



COYA

# SALES & EVENTS BROCHURE

MAYFAIR 2025





## 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)



## PISCO BAR

The Pisco Bar & Lounge is an enchanting oasis 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, flavour, & ambiance.

### Capacity:

20 seated guests

35 standing guests





MENUS

### MENU DE AMANECER

38 per person | 1 Appetizer & 1 Main  
45 per person | 1 Appetizer, 1 Main & 1 Dessert

#### APPETIZERS

**Heritage Tomato** VG GF  
Charred Baby gem, heritage tomatoes  
pickle red onion, amarillo chilli dressing

**Classic Sea Bass Ceviche** GF  
King bream, sweet potatoes  
limo chilli, pico de gallo, white corn

**Gazpacho** V GF  
Heritage plum tomatoes on vine, peppers  
rocoto chilli, crème fraiche, chalaquita

**Sweet Potato Gyoza** GF  
Edammame, aji panca szechuan  
paprika, peashoots

**Pulled Pork Taco (2 pcs)** GF  
Corn tortilla, chalaquita  
pickled ginger, yuzu kosho

#### MAINS

**Udon**  
Stir-fry thick noodles, XO  
smoked shiitake, bok choy

**Sea Bream Fillet** GF  
Sweet & sour peppers, fennel salad  
amarillo chilli emulsion

**Grilled Baby Chicken** GF  
Panca chilli, coriander aioli  
grilled vegetables

**'Lomo Saltado'**  
Stir-fry beef, crispy baby potatoes  
sweetcorn rice

**Chilean Sea Bass Cazuela (+8)** GF  
Miso chargrilled Chilean sea bass  
bomba rice, chilli & lime butter

**Sirloin (+10)** GF  
Sirloin steak, yuca chips  
chimichurri

#### SIDE DISHES

**Crispy Yuca (+9)** GF  
Casava, rocoto chilli  
huancaína sauce

**Aubergine (+9)** VG GF  
Miso, buckwheat, lime juice

**Broccoli (+9)** VG GF  
Chilli garlic  
toasted sesame seeds

#### DESSERTS

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

**Pecan Pie Espuma** GF  
Crème fresh foam, pecan pie, chancaca & lucuma ice cream

**Summer Berries Suspiro** GF  
Summer berries, soft meringue, raspberry & sherry vinegar

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

**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, aji panca, coriander

**Anticucho de Pollo** GF 8  
Chicken, aji amarillo, garlic

**Anticucho de Setas** VG GF 6  
Portobello mushrooms, aji 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  
aji limo, star anise

