



COYA

SALES & EVENTS BROCHURE

CITY 2025



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.

THE VENUE

Step through our doors and be prepared to embark on a visual journey as our vibrant décor, inspired by the country's natural beauty, adorn the walls, creating a warm and inviting atmosphere.

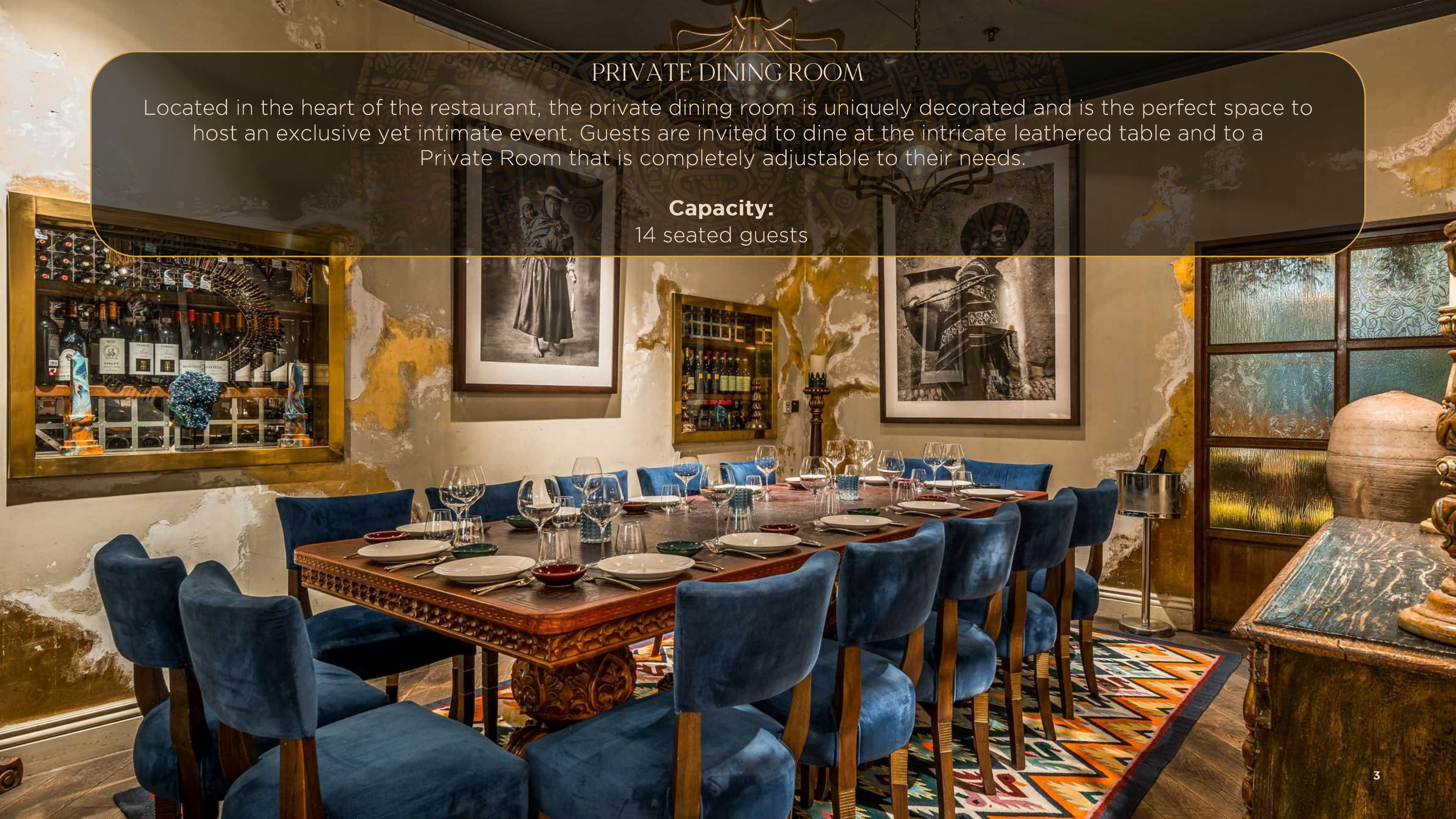
Our dedicated team takes pride in curating events that reflect the unique personality of each occasion, ensuring that every detail is meticulously crafted to exceed your expectations.

