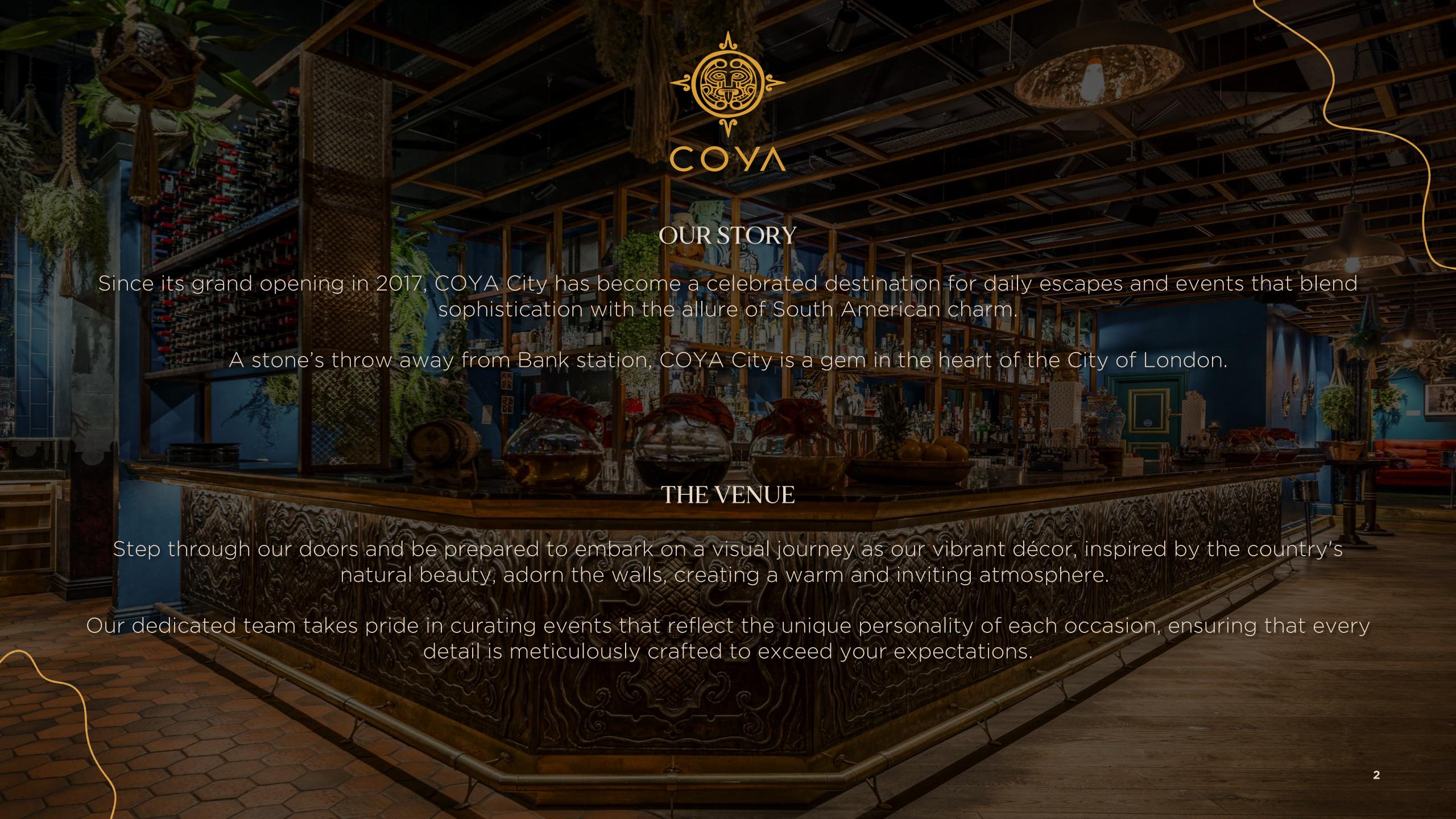
