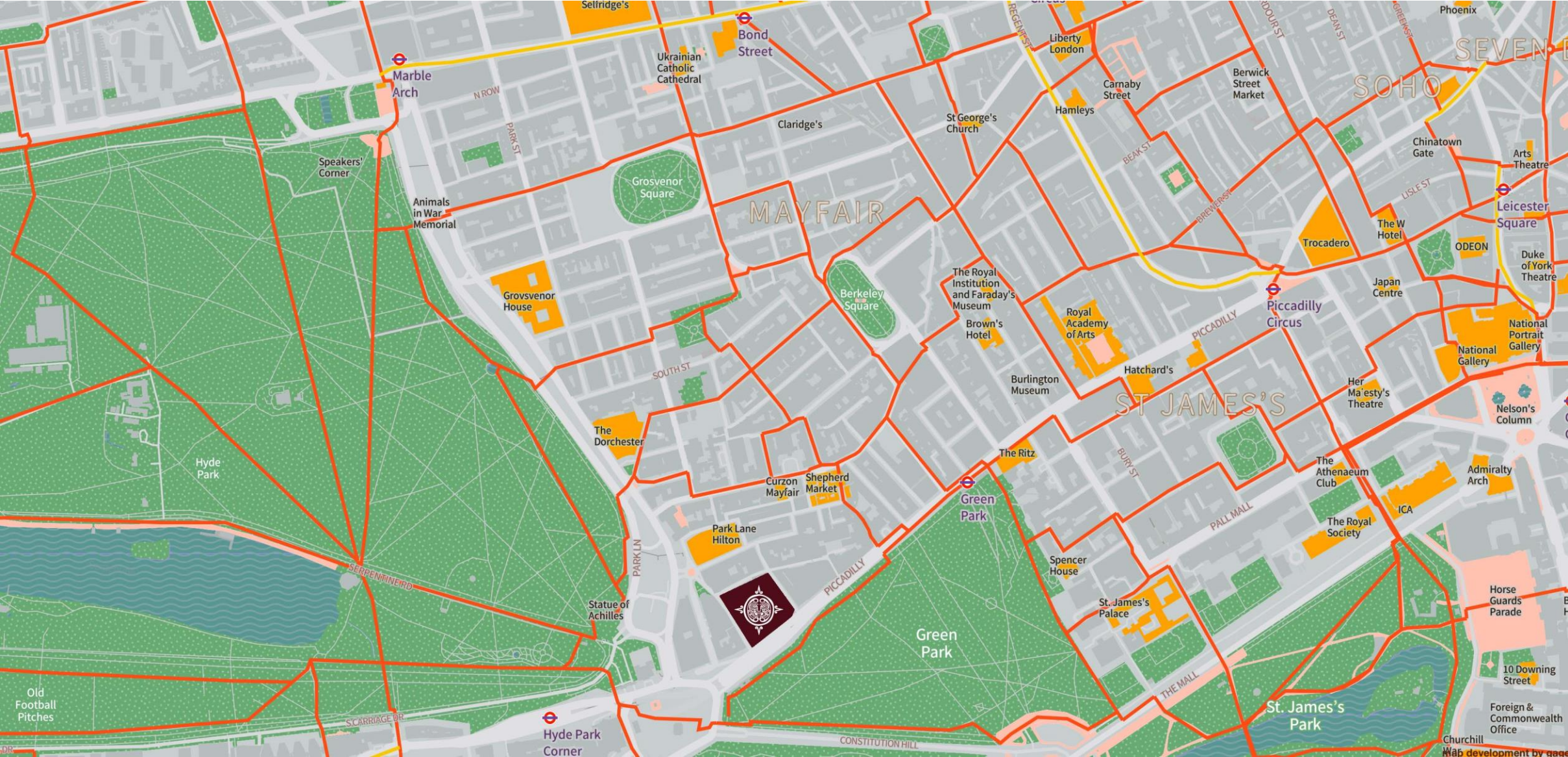
| Section             |    | Size (m2) | Standing |
|---------------------|----|-----------|----------|
| Seated              |    |           |          |
| Members' Club       | 70 | 70        | 44       |
| Members' Club Patio | 17 | 30        | 20       |



- 1 Members' Club
- 2 Members' Club Patio



MAP





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