



COYA

SALES & EVENTS BROCHURE

MAYFAIR 2024

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

Immerse yourself in an ambiance tailored to your preferences by utilising one of our private or semi-private spaces.

Our events team is available to seamlessly blend sophistication, culinary excellence, and personalised service to create a memorable event from start to finish.



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:
24 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:

60 seated guests

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 (14 maximum)





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 a breathtaking space perfect for all types of celebrations – from corporate lunch meetings to elegant canape receptions. The covered Member's Club patio is the perfect area for a drink away from Mayfair's bustle.

Capacity:

44 seated guests

70 standing guests (subject to furniture removal)

MENUS

MENU DE AMANECER

50 per person

To be experienced by the whole table (10 or more guests)

Monday - Friday (Excluding bank holidays)

APPETIZERS

Pan de Quinoa VG GF
Quinoa flat bread, spiced chickpeas puree, toasted seeds

Bao con Pollo Crujiente (1 pc)
Bao bun, crispy buttermilk chicken, seaweed slaw

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

MAINS (Choice of one)

Pierna de Pato
Braised duck leg, chilli & lime mash, ají panca jus

Dorada a la Brasa GF
Grilled seabream fillet, runner beans, ají amarillo dashi

Cazuela de Calabacin y Setas VG GF
Bomba rice, roast courgette, king oyster mushroom

DESSERTS (To share)

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

Suspiro de Coco and Frutas del Bosque V GF
Coconut cream, meringue, berries & exotic sorbet

Coffee/tea and water included.

15% service charge will be added to your bill.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian GF: Gluten Free VG: Vegan



COYA

SELECCIÓN DE CANAPÉS

Canapés selection

SMALL CANAPÉS

Bao de Wagyu 8
Pulled wagyu, chipotle, salsa criolla

Gyoza de Mariscos 10
Lobster & prawn dumpling, ají panca, szechuan

Taco de Shiitake con Chalaquita V 7
Grilled shiitake, red onion & tomato salsa
feta, chipotle

Tostada de Atún GF 8
Corn tostada, yellowfin tuna, seaweed salad
spicy mayo

Anticuchos de Langostinos GF 9
King prawn, mirasol, mustard, yoghurt

Anticucho de Res GF 9
Beef fillet, ají panca, coriander

Anticucho de Pollo GF 8
Chicken, ají amarillo, garlic

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

BIG CANAPÉS

Ceviche de Lubina Clásico GF 9
Seabass, red onion, sweet potato, white corn

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

Trio de Maíz 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 GF 14
Chilean seabass, rice, lime, ají amarillo

Salteado de Quinoa VG 10
Stir-fry quinoa, seasonal vegetables, salsa verdé

Chuletas de Borrego GF 16
Lamb chop, aubergine caviar, garlic flakes

Arroz Chaufa V 11
Corn fried rice, ají panca, szechuan, hen egg

POSTRES

Desserts

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

Suspiro de Coco y Frutos del Bosque V GF 7
Coconut cream, berries & black lime sorbet
meringue

Brownie de Chocolate V 6
Chocolate brownie, milk chocolate cream
pecan praline

Tarta de Queso V GF 8
Manchego cheesecake
quinoa crumble

All prices listed are in GBP.

All prices are inclusive of VAT & 15% service charge will be added to your bill.

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MENUS

◆ MENU DEL AIRE 95 per person

Crocantes con Guacamole VG GF
Guacamole, corn tortillas

Tostada de Atún
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Anticucho de Pollo GF
Chicken, ají amarillo, garlic

Bao con Wagyu
Pulled wagyu, truffle mayo, rocket cress

Ceviche de Lubina Clásico GF
Sea bass, red onion, sweet potato, white corn

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

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

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

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

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

Brócoli VG GF
Sprouting broccoli, sesame seeds

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

Tarta de Queso con Guava V
Manchego cheesecake, quinoa crumble & guava sauce

◆ MENU DE MOCHE 115 per person

Crocantes con Guacamole VG GF
Avocado, corn tortillas, ají amarillo, lime

Anticucho de Res GF
Beef fillet, ají panca, coriander

Empanada de Pescado GF
Chilean seabass, coconut, kaffir lime, spicy mayo

Tostada de Shiitake con Chalaquita V
Grilled shiitake, avocado, coriander, feta

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 Salmón GF
Salmon, green jalapeño, coconut, cancha

