



COYA

FESTIVE SALES & EVENTS BROCHURE

CITY 2025

OUR STORY

Since its grand opening in 2017, COYA City has become a celebrated destination for daily escapes and events that blend sophistication with the allure of South American charm.

A stone's throw away from Bank station, COYA City is a gem in the heart of the City of London.

VENUE

Celebrate the season in style with COYA's private and semi-private spaces, the perfect setting for Christmas parties, New Year's Eve celebrations, and end-of-year gatherings.

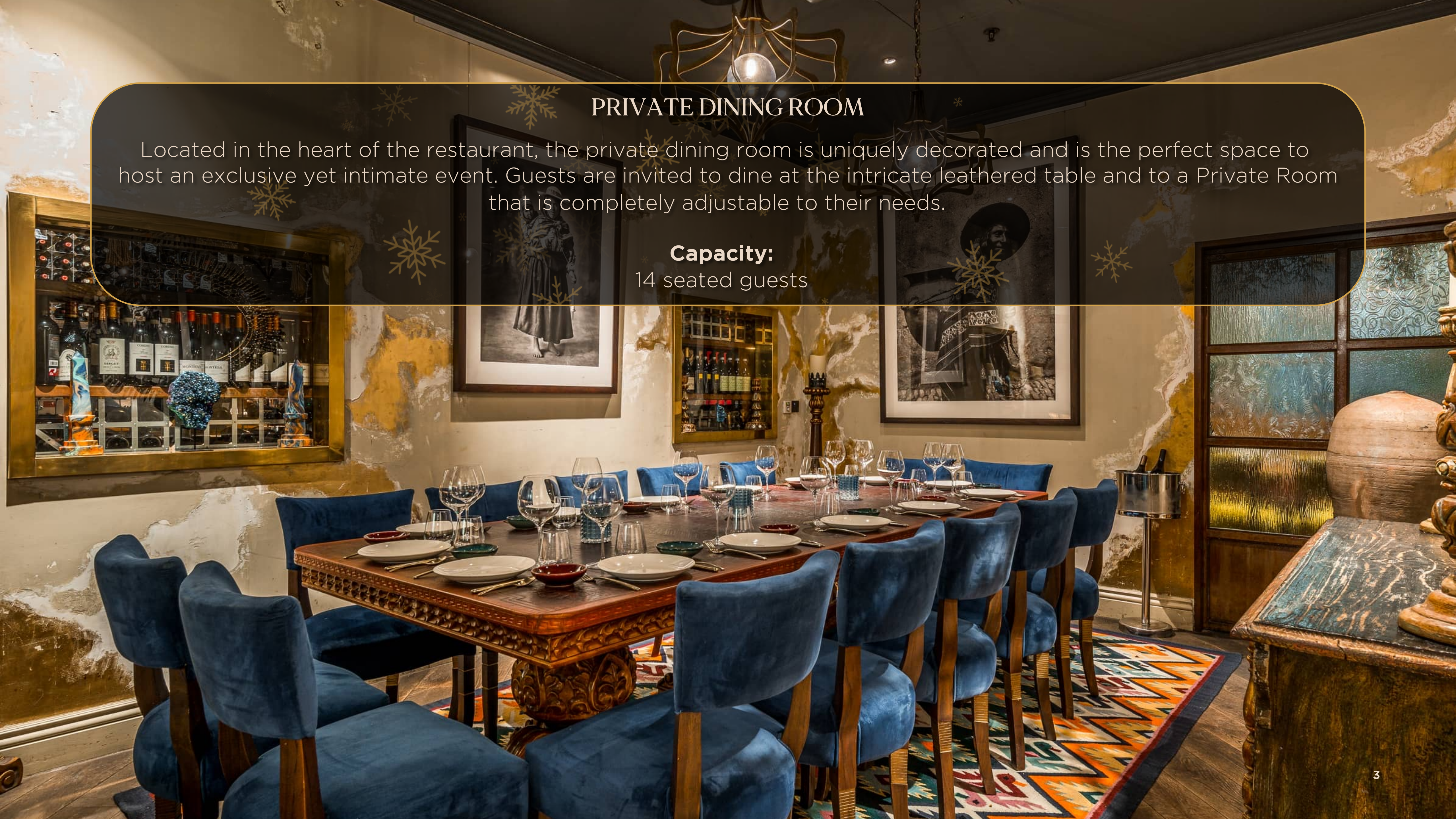
Our dedicated events team will infuse every detail with festive warmth, combining sophistication, culinary excellence, and personalised service to create unforgettable moments that sparkle from start to finish.

