



COYA

# SALES & EVENTS BROCHURE

MAYFAIR 2024

The background image shows a sophisticated dining room with a large, ornate chandelier hanging from the ceiling. The walls are decorated with framed artwork and a large tapestry. The room features green tufted banquettes and wooden tables set with white linens and glassware. The lighting is warm and ambient.

## 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

## EL ALMUERZO FESTIVO

75 per person

To be experienced by the whole table (10 or more guests)  
Monday - Friday (Excluding bank holidays)

### COURSE I

**Crocantes con Guacamole** VG GF  
Guacamole, corn tortillas

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

**Anticucho de Pollo** GF  
Chicken, ají amarillo, chives

### COURSE II

**Tiradito de Pez Limón** GF  
Yellowtail, green chilli, radish

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

**Ceviche de Salmón** GF  
Salmon, green jalapeños, coconut, cancha

### COURSE III

**Pollo a la Parrilla** GF  
Corn-fed baby chicken, ají panca, coriander

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

**Papitas co Ajo** V GF  
Crispy potatoes, coriander aioli, crispy garlic chips

### COURSE III

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

**Torta de Queso con Cereza** V GF  
Manchego cheesecake, quinoa crumble & preserved cherry

All prices listed are in GBP.  
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

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# MENUS

## ◆ MISA DE GALLO 100 per person

**Crocantes con Guacamole** VG GF  
Guacamole, corn tortillas

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

**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

**Espinaca con Manchego** V  
Baby spinach, candied walnut, goji, cranberry, manchego

**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

**Bife de Ancho Picante** GF  
Spicy rib-eye, 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 Cereza** V GF  
Manchego cheesecake, quinoa crumble  
& preserved cherry

## ◆ LA NOCHE BUENA 125 per person

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

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

**Camarones de Roca con Ají Verde** GF  
Rock shrimps, quinoa, guasacaca

**Tacos de Berenjena** V  
Aubergine caviar, tzatziki, ají limo, avocado

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

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

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

**Espinaca con Manchego**  
Baby spinach, candied walnut, goji, cranberry, manchego

**Papa Seca con Setas y Trufa** V GF  
Peruvian potatoes, wild mushrooms, black truffle

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

**Dorada a la Brasa** GF  
Whole sea bream, pineapple chimichurri, ají panca

**Berenjena** VG GF  
Aubergine, miso, sesame

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

**Pastel Tres Leches con Pistachio** V  
Three milk cake, caramelised kadaifi & pistachio  
vanilla ice cream

**Pisco Maracuya Granita** VG GF  
Pisco & passion fruit granita, exotic salsa mango sorbet

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## ◆ NOCHE DE REYES 150 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 Setas** VG GF  
Portobello mushrooms, ají panca, parsley

**Ceviche Mixto** GF  
Sea bass, crispy squid, sweet potato, ají amarillo

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

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

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

**Langosta Rostizada** GF  
Roasted lobster, pil-pil hollandaise, caviar

**Carne Wagyu Tomahawk** GF  
Australian tomahawk, pico de gallo, truffle & tamarind

**Yuca Frita** V GF  
Crispy cassava, huancaína, truffle

**Arroz Chaufa** V GF  
Sweetcorn fried rice, ají panca szechuan, crispy shallot

**Brócoli** VG GF  
Sprouting broccoli, sesame seeds

**Bandeja de Postres**  
COYA signature dessert selection



# 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

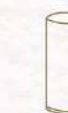
Belvedere vodka, imo shochu, rice & chamomile cordial, grapefruit, orange bitters, Franklin & Sons soda water.



### Nikkei Rita

bold | spicy | dry

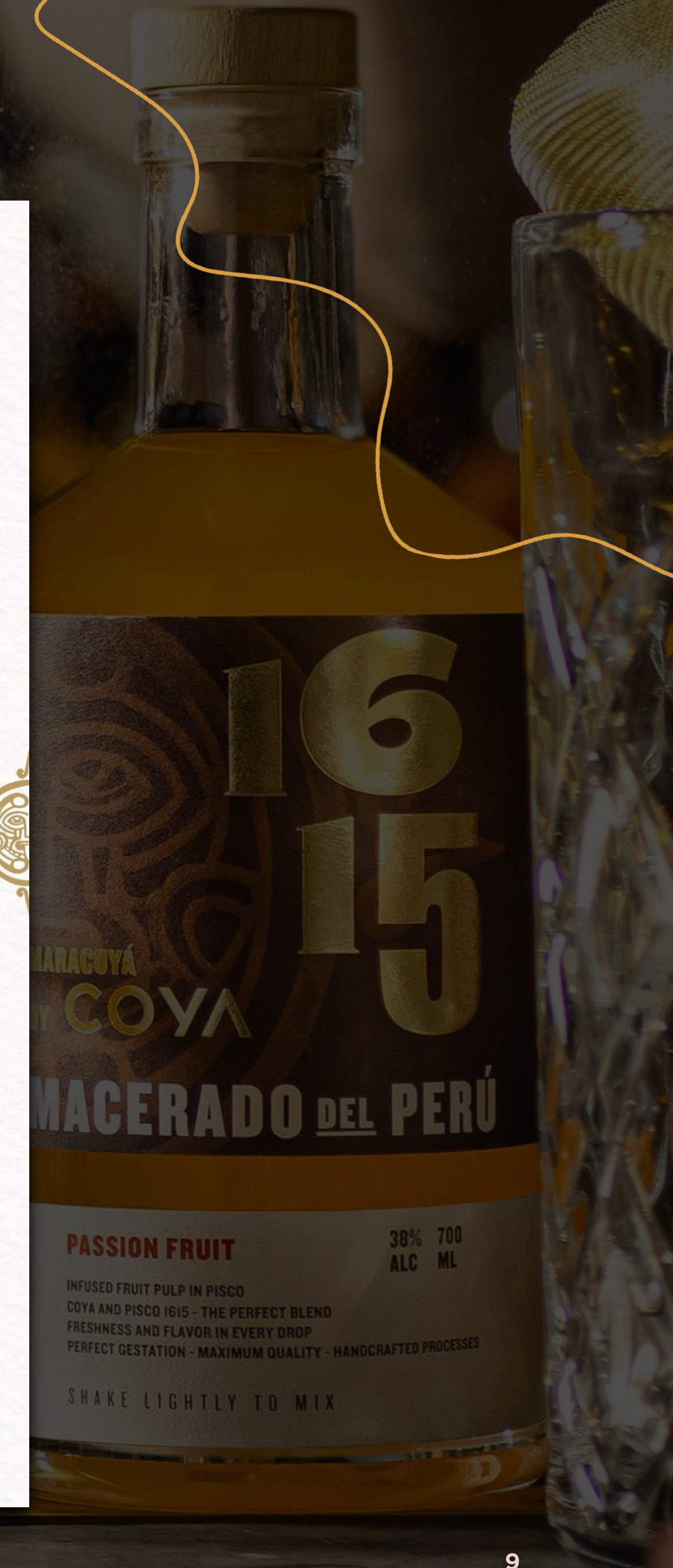
Don Julio Blanco tequila, Tio Pepe fino sherry, lime, aji amarillo & yuzu ponzu cordial.