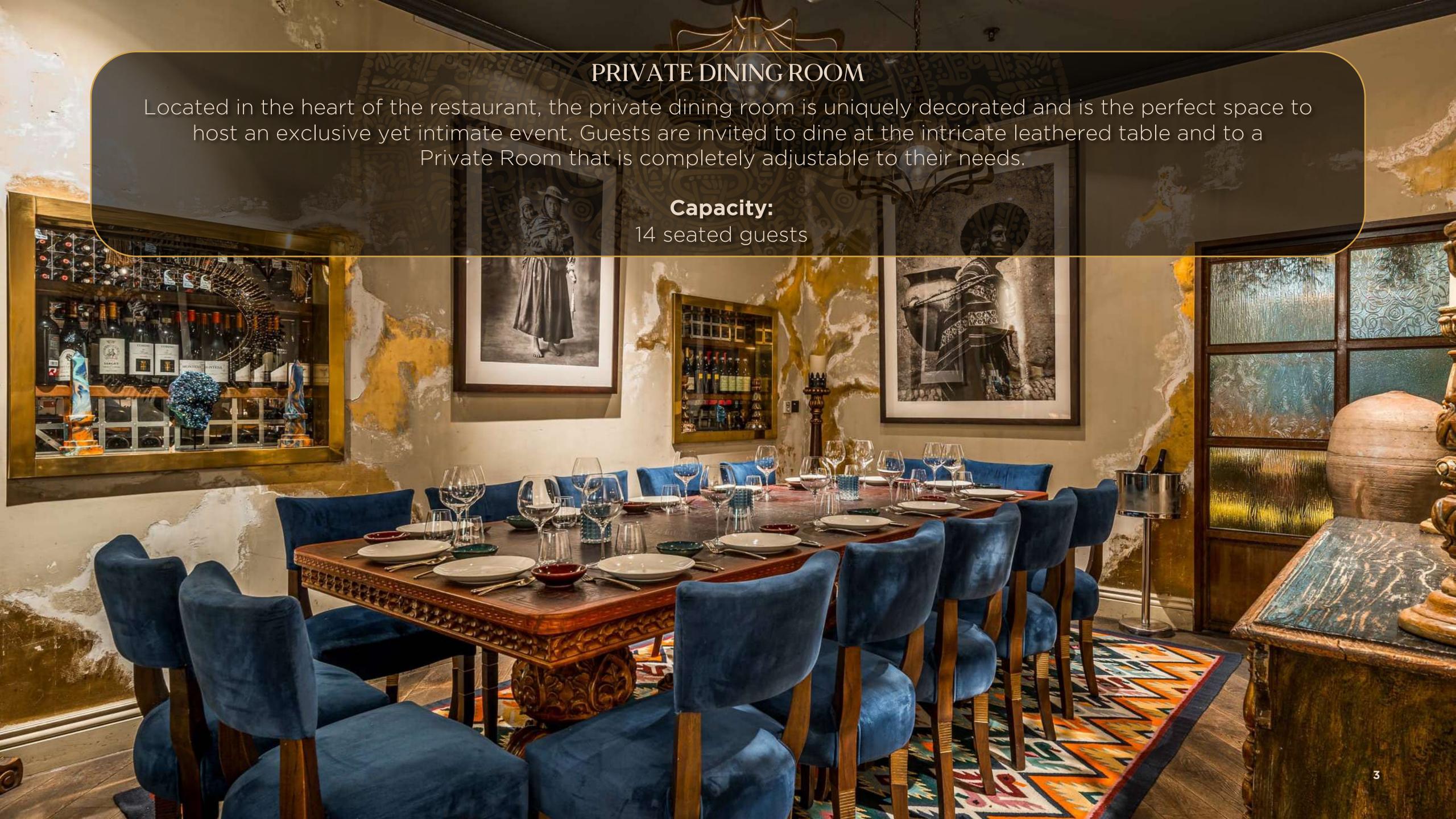