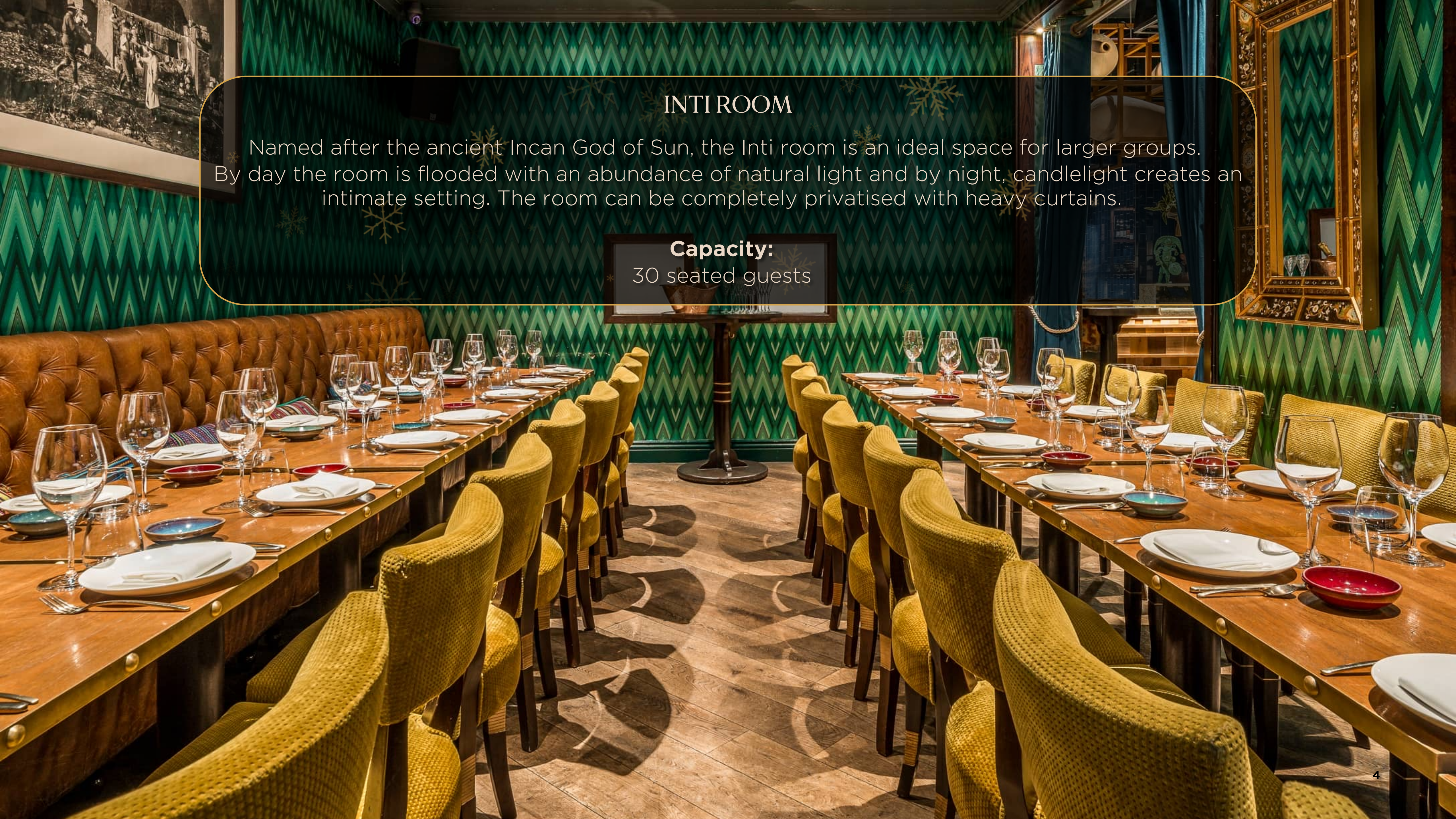
Book your festive celebration at COYA City today.

PRIVATE DINING ROOM

Located in the heart of the restaurant, the private dining room is uniquely decorated and is the perfect space to host an exclusive yet intimate event. Guests are invited to dine at the intricate leathered table and to a Private Room that is completely adjustable to their needs.

Capacity:
14 seated guests



The image shows the interior of a restaurant named 'Inti Room'. The walls are covered in a vibrant green wallpaper with a repeating chevron or zigzag pattern. There are subtle gold-colored snowflake decorations on the wall. Two long wooden tables are set up, each with several place settings including white plates, wine glasses, and small bowls. Yellow upholstered chairs are tucked