



COYA

FESTIVE SALES & EVENTS BROCHURE

MAYFAIR 2026

OUR STORY

Since opening our doors in November 2012, COYA beckons you into a world of rich flavours, warm hospitality, and lively cultural experiences.

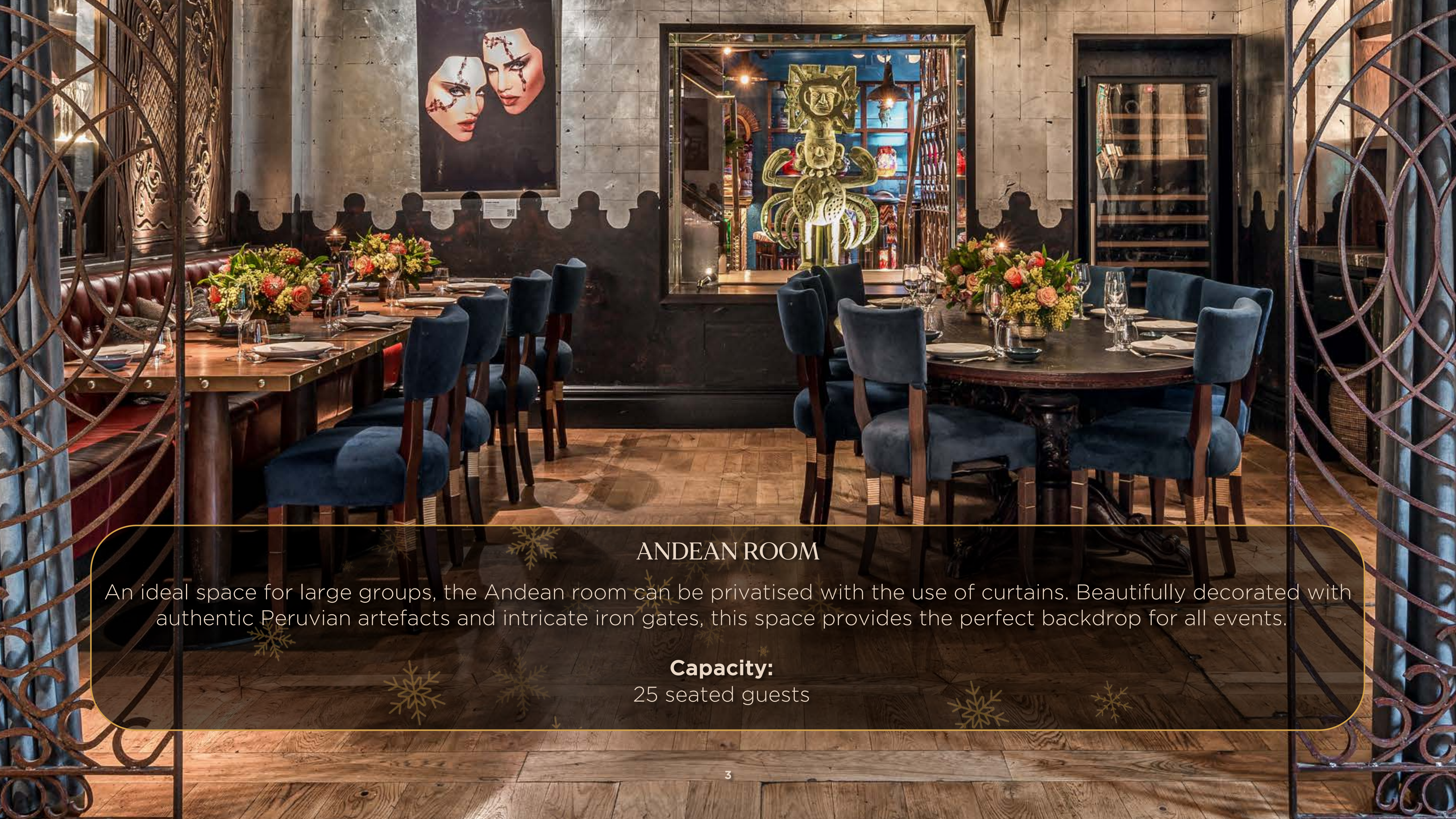
Nestled in the heart of Mayfair, COYA captures the essence of Peru, bringing together diverse culinary traditions, innovative cocktails and an unforgettable atmosphere with live entertainment, art and unique décor.

VENUE

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 Mayfair today.



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:
25 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:

45 seated guests

60 seated guests (Combined with Andean Room)

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



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 perfect for all types of celebrations. The covered Member's Club patio is the perfect area for a drink away from Mayfair's bustle.

Capacity:

48 seated guests

70 standing guests (subject to furniture removal)

PISCO BAR

The Pisco Bar & Lounge is 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, flavor & ambiance.