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

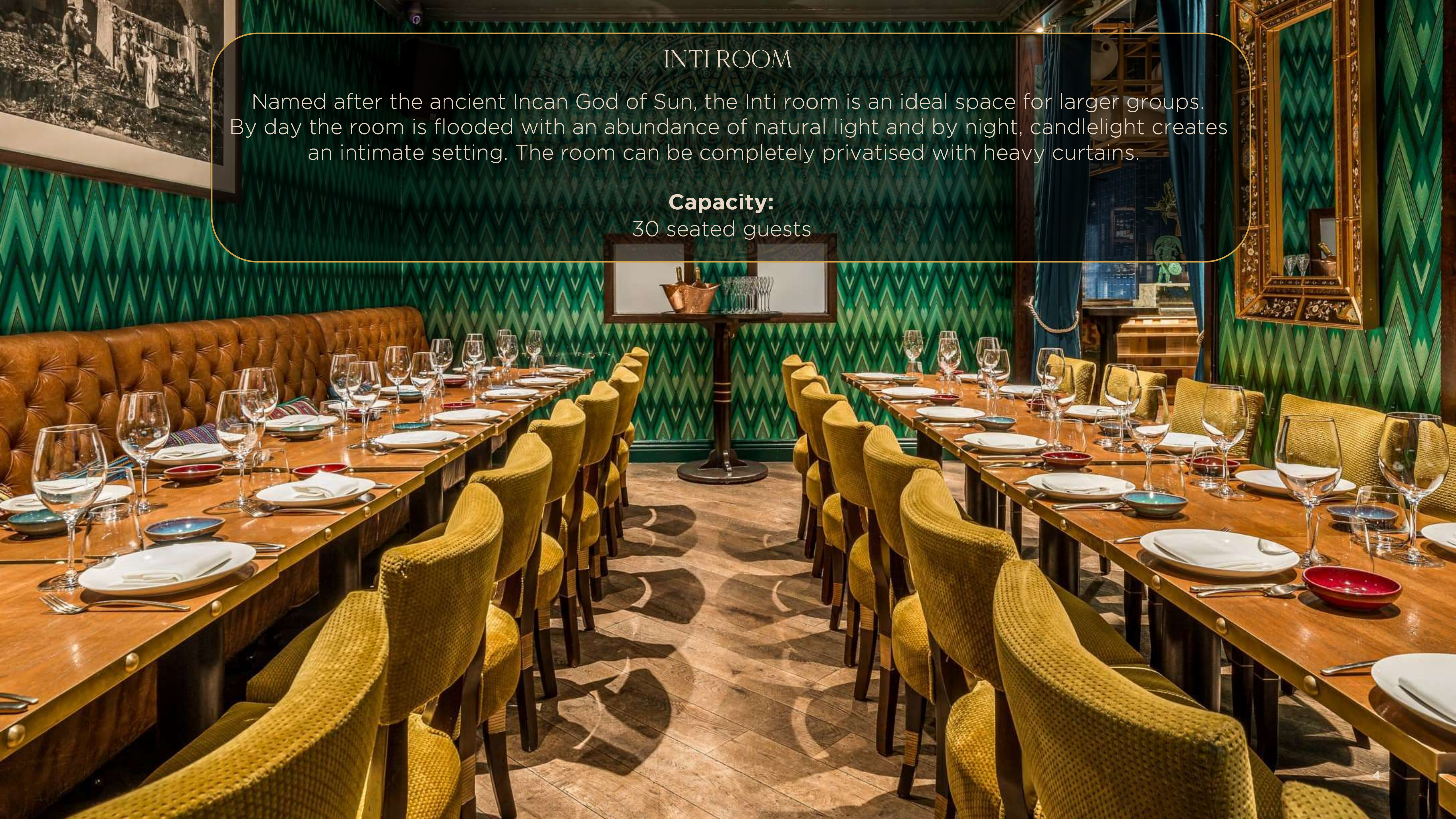


INTI ROOM

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:

