
NEW YEAR'S EVE
STEP INTO COYA'S GOLDEN INCAN EMPIRE
A GOLDEN NIGHT OF
CELEBRATION

COYA'S GOLDEN INCAN NEW YEAR'S EVE CELEBRATION

Welcome 2027 in true COYA spirit, with exceptional Peruvian dining, captivating live performances and the vibrant sounds of COYA MUSIC.

One spectacular celebration.
Three ways to experience it.

From early evening dining and a glamorous countdown celebration to joining the festivities at the bar, discover your perfect way to start the New Year at **COYA Mayfair.**



NEW YEAR'S EVE



ANTARES

Special Guest DJ

AT COYA MAYFAIR

RING IN 2027 WITH A HIGH-ENERGY SET
AND A NIGHT OF FESTIVITIES

A NIGHT OF GOLDEN ENTERTAINMENT

From 5:30pm, enjoy an exciting programme of live music, spectacular performances & COYA MUSIC.

THE LINE-UP

Special Guest DJ – **ANTARES**

Live Band – Members' Club

Samba Dancers

Special Live Performances

Live Vocals

COYA MUSIC DJs into the early hours

*Entertainment and performances may vary between the Main Dining Room and Members' Club and are subject to change.

NEW YEAR'S EARLY EVE

(First Sitting)

£140 Per person | Set menu
From 5:30 - 8pm

Set the tone for the evening at COYA:

- A glass of **NV Veuve Clicquot Brut Yellow Label**
- A specially curated set menu inspired by the flavours of Latin America.
- Entertainment including live performances.

*Tables of 2–4 guests are allocated for 1.5 hours, tables of 5 guests or more are allocated for 2 hours & tables of 10 guests or more are allocated for 2.5h.





GOLDEN INCAN CELEBRATION

(Second Sitting)

£450 Per person | Set menu + Open Bar
From 9pm

Enjoy the full Golden Incan Celebration with:

- An exclusive New Year's Eve set menu including COYA signature dishes.
- A bottle of **R de Ruinart Champagne** to share.
- Cheers to Midnight Toast with a glass of **NV Veuve Clicquot Brut Yellow Label.**
- From 11pm access to a **Bottomless Bar.**
- Experience an electrifying programme of entertainment, including live musicians, dancers and performances, COYA MUSIC DJs and a special guest DJ.

PISCO BAR EXPERIENCE

(Bar Only)

£150 Per person | Open Bar
From 11pm till closing

Join us at COYA Pisco Bar for a memorable **festive countdown and bottomless pours** to welcome 2027.

GIN Tanqueray

VODKA Ketel One

TEQUILA Don Julio Blanco

RUM Zacapa 23

WHISKY Johnnie Walker Black

All drinks are served with mixers.

A spectacular celebration of music, captivating performances. Bottle service is also available at **£150 per person,** for a minimum of four guests.



NEW YEAR'S EARLY EVE

£140 per person
Includes a glass of NV Veuve Clicquot Brut Yellow Label

Guacamole VG, GF
Avocado, chalaquita, lime, corn tortillas

Beef Tartare GF
Nori & rice cracker, cured yolk, pickled shallot

Bluefin Tuna
Crispy causa, Oscietra caviar, basil aïoli

Lobster Toast
Bao bread, yuzu, miso, sesame

Halibut Tiradito
Ají amarillo, ponzu, truffle caviar

Pink Sea Bream Ceviche
Ají rocoto, yuzu, balsamic pearls

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Jumbo Tiger Prawn Chaufa GF
Chilli salsa, spring onion, ginger, egg, lime, coriander

Wagyu Short Ribs 5-6 BMS GF
Chicha morada, chalaquita, candied ají amarillo

Broccolini V, GF
Peruvian chilli butter, lime

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Churros V
Warm gianduja sauce, hazelnut praline

Alaska Andina V, GF
Mandarin sorbet, lime sponge, pink grapefruit, pisco

Chocolate Tart V
Peruvian chocolate, lúcuma caramel sauce, kiwicha shortbread

GOLDEN INCAN CELEBRATION

£450 per person
Includes a R de Ruinart Champagne shared with two guests

King Crab Guacamole GF
Avocado, chalaquita, lime, corn tortillas

Beef Tartare GF
Nori & rice cracker, cured yolk, pickled shallot

Bluefin Tuna
Crispy causa, Oscietra caviar, basil aïoli

Soft-Shell Crab
Corn cachapa, avocado, lime, black garlic

Halibut Tiradito
Ají amarillo, ponzu, truffle caviar

Pink Sea Bream Ceviche
Ají rocoto, yuzu, balsamic pearls

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Lobster Chaufa
Miso butter, yuzu, spring onion, egg, furikake

Australian Wagyu Striploin 8-9 BMS GF
Ají amarillo mash, chicha morada jus, black truffle

Broccolini V, GF
Peruvian chilli butter, lime

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Churros V
Warm gianduja sauce, hazelnut praline

Alaska Andina V, GF
Mandarin sorbet, lime sponge, pink grapefruit, pisco

Chocolate Tart V
Peruvian chocolate, lúcuma caramel sauce, kiwicha shortbread

If you have allergies or dietary enquiries, please speak to our staff prior to ordering. | V: Vegetarian GF: Gluten Free VG: Vegan



RESERVATIONS

Cancellations accepted **until 20th of December** by **4:00 pm.** In case of late cancellation or no-show, the deposit will be retained.

50% pre-payment of the package is required per person.

Children are allowed entry to the venue at for the first seating, the **latest being 7:00 pm,** with the understanding that the table will be reserved for initial time from 6 pm to 8.45 pm.

Dress Code: Golden Elegance & Evening Glamour

For all enquiries:
Reservations@coyarestaurant.com
+44 20 7042 7118
+44 7583 294426 (whatsapp)


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