Capacity:

16 seated guests

50 standing guests



LUNCH

MENÚ BRILLO

70 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 Bream Ceviche ♦ GF

Ají limo, sweet potatoes, choclo

Salmon Tiradito

Green tomato, yuzu tobiko

PLATOS FUERTES

Sea Bream GF

Savoy cabbage, ají amarillo butter sauce

Baby Chicken GF

Ají panca, coriander aioli, lemon

COYA Chips ♦ GF

Peruvian cheese sauce, smoked tomato salsa

POSTRES

Churros de Naranja V

Orange & lime churros, milk chocolate & dulce de leche

coyarestaurant.com | [@coyamayfair](https://www.instagram.com/coyamayfair) | [#coyamayfair](https://www.facebook.com/coyamayfair)

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% 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.



LUNCH & DINNER

MENÚ ALEGRÍA

95 per guest

To be enjoyed by the whole table

PARA PICAR

Guacamole ♦ GF

Tuna tartare, Peruvian salsa, corn tortilla

Chicken Anticuchos ♦

Ají amarillo, tamarind, chives

Wagyu Beef Empanadas

Salsa de ajo

PARA EMPEZAR

Sea Bream Ceviche

Ají amarillo, sweet potatoes, choclo, crispy squid

Spicy Yellowfin Tuna Ceviche

Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito

Green chilli sauce, daikon, orange tobiko

PLATOS FUERTES

Whole Sea Bream

Peruvian butter sauce, lemon

Spicy Beef Tenderloin

Crispy garlic, pickle chillies

Aubergine & Cucumber

Ají verde salsa

Roasted Pumpkin

Rocoto honey, Peruvian mint

POSTRES

Churros de Naranja V

Orange & lime churros, milk chocolate & dulce de leche

Tarta de Queso GF

Manchego cheesecake, buckwheat & guava sauce

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% 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.



LUNCH & DINNER

MENÚ ENCANTO

120 per guest

To be enjoyed by the whole table

PARA PICAR

Guacamole ♦ GF

Tuna tartare, Peruvian salsa, corn tortilla

Crab Toast

Avocado, chilli, lime

Wagyu Bao

Truffle emulsion, rocket

Wagyu Beef Anticuchos ♦ GF

Ají panca miso, chives

PARA EMPEZAR

Ceviche Mixto GF

Prawns, crispy squid, coconut, plantain

Scallop Tiradito GF

Ají amarillo, yuzu, oscietra caviar

Lobster Causa

Potato, avocado, ají amarillo, tomato

PLATOS FUERTES

Grilled Tiger Prawns GF

Peruvian butter sauce, lemon

Chilean Wagyu Sirloin (Grade 4-5) GF

Chimichurri, salsa criolla

Wood-Fired Winter Vegetables GF

Ají rocoto butter, huacatay

Purple Potato Gratin

Ají amarillo, truffle Peruvian sauce

POSTRES

Churros de Naranja V

Orange & lime churros, milk chocolate & dulce de leche

Palomitas de Maíz

Vanilla pop corn choux & miso caramel

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% service charge will be added to your bill.

♦ Global Signature Dish

(V) Vegetarian (VG) Vegan (GF) Gluten Free



LUNCH & DINNER

MENÚ FIESTA

145 per guest

To be enjoyed by the whole table

PARA PICAR

Guacamole ♦ GF

Peruvian salsa, patacones, caviar

Lobster Bao

Ají rocoto, Oscietra caviar

Wagyu Beef Taco

Ají panca, tamarind, pickle shimeji

Chicken Empnadas GF

Salsa de ajo

PARA EMPEZAR

COYA Grand Ceviches & Tiraditos

A selection of our finest ceviches and tiraditos,
dressed in vibrant leche de tigre

† Additional caviar 15

PLATOS FUERTES

Lobster Cazuela

Bomba rice, salsa criolla, saffron, coriander

Australian Wagyu Tomahawk (Grade 4-5)

Padron peppers, guasacaca, salsa criolla

Brussle Sprouts

Anticuchera glaze, crispy quinoa

Baby Potatoes

Ají amarillo 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 13% 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	59	50	16
Private Dining Room	15	NA	12
Andean Room	22	NA	25
Illapa Room	37	NA	45
Main Dining	59	180	120
Main Dinning + Lounge	NA	220	150



- 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	48
Members' Club Patio	17	15	NA



- 1 Members' Club
- 2 Members' Club Patio

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



COYA MAYFAIR

118 Piccadilly, London W1J 7NW, United Kingdom

+44 (0)20 7042 7118 | events@coyarestaurant.com | www.coyarestaurant.com

[Click here for a virtual tour of our venue.](#)