Tataki de Atún Nikkei GF
Yellowfin tuna, chimichurri, ají panca & soy leche, maca

Cazuela de Calabacin Setas y Trufa VG GF
Bomba rice, roast courgette, king oyster mushroom

Pato Laqueado
Duck breast, smoked honey, ají panca, physalis

Dorada a la Brasa GF
Whole seabream, coconut, jalapeño, ají panca, tamarind

Berenjena y Pepino VG GF
Crispy aubergine, cucumber, miso, sesame seeds

Suspiro de Coco and Frutas del Bosque V GF
Coconut cream, meringue, berries & black lime sorbet

Tres Leches V
Three milk cake, praline, vanilla ice cream, caramelised kadaifi & pistachio

◆ MENU DE INCA 130 per person

Dips de COYA y Pan de Quinoa VG GF
Selection of COYA dips & bread

Empanadas de Wagyu
Pulled wagyu brisket, guasacaca sauce

Gyoza de Mariscos
Lobster & prawns, ají panca, coriander

Anticucho de Langostinos GF
King prawns, ají mirasol, mustard, yoghurt

Ceviche Mixto
Seabass, crispy squid, compressed cucumber, ají amarillo

Tiradito de Vieiras
Scallops, nashi pears, truffle 'leche de tigre' coriander, yuzu tobiko

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

Ensalada de Coliflor V GF
Cauliflower, spicy cashew nuts, lemon, dill

Lubina Chilena al Coco GF
Chilean seabass, coconut sauce, pickled mussels plantain chips

Grupa de Cordero GF
Lamb rump, huacatay, cucumber Lyonnaise potatoes, ají panca

Arroz Chaufa con Cangrejo
Sweet & sour crab fried rice, ají panca szechuan coriander, crispy shallot

Brócoli VG GF
Sprouting broccoli, sesame seeds

Bandeja de Postres
COYA signature dessert selection

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MENUS

Wine & Champagne Selection



Champagne Selection

- NV Veuve Clicquot, Yellow Label
- NV Ruinart, Blac de Blancs
- 2013 Dom Pérignon
- NV Veuve Clicquot, Brut Rosé

White Wine Selection

- 2022 Albariño, Pazo de Señorans
- 2020 Chardonnay, Alta, Catena Zapata
- 2021 Soave Classico, Calvarino, Pieropan
- 2021 Riesling Le Kottabe, Josmeyer
- 2023 Sauvignon Blanc, Cloudy Bay

Red Wine Selection

- 2020 Pinot Noir, David Duband
- 2021 Malbec, Terrazas de los Andes
- 2021 Pinot Noir, Barda, Bodaga Chacra
- 2018 Brunello di Montalcino, La Fiorita
- 2017 Château Lassègue

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Prices include VAT and a discretionary 15% service charge will be added to your bill.



Cocktails



Pisco Sour

creamy | citrusy | fresh

COYA Pisco, fresh lime juice, sugar, egg white, Angostura bitters.



Chilcano

refreshing | thirst quencher

COYA Pisco, Franklin & Sons ginger ale, fresh lime juice, Angostura bitters.



Shiro-Nilla

light | silky | fresh

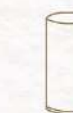
Belvedere vodka, imo shochu, rice & chamomile cordial, grapefruit, orange bitters, Franklin & Sons soda water.



Nikkei Rita

bold | spicy | dry

Don Julio Blanco tequila, Tio Pepe fino sherry, lime, aji amarillo & yuzu ponzu cordial.



Dos Pinas

fresh | smoky | green

Volcan Blanco tequila, Del Maguey Vida mezcal, coriander, pineapple agave, lime, tepache.