**Arroz Nikkei** GF 14  
Chilean seabass, rice, lime, aji amarillo

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

**Arroz Chaufa** V 11  
Corn fried rice, aji panca, szechuan

#### 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

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MENUS

◆ MENÚ DEGUSTACIÓN  
90 per person

**Guacamole** VG GF  
Avocado, chalaquita, aji amarillo  
corn tortillas

**Snow Crab Taco**  
Gaucamole, siracha cream cheese  
yuzu tobiko

**Wagyu Bao**  
Smoked wagyu brisket  
truffle emulsion, rocket cress

**Classic Sea Bass Ceviche** GF  
'Leche de Tigre', red onions  
sweet potato, jumbo corn

**Truffle Corvina**  
Truffle sauce, rice cracker  
cep & cancha powder

**Spicy Yellowfin Tuna**  
Ponzu, chilli, garlic, rice & nori cracker

**Yellowtail 'Sashimi' Style**  
Green chilli tiger, Japanese radish  
orange tobiko

**Sea Bream Fillet** GF  
Sweet & sour peppers, fennel salad  
aji amarillo emulsion

**Spicy Beef Fillet** GF  
Chilli & garlic, crispy shallots pickled chilli

**Grilled Broccoli** VG GF  
Chilli garlic, toasted sesame seeds

**Orange & Lime Churros**  
Milk chocolate & dulce de leche

**Manchego Cheesecake** V GF  
Buckwheat crumble, guava sauce

◆ MENÚ HUANCAYO  
110 per person

**Guacamole** VG GF  
Avocado, chalaquita, aji amarillo  
corn tortillas

**Portobello Mushrooms** VG GF  
Aji panca, parsley

**Lobster and Prawns Gyoza**  
Aji panca, coriander, lobster broth

**Classic Seabass Ceviche**  
"Leche de Tigre", red onions  
sweet potato, jumbo corn

**Truffle Corvina**  
Truffle sauce, rice cracker  
cep & cancha powder

**Bluefin Tuna Tataki**  
Lucuma sauce, wasabi  
aji panca & wasabi caviar

**Wild Mushroom Cazeula** V VG  
Peruvian potatoes, ceps puree  
truffles

**Ribeye Steak** GF  
Adobo, chimichurri

**Brocoli** VG GF  
Tenderstem broccoli, sesame seeds  
aji rocoto & soy dressing

**Summer Berries Suspiro** V GF  
Summer berries, soft meringue raspberry &  
sherry vinegar

**Pastel Tres Leches** V  
Three milks cake, vanilla ice cream & salted dulce  
de leche

◆ MENÚ AYACUCHO  
120 per person

**Guacamole** VG GF  
Avocado, chalaquita, aji amarillo  
corn tortillas

**Smoked Shiitake Taco** V  
Avocado, chalaquita  
feta & chipotle

**Wagyu Beef Gyoza**  
Smoked shiitake, sweet soy  
Peruvian chillies szechuan sauce

COYA Signature Platter

**Classic Seabass Ceviche** GF  
'Leche de Tigre', red onions, sweet potato, jumbo corn

**Truffle Corvina**  
Truffle sauce, rice cracker, cep & cancha powder

**Spicy Yellowfin Tuna**  
Ponzu, chilli, garlic, rice & nori cracker

**Yellowtail 'Sashimi' Style**  
Green chilli tiger, Japanese radish, orange tobiko

**Bluefin Tuna Tataki**  
Lucuma sauce, wasabi, aji panca & wasabi caviar

**Chilean Sea Bass Cazuela** GF  
Miso chargrilled Chilean sea bass  
bomba rice, chilli & lime butter

**Duck Breast** GF  
Smoked honey, aji panca, physalis

**Potatoes 'Bravas'** V GF  
Smoked tomato sauce  
Peruvian cheese sauce, coriander

**COYA Dessert Platter**  
COYA signature selection  
fresh fruits and sorbets

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## COCKTAIL MENU

### Pisco Cocktails



#### Pisco Negroni

bold | herbaceous | rich

COYA Pisco, palo santo, Skinos Mastiha, Campari, Barolo Kinato vermouth.

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#### Singani Ramos

rich | aromatic | velvety

Singani 65, Equiano rum, tonka cream, orgeat, egg white, lemon.

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#### Arroz de Colada

tropical | creamy | fruity

COYA Pisco, Brugal 1888 rum, mango, coconut rice, lime.

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### Macerado del Peru Maracuyá by COYA



Taking inspiration from some of the oldest bars in Lima, COYA and Pisco 1615 distillery have collaborated to produce the first bottled Pisco infusion. This creation commemorates COYA's signature homemade passion fruit macerado.



#### MaraCOYA Spritz

from COYA Abu Dhabi

Macerado del Perú passion fruit pisco, pineapple, prosecco.