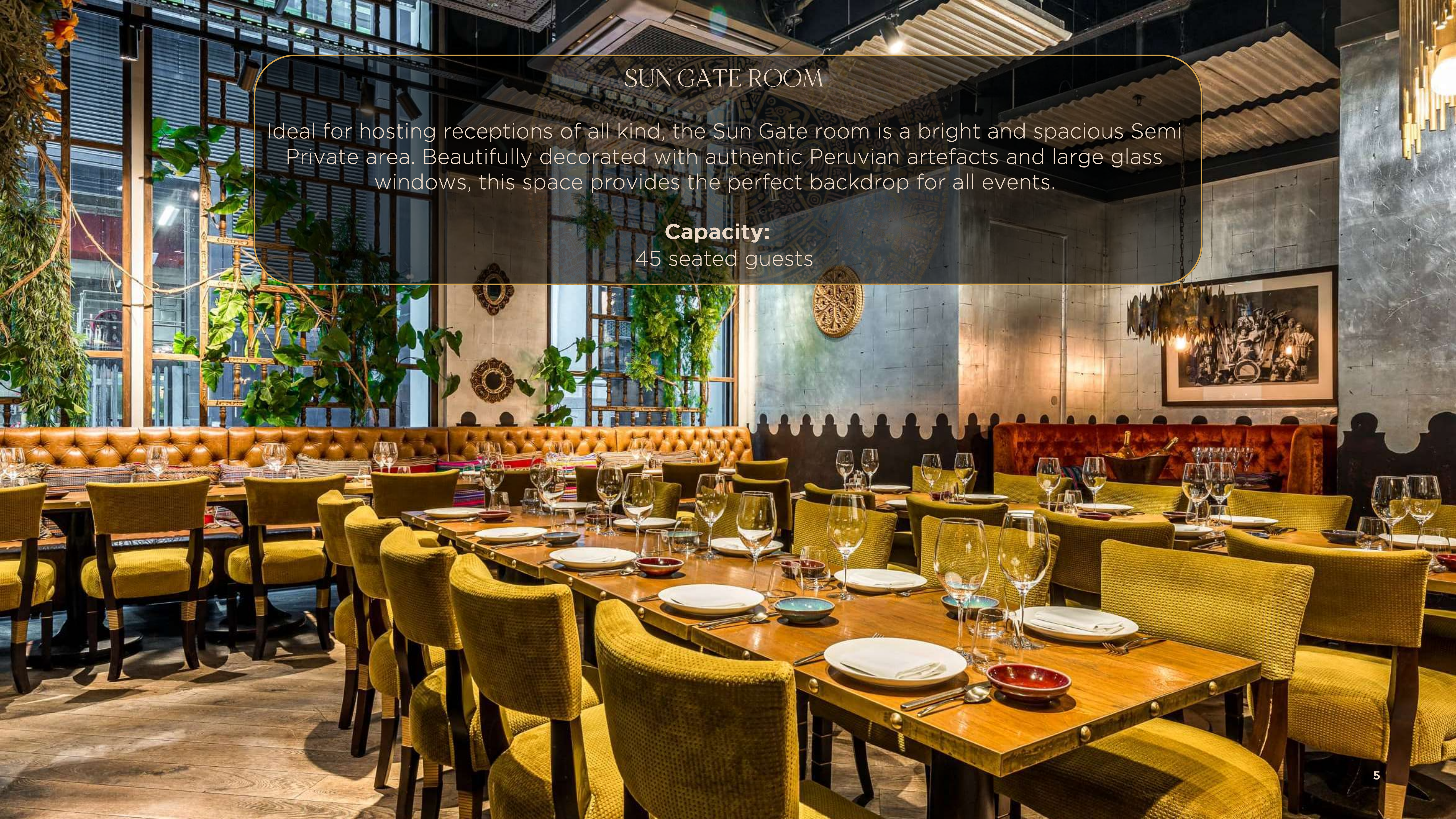
30 seated guests



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

The image shows the interior of a bar and lounge named 'PISCO BAR & LOUNGE'. The space is characterized by vibrant blue walls, a wooden ceiling with exposed beams, and various decorative elements including hanging plants, framed mirrors, and a red sofa in the background. In the foreground, there is a bar counter with a large glass jar of red liquid, a small table with a bottle of Bollinger champagne, and a bar stool with a bottle of Ruinart champagne. The overall atmosphere is warm and inviting, with a focus on Peruvian authenticity and modern mixology.

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



MENUS

SELECCIÓN DE CANAPÉS

SAVORY

Gyozas de Pescado 7
Chilean seabass gyozas, jalapeño, ají panca

Baos de Wagyu 8
Wagyu brisket, truffle emulsion, red shiso

Tacos del Día 7
Daily selection of tacos

Tacos de la Temporada 6
Daily selection of vegetarian tacos

Soft shell crab tacos GF 9
Soft shell crab, yuzu, avocado, ají limo coleslaw

Empanadas Con Wagyu GF 8
Corn empanadas, wagyu brisket, salsa de ajo

Anticucho de Pollo GF 7
Chicken, ají amarillo, garlic

Anticucho de Setas VG GF 6
Portobello mushrooms, ají panca, parsley

Anticucho de Res GF 10
Beef fillet, ají panca, coriander

SWEET

Churros de Naranja V 5
Orange & lime churros, milk chocolate & dulce de leche

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
All prices are listed in GBP and a discretionary 15% service charge will be added to your bill.
coyarestaurant.com | @coyacity | #coyacity

