



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

Soltero de Lentejas VG GF
Green lentils, heritage tomatoes
pickled red onions, ají rocoto, herb salad

Ceviche de Lubina Clásico GF
King bream, sweet potatoes
ají limo, pico de gallo, white corn

Sopita de la Casa V GF
Butternut squash velouté, quinoa
crème fraîche, chalaquita

Calamares con Ocopa GF
Fried baby squid, quinoa
Peruvian marigold

Anticuchos de Res (2 pcs) GF
Beef skewers, ají panca, corn salad

Baos de Pollo Crujiente (2 pcs)
Bao bun, crispy buttermilk chicken
pickled cucumber & yuzu kosho

MAINS

Papa Seca y Trufa V GF
Wild mushrooms, Peruvian potato
truffle, poached egg

Salmón a la Brasa GF
Salmon fillet, ají amarillo
savoy cabbage, dashi emulsion

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

Picante de Res GF
Spicy beef, crispy shallots, ají limo
stir fry rice "Chaufa"

Pollo a la Parrilla GF
Baby chicken, ají panca, coriander

Bife de Ancho GF (+10)
Ribeye steak, yuca chips
chimichurri

SIDE DISHES

Berenjena VG GF (+9)
Aubergine, miso
buckwheat

Yuquita Frita V GF (+9)
Crispy casava, ají rocoto
huancaína sauce

Brocoli VG GF (+9)
Sprouting broccoli
sesame seeds

DESSERTS

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

Tarta de Pecanas
Pecan pie, chancaca & lucuma ice cream

Chicha Morada V
Purple corn granita, cherry sorbet, marinated apples
pomegranate & orange shortbread

All prices are listed in GBP & are inclusive of VAT.
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, 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

Arroz Chaufa V 11
Corn fried rice, ají 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

All prices listed are in GBP.

All prices are inclusive of VAT & 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

MENUS

◆ MENU DEL AIRE 90 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

Manchego Torta de Queso con Mora V
Manchego cheesecake
quinoa crumble & mora sauce

◆ MENU DE MOCHE 110 per person

Crocantes con Guacamole VG GF
Guacamole, corn tortillas
chalaquita & ají amarillo

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

Anticucho de Setas VG GF
Portobello mushrooms, ají panca
chives & coriander

Wonton de Mariscos
Lobster & prawns, ají amarillo & fresh herbs

Ceviche de Corvina a la Trufa
Stone bass, truffle ponzu, dry ceps, chives

Ceviche de Dorada Criolla GF
Seabream, ají amarillo
sweet potatoes, white corn

Tiradito de Atún con Lúcuma
Yellowfin tuna, lucuma
wasabi tobiko, ají panca

Peruvian Potatoes Hot Pot V GF
Peruvian potatoes, roasted mushrooms
truffle poached egg

Bife de Ancho Picante GF
Spicy rib-eye, crispy shallots, ají limo

Dorada a la Brasa GF
Seabream, savoy cabbage
ají panca dashi emulsion

Brócoli VG GF
Tenderstem broccoli, sesame seeds
ají rocoto & soy dressing

Suspiro de Coco V GF
Coconut merangue, coconut cream
mango & passion fruit sauce

Tarta de Pecanas V
Pecan nuts tart, salted caramel
lucuma ice cream

◆ MENU DE INCA 120 per person

**Selección de Salsas
con Crocantes** VG GF
Guacamole, spicy chickpeas &
rocoto served with corn tortillas
& corn bread

Empanada de Pescado GF
Corn empanada, Chilean sea bass
ají rocoto, spicy mayo

Chicharrones de Pollo GF
Chicken, chipotle, spicy guavava sauce

Wonton de Carne Wagyu
Chilean wagyu, shiitake mushrooms
ají panca szechuan sauce

Mistura de COYA
Ceviche clasico, a la trufa
chifa & tiradito de pez limón

Tataki de Res GF
Beef sirloin tataki, chilli salsa, grilled leeks
spicy cashew nuts purée

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

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

Costilla de Lomo Largo GF (+30)
Australian wagyu tomahawk, chimichurri
tamarind & truffle jus

Truffle Cauliflower V GF
Roasted cauliflower
ají rocoto huancaína, manchego

Arroz Chaufa VG GF
Stir-fried rice, seasonal vegetables
soy sprouts

Bandeja de Postres
Signature selection of
desserts & exotic fruits

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.
A 15% service charge will be added to your bill.
V: Vegetarian GF: Gluten Free VG: Vegan

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

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

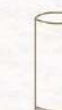
Belvedere vodka, imo shochu, rice & chamomile cordial, grapefruit, orange bitters, Franklin & Sons soda water.