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#### MaraCOYA Mule

from COYA Mayfair

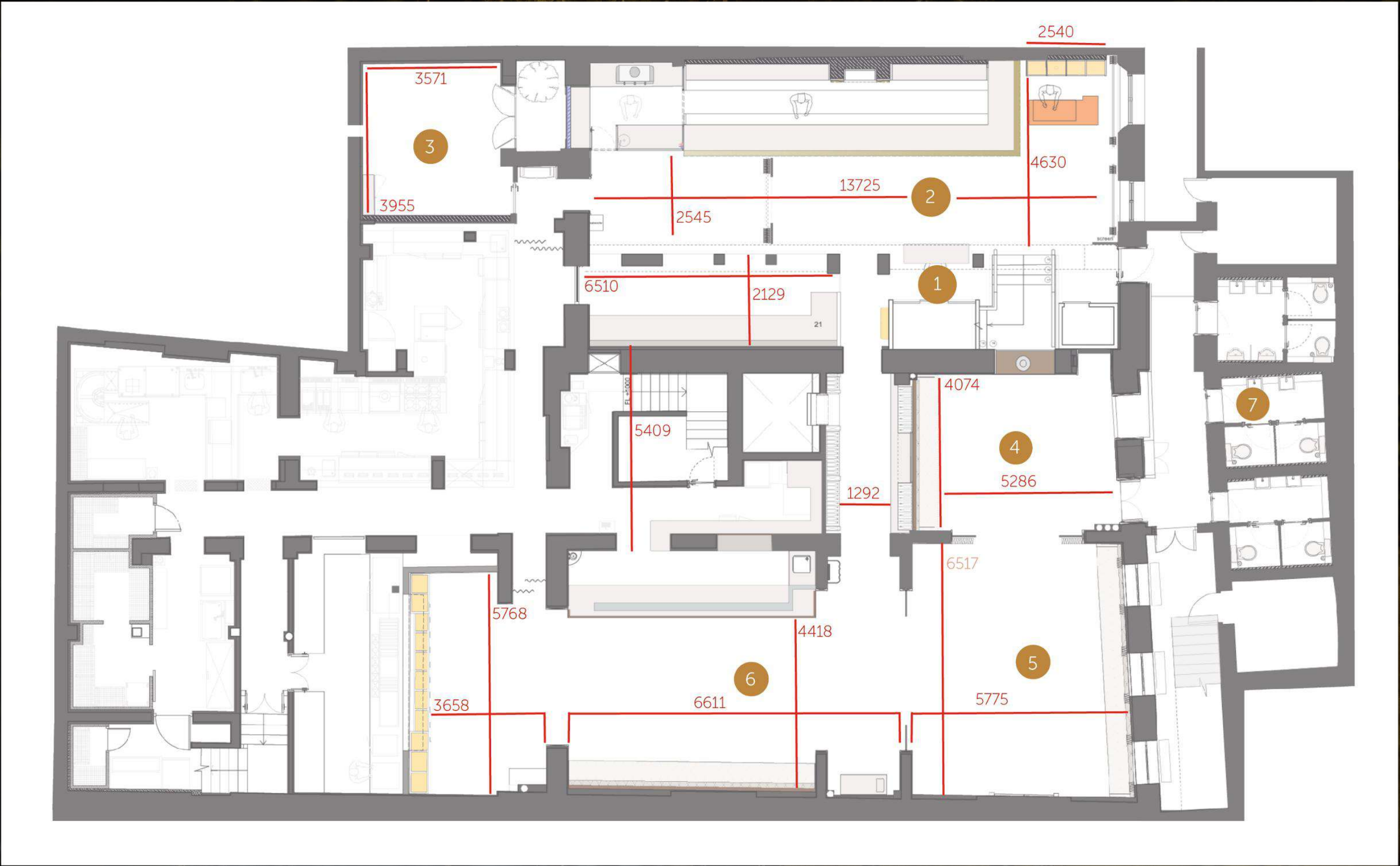
Macerado del Perú passion fruit pisco, mango syrup, lemon, Franklin & Sons ginger ale.