V: Vegetarian GF: Gluten Free VG: Vegan

SELECCIÓN DE BOWL FOOD

SAVORY

Calamares con Ocopa GF 8
Baby squid, Peruvian marigold, quinoa

Ceviche de Corvina a la Trufa 9
Stone bass, truffles, ponzu, chives

Ceviche de Atún Chifa 9
Yellowfin tuna, soy, sesame seeds, rice crackers

Trio de Maíz VG GF 8
Josper corn, crispy corn, white corn, sweet onions

Tiradito de Salmón 9
Homemade smoked salmon, guava, fennel, finger lime

Arroz Nikkei GF 16
Chilean seabass, rice, lime, ají amarillo

Papa Seca con Trufa VG GF 12
Peruvian potatoes, wild mushrooms, truffle

Papitas con Ajo V 7
New potatoes, coriander aioli, garlic chips

SWEET

Churros de Naranja V 9
Orange & lime churros, milk chocolate & dulce de leche

Chocolate Salted Carmel Ganache 9
Peruvian dark & milk chocolate, salted carmel

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MENUS

MENU DE LA TIERRA

For groups of 10 guests and above
Available for lunchtime only.

48 per person

Tartare de Atún GF
Cassava, yellowfin tuna
avocado, spicy mayo

Empanadas con Wagyu
Corn empanadas, wagyu brisket
salsa de ajo

Ceviche de Lubina Clásica GF
Seabass, red onion, sweet potato
white corn

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

Salmón a la Brasa GF
Salmon fillet, stir-fry quinoa, soy
green vegetables

Pollo a la Parilla GF
Corn-fed baby chicken, aji
panca, coriander

Papitas con Ajo V
New potatoes, coriander aioli
garlic chips

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

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MENU DEL SOL

For groups of 10 guests and above
63 per person

Baos de Wagyu
Wagyu brisket, truffle emulsion
red shiso

Anticuchos de Setas GF VG
Portobello mushrooms, aji panca
parsley

Ceviche de Lubina Clásica GF
Seabass, red onion, sweet
potato, white corn

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

Lomo de Res GF
Spicy beef fillet, crispy shallots
aji limo, star anise

Papa Seca con Trufa VG GF
Peruvian potatoes, wild
mushrooms, truffle

Brócoli VG GF
Sprouting broccoli, sesame seeds

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

Tarta de Pecanas V GF
Pecan pie, chancaca, lucuma
ice cream

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MENUS

MENU DE LA LUNA

For groups of 10 guests and above
80 per person

Crocantes con Guacamole VG GF
Guacamole, corn tortillas
ají amarillo

Gyozas de Pescado
Chilean seabass & prawn gyoza
ají panca, edamame

Anticucho de Res GF
Beef fillet, ají panca, coriander

Ceviche de Lubina Clásica GF
Seabass, red onion
sweet potato, white corn

Col Rizada y Manchego V
Kale, candied walnut, goji
cranberry, manchego

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

Tiradito de Salmón
Homemade smoked salmon, guava
fennel, finger lime

Arroz Nikkei GF
Chilean sea bass, rice, lime
ají amarillo

Picanha de Wagyu GF
Chilean Wagyu picanha
pickled kombu, bell pepper sauce

Brócoli VG GF
Sprouting broccoli, sesame seeds

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

Pastel Tres leches con Pistachio V
Three milk cake, pistachio praline
vanilla ice cream, caramelised
kataifi & pistachio

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MENU DE LAS ESTRELLAS

For groups of 10 guests and above
98 per person

Crocantes con Guacamole VG GF
Guacamole, corn tortillas
ají amarillo

Baos de Wagyu
Wagyu brisket, truffle emulsion
red shiso

Calamares con Ocopa GF
Baby squid, Peruvian marigold
quinoa

Tartare de Wagyu GF
Wagyu tartare, huancaína
caviar, plantain

Tacos de Salmón
Smoked salmon
ají amarillo cheese, chives

Ceviche de Dorada Criolla GF
Sea bream, red onion
ají amarillo, white corn

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

Arroz Nikkei GF
Chilean sea bass, rice, lime
ají amarillo

Chuletas de Borrego GF
Lamb chops, tamarillo chutney
ají panca

Papa Seca con Trufa VG GF
Peruvian potatoes, wild mushrooms
truffle

Berenjena VG GF
Grilled aubergine, miso
crispy rice

Tarta de Queso con Mora V GF
Baked cheesecake
buckwheat, blackberries, spices

Pastel Tres Leches con Pistachio V
Three milks cake, pistachio praline,
vanilla ice cream, caramelised kataifi
& pistachio