FLOOR PLAN & CAPACITY

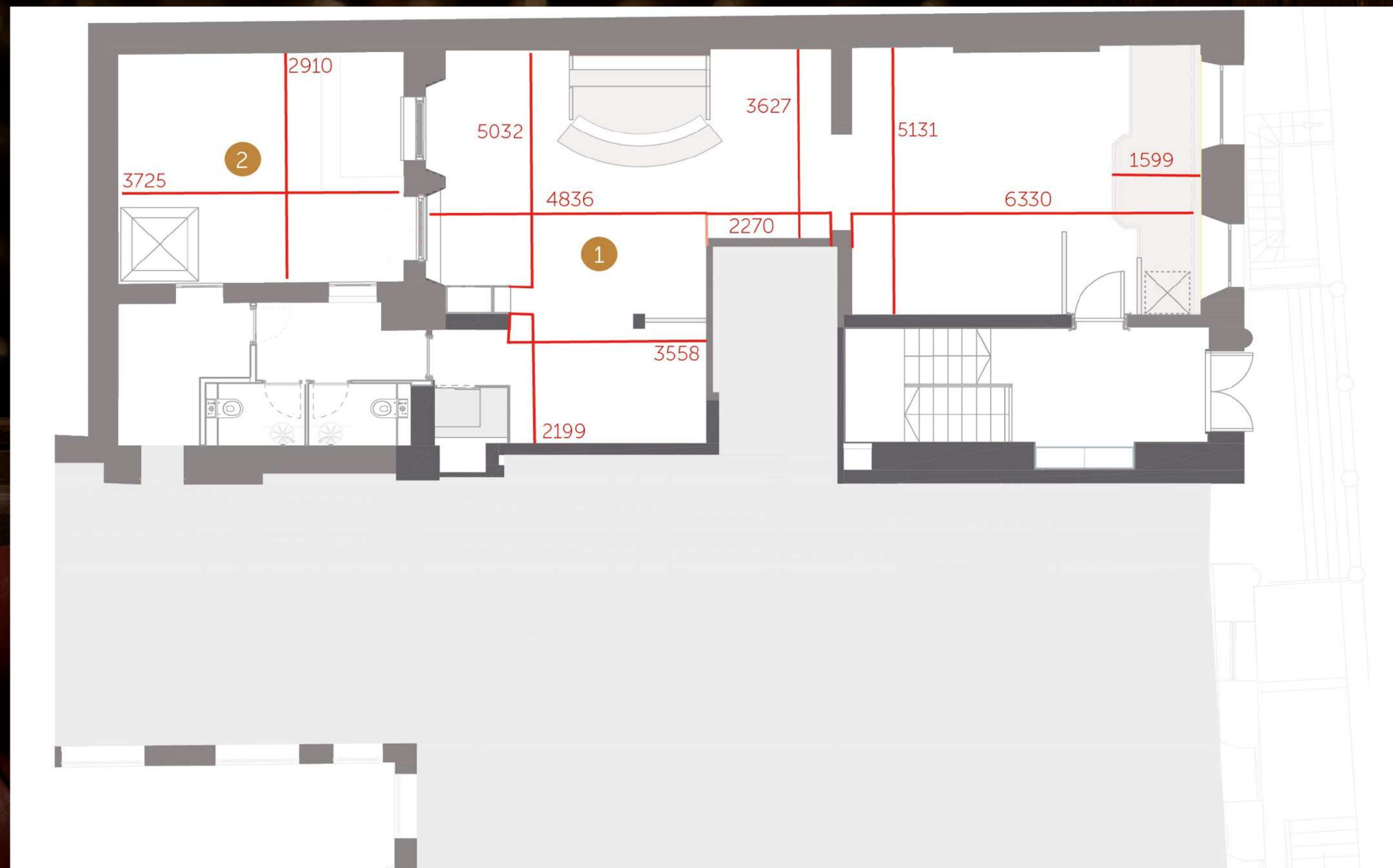
Section	Size (m2)	Standing	Seated
Pisco Bar	59	35	20
Private Dining Room	15	NA	12
Andean Room	22	NA	25
Illapa Room	37	NA	60
Main Dining	59	250	120



- 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

ADDITIONAL SERVICES

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

- Custom menu & place cards
- Flower arrangements & decorations
- Day Delegate Packages
- AV Facilities
- Live entertainment (DJ or band)
- Pisco masterclass
- Exclusive venue hire



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



COYA MAYFAIR

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