Nikkei Rita

bold | spicy | dry

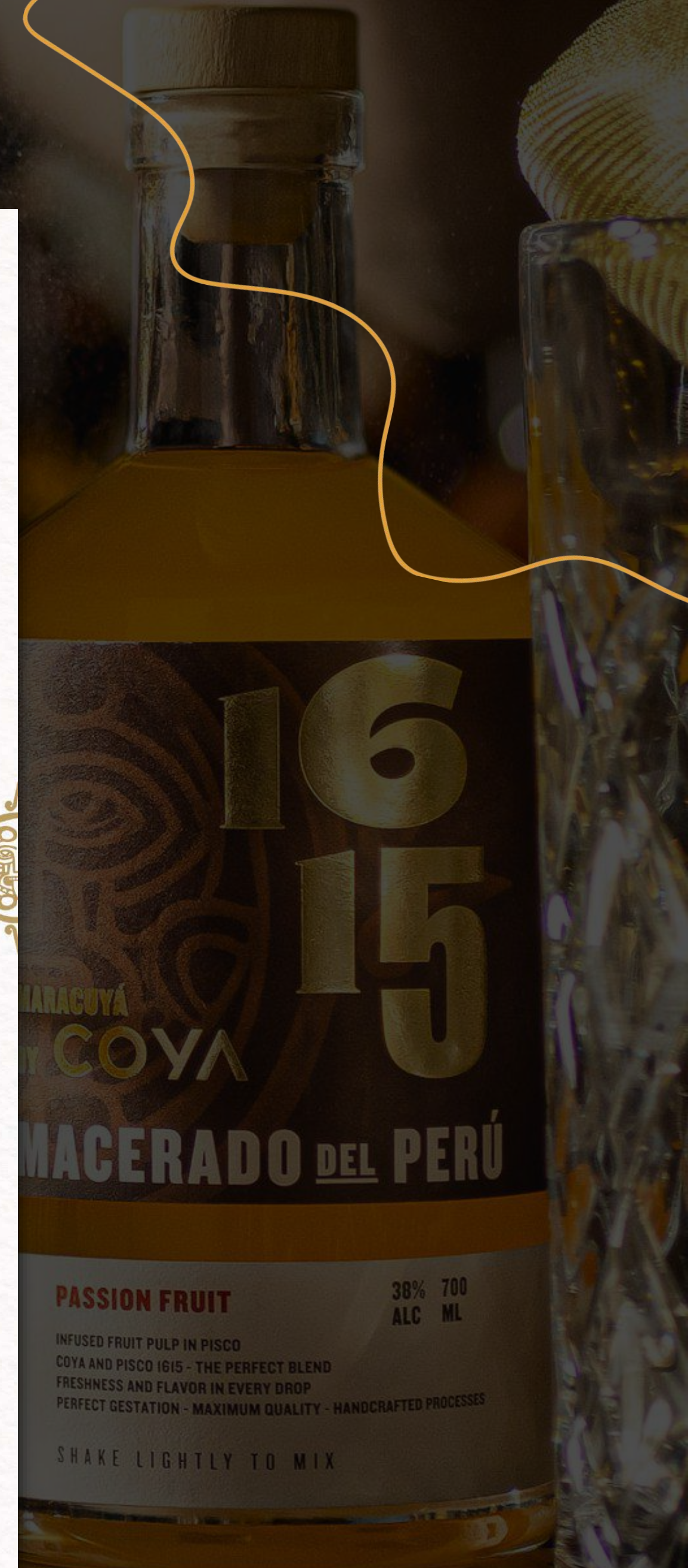
Don Julio Blanco tequila, Tio Pepe fino sherry, lime, aji amarillo & yuzu ponzu cordial.