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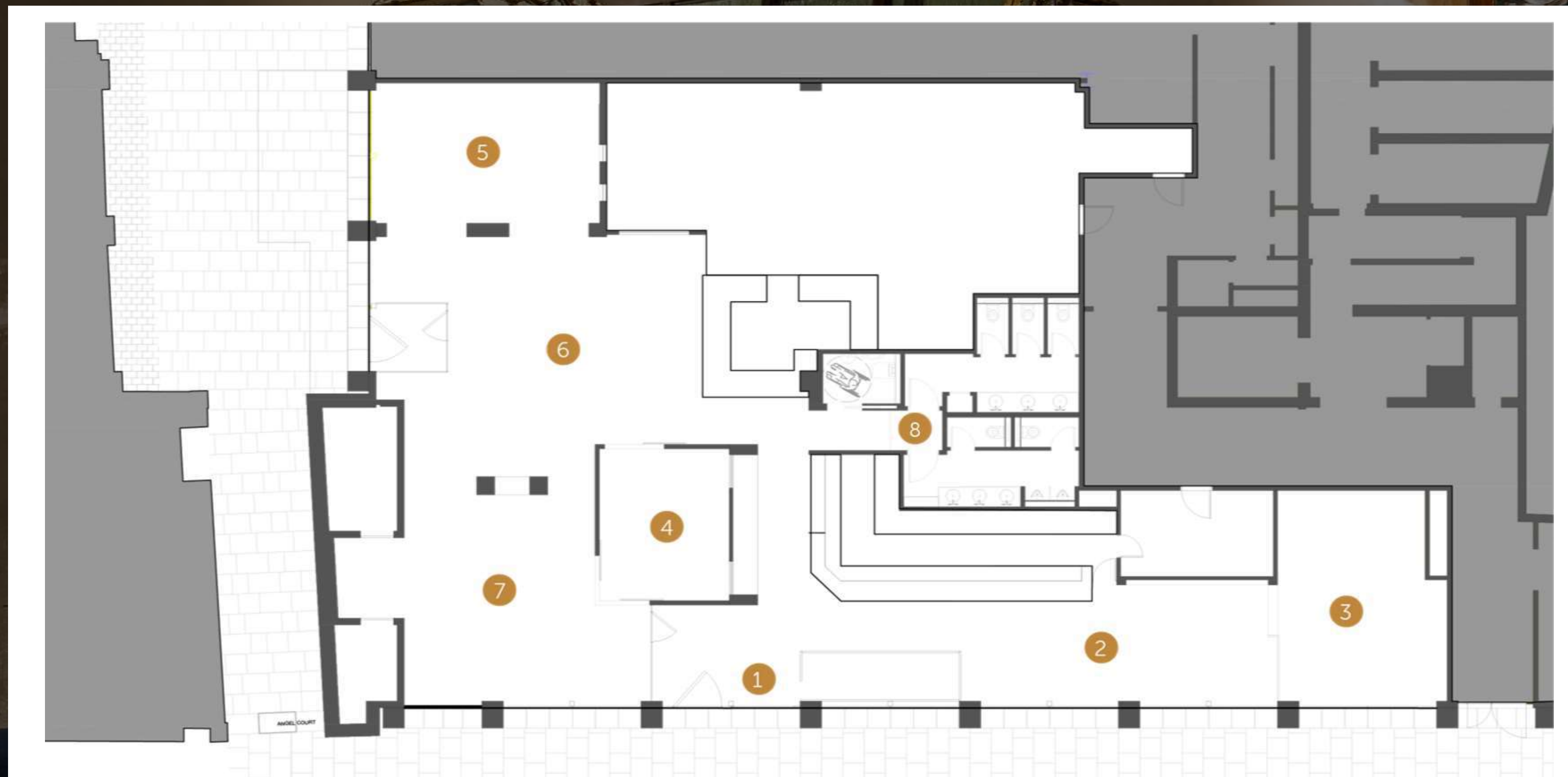
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FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Pisco Bar	25	50	25
Private Dining Lounge	34	30	20
Main Dining Room	65	40	31
Private Dining Room	15	NA	14
Inti Room	58	40	30
Sun Gate Room	59	50	45
Exclusive Hire	256	220	140



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

ADDITIONAL SERVICES

Enhance your experience at COYA Mayfair by adding one of our additional services to your upcoming event.



- Bespoke menus
- Masterclasses

- DDR packages
- AV Facilities
- Live entertainment

- Exclusive venue hire
- Displayed seating plan & place cards

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



COYA CITY

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