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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

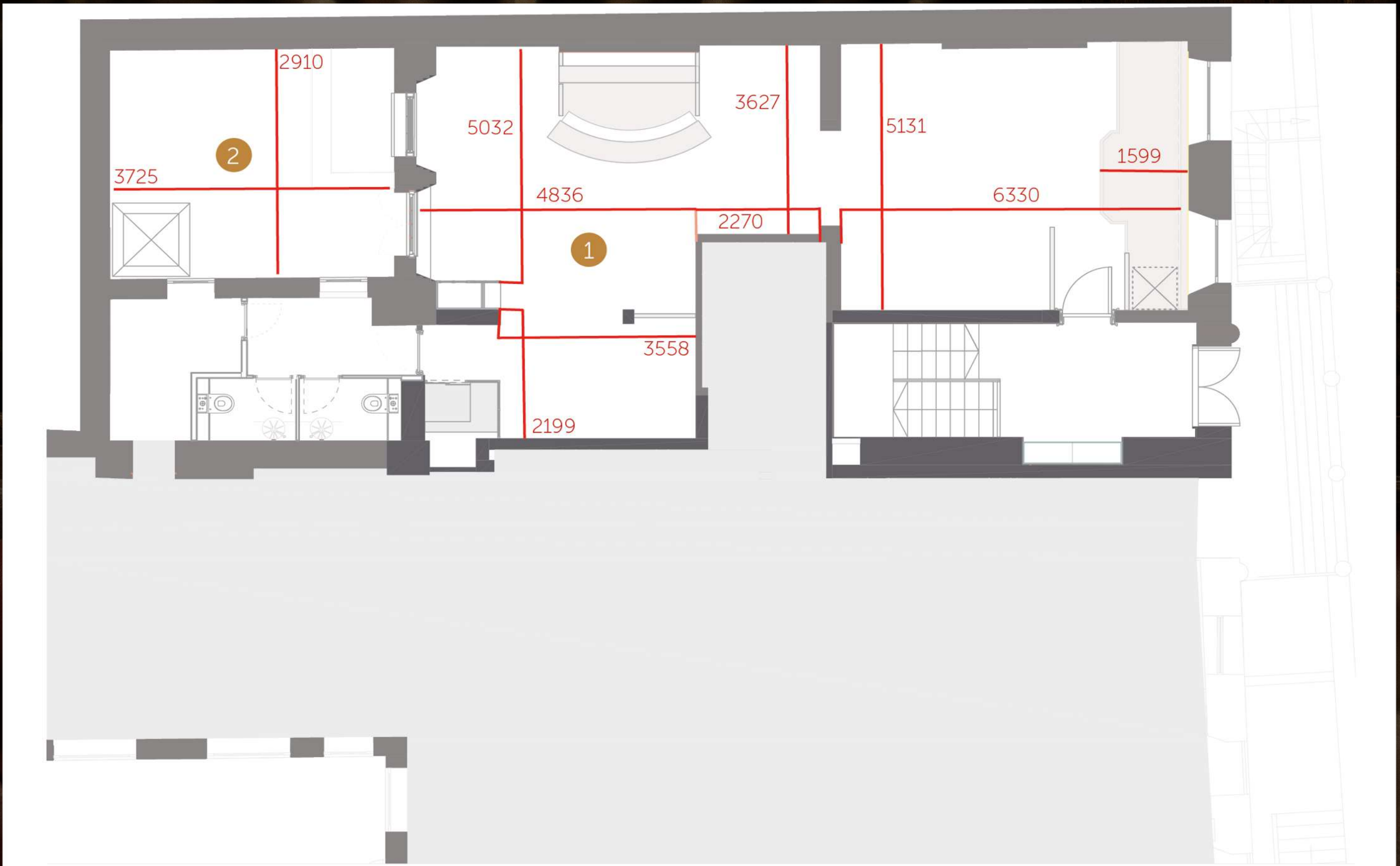


- 1 Reception
- 2 Pisco Bar
- 3 Private Dining Room
- 4 Andean Room
- 5 Illapa Room
- 6 Main Dining
- 7 Restrooms