### Dos Pinas

fresh | smoky | green

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



# FLOOR PLAN & CAPACITY

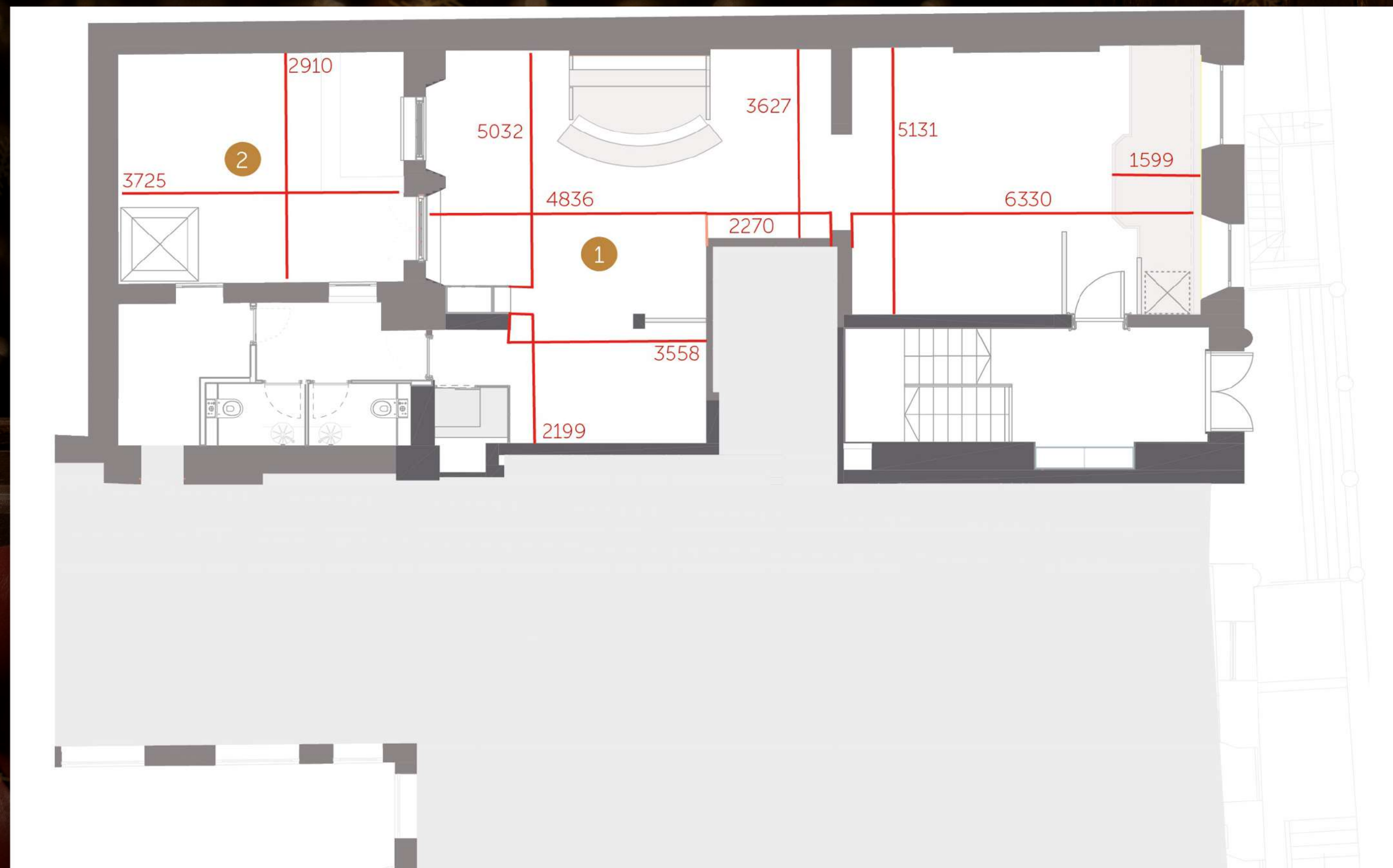
Section	Size (m2)	Standing	Seated
Pisco Bar	59	35	20
Private Dining Room	15	NA	12
Andean Room	22	NA	25
Illapa Room	37	NA	60
Main Dining	59	250	120



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

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



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