



NEW YEAR'S EVE

CELEBRATE THE NEW YEAR
IN COYA'S GOLDEN INCAN EMPIRE





COYA'S GOLDEN INCAN NEW YEAR'S EVE CELEBRATION

**COYA presents its Golden Incan Empire
this New Year's Eve**

This year COYA will host a range of exceptional dining experiences with special set menus.

COYA Mayfair transcends into a golden array of Incan inspired decor, golden sparkling lights and captivating entertainment to welcome the New Year.

COYA MUSIC will provide a show stopping line up of resident DJs, a live band, performances and instrumentalists throughout the evening, taking COYA's spirit into the early hours.

Dress Code: Glamorous

EARLY INCAN EXPERIENCE

Let the festivities begin with a 2 hour seated experience from 5:30pm - 7:30pm

£140 per person

Start with a glass of NV Veuve Clicquot Brut and a curated set menu

or

share small plates with half bottle of R de Ruinart per person

Live entertainment (DJ and performances)





GOLDEN INCAN EMPIRE EXPERIENCE

Celebrate the New Year's Eve countdown at COYA with an exclusive dining experience from 9pm onwards.

£290 per person, a special bespoke New Year's Eve set menu

A bottle of R de Ruinart to share

Latin American live band, COYA MUSIC resident DJs, and special ongoing performances

Bottle service available

Open bar with free flowing spirits and cocktails available from 11pm (additional £160 per person)

*Bottle service not included

RESERVATIONS

Our packages are inclusive of VAT. Please note 50% of the experience is required to be prepaid, 15% of the service charge will be added on the night.

Cancellations are accepted until 4pm on December 23rd. In case of late cancellation or no-show, the full prepayment will be retained.

Families with children are welcome to join us for the first seating only. Guests under the age of 14 are not required to prepay for the experience.

For our second seating, guests are welcome to enjoy the table for the duration of the evening.

For all enquiries:
Reservations@coyarestaurant.com
+44 20 7042 7118



EARLY INCAN EXPERIENCE

£140 per person

Includes half bottle of R de Ruinart

Guacamole con Crocantes VG GF

Avocado, corn tortillas, chalaquita & ají amarillo

Edamame al Carbon VG GF

Charcoal grilled edamame, ají amarillo salt

Empanadas de Langosta GF

Corn empanadas, blue lobster & garlic sauce

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Ceviche de Lubina Clásico GF

Sea bass, white corn, sweet potatoes, red onion

Tiradito de Atún con Lúcuma

Yellowfin tuna, lúcuma, wasabi tobiko, ají panca

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Arepa con cangrejo Rojo GF

White corn arepas, King crab, diced apple avocado
& Oscietra caviar

Anticuchos Tradicionales de Res Wagyu GF

Chilean Wagyu, ají panca & chimichurri sauce

EARLY INCAN EXPERIENCE

£140 per person

Includes a glass of NV Veuve Clicquot Brut, Yellow Label

Guacamole con Crocantes VG GF

Avocado, corn tortillas, chalaquita & ají amarillo

Edamame al Carbon VG GF

Charcoal grilled edamame, ají amarillo salt

Empanadas de Langosta GF

Corn empanadas, blue lobster & garlic sauce

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Ceviche de Lubina Clásico GF

Sea bass, white corn, sweet potatoes, red onion

Soltero de Lentejas VG GF

Green lentils, burnt tomatoes, pickled red onion,
ají rocoto & fresh herbs

Tiradito de Atún con Lúcuma

Yellowfin tuna, lúcuma, wasabi tobiko, ají panca

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Arroz Nikkei GF

Miso Chilean sea bass, bomba rice, lime & ají amarillo

Parrillada GF

Charcoal grilled platter with sauces & sides, spicy Chilean wagyu,
baby chicken, tiger prawn, grilled corn & truffle new potatoes

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Mini Bandeja de Postres

COYA selection of 3 desserts & exotic fruits

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

V: Vegetarian GF: Gluten Free VG: Vegan



GOLDEN INCAN EMPIRE EXPERIENCE

£290 per person

Includes half bottle of R de Ruinart

Guacamole con Crocantes VG GF

Avocado, corn tortillas, chalaquita & ají amarillo

Edamame al Carbon VG GF

Charcoal grilled edamame, ají amarillo salt

Empanadas de Langosta GF

Corn empanadas, blue lobster & garlic sauce

Soltero de Lentejas VG GF

Green lentils, burnt tomatoes, pickled red onion, ají rocoto & fresh herbs

Anticuchos Tradicionales de Res Wagyu GF

Chilean Wagyu, ají panca & chimichurri sauce

-

Mixtura de COYA

Ceviche clasico, A La Trufa, Chifa & Yellowtail tiradito, King crab
& Oscietra caviar served with arepas

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Arroz Nikkei GF

Miso Chilean sea bass, bomba rice, lime & ají amarillo

Parrillada GF

Charcoal grilled platter with sauces & sides, spicy Chilean wagyu,
baby chicken, tiger prawn, grilled corn & truffle new potatoes

-

Mini Bandeja de Postres

COYA selection of 3 desserts & exotic fruits

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