Dos Pinas

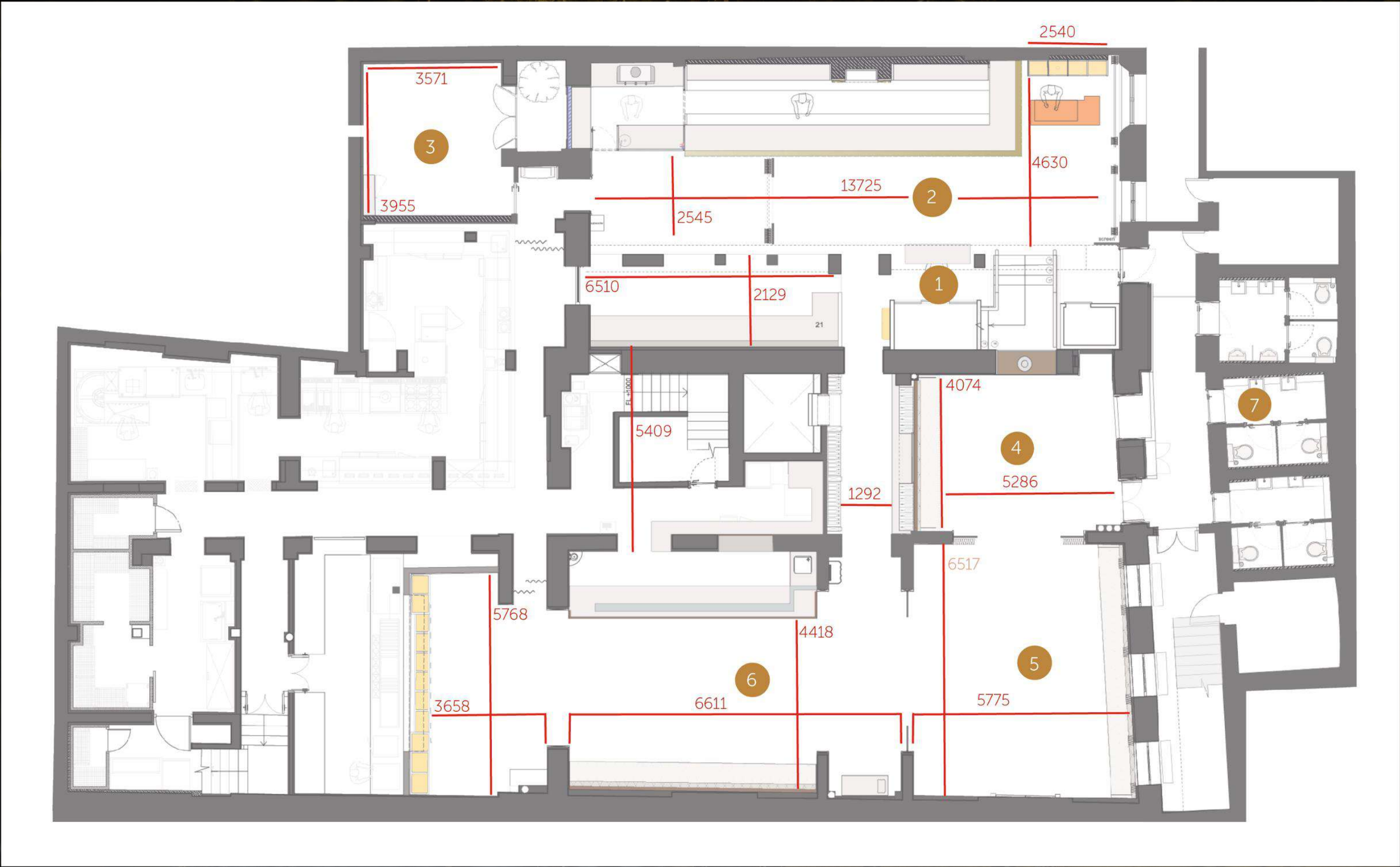
fresh | smoky | green

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 |

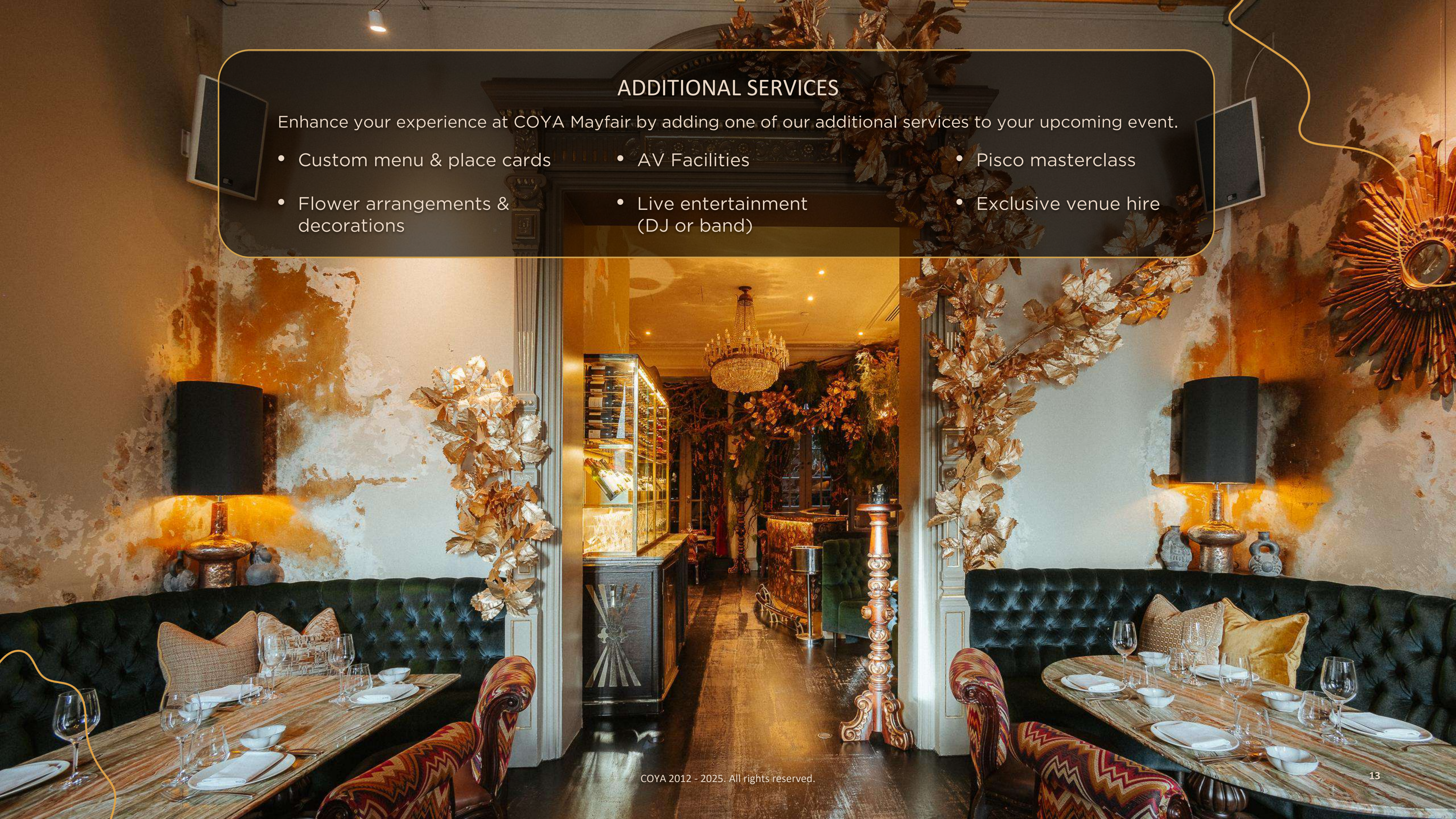


1 Members' Club
2 Members' Club Patio

ADDITIONAL SERVICES

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

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



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



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.](#)