MEMBERS' CLUB  
FLOOR PLAN & CAPACITY

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



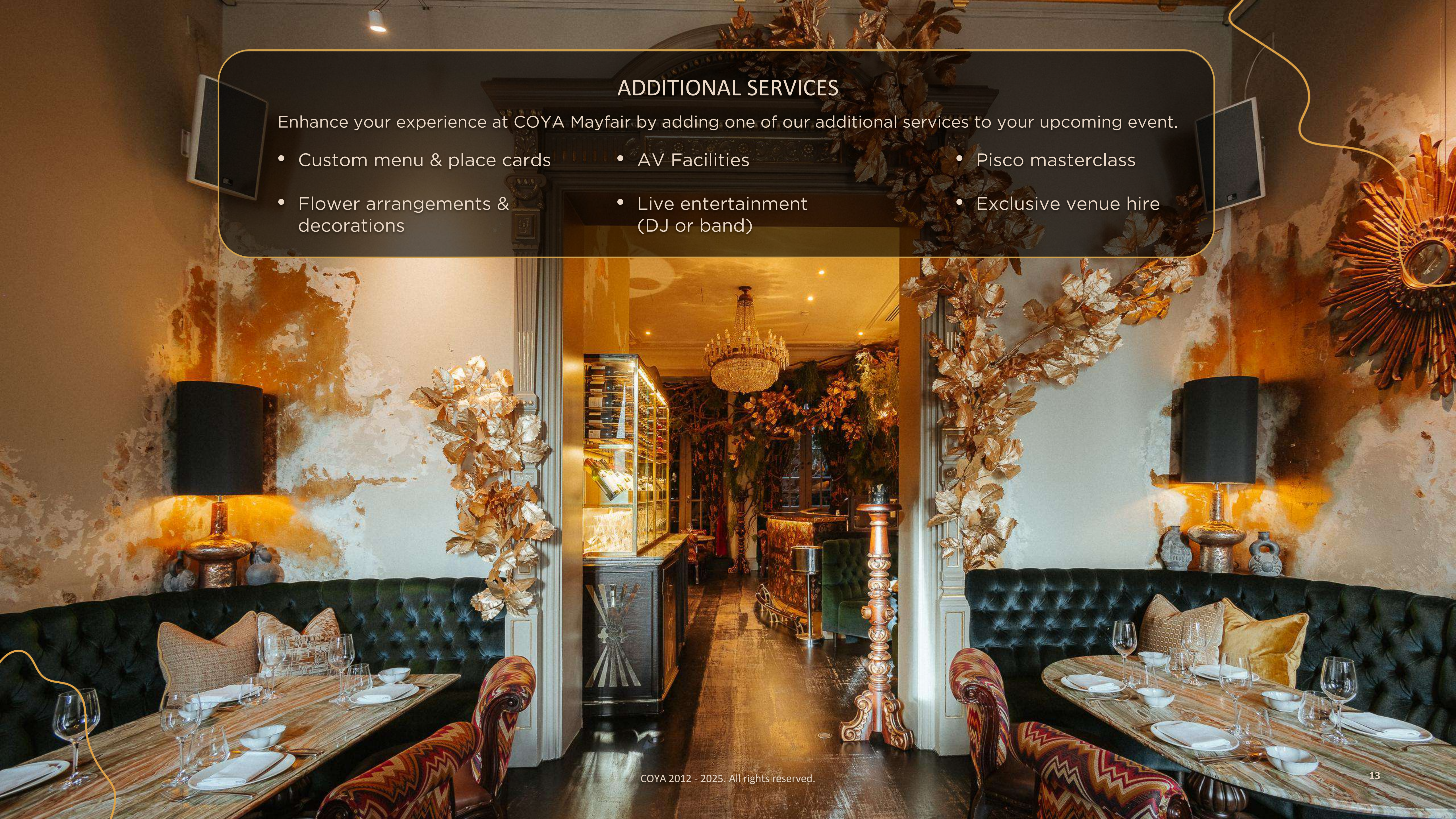
- 1 Members' Club
- 2 Members' Club Patio



## ADDITIONAL SERVICES

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

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





City of London - Mayfair - Dubai - Abu Dhabi - Riyadh - Doha - Muscat  
Mykonos - Marbella - Monte Carlo - Barcelona - Saint Tropez



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