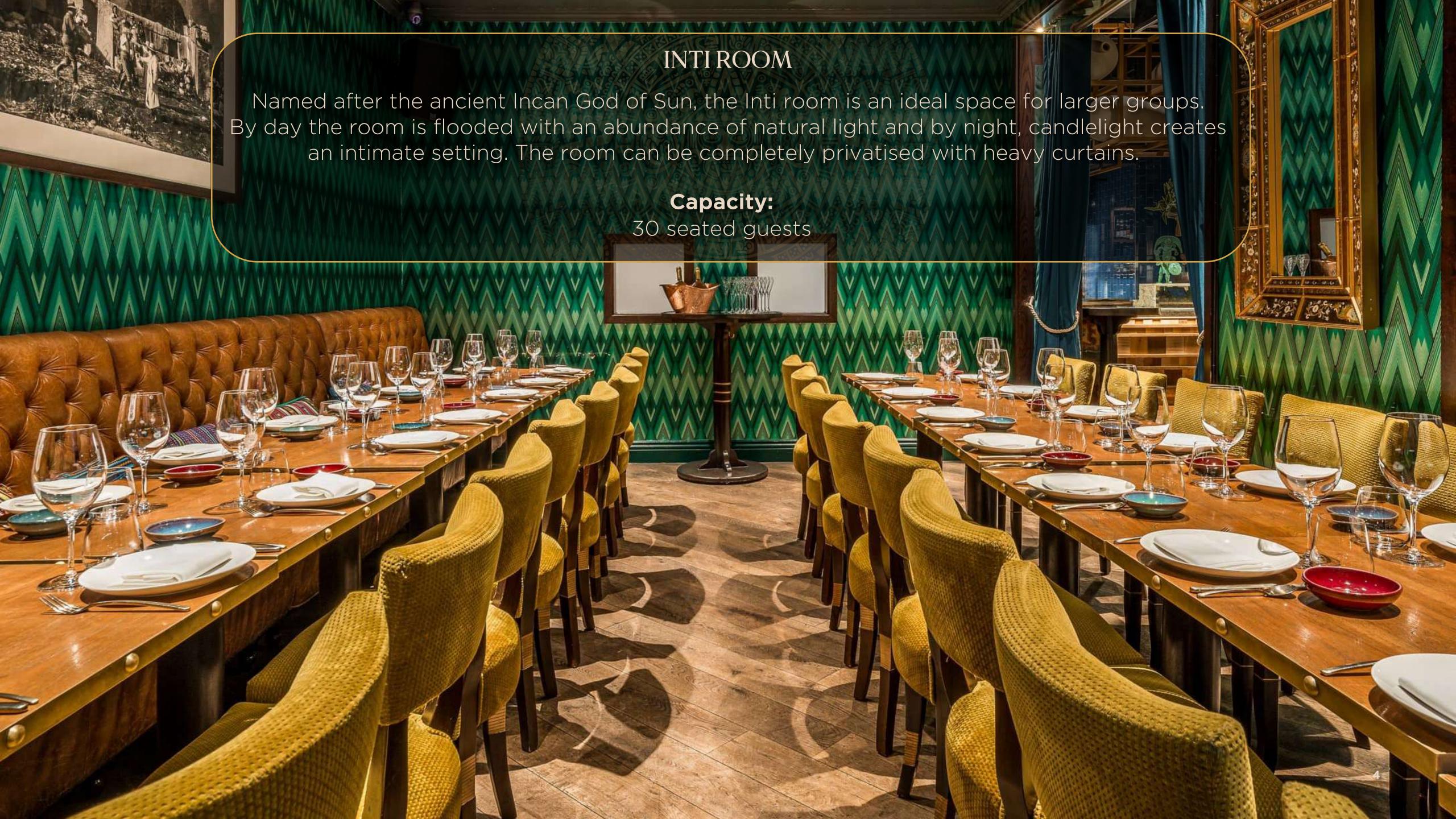


SALES & EVENTS BROCHURE CITY 2024

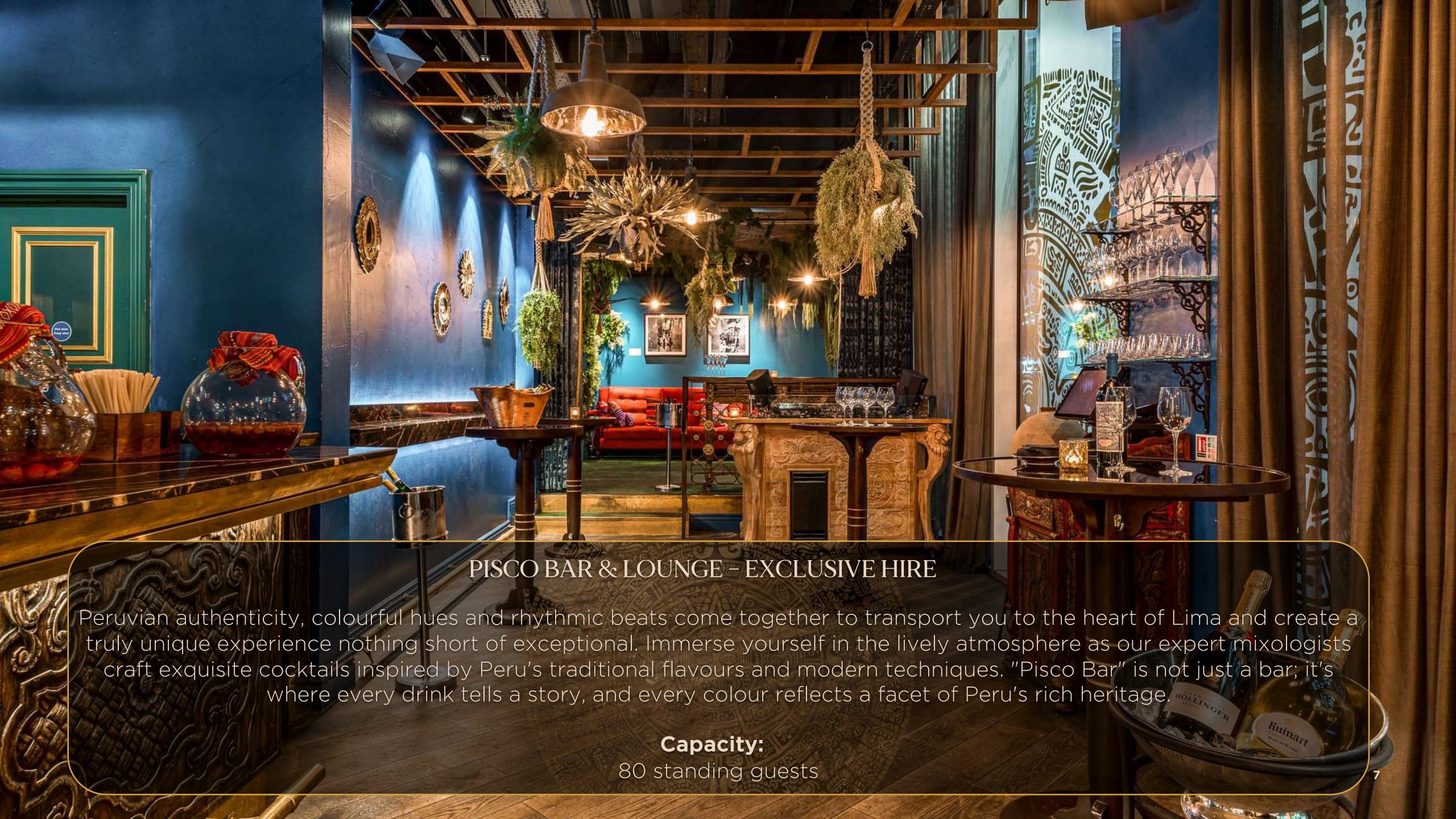














MENUS

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.

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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 ∨ 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.

45 per person

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

Empanadas con Wagyu GF 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, ají 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
60 per person

Baos de Wagyu

Wagyu brisket, truffle emulsion red shiso

Anticuchos de Setas GF VG Portobello mushrooms, ají 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 ají 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
75 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 crakers

Tiradito de Salmón Homemade smoked salmon, guava fennel, finger lime **Arroz Nikkei** GF Chiliean 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 \
Three milk cake, pistachio praline vanilla ice cream, caramelised kataifi & pistachio

milk chocolate & dulce de leche

Pastel Tres leches con Pistachio V

Throo milk cake, pistachio praline

MENU DE LAS ESTRELLAS

For groups of 10 guests and above

95 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, huancaina 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 crakers Arroz Nikkei GF Chiliean 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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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 Pisco Lounge

4 Private Dining Room

5 Inti Room

6 Main Dining

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 - Paris - Dubai - Abu Dhabi - Riyadh - Doha Mykonos - Marbella - Monte Carlo - Barcelona



COYA CITY

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Click here for a virtual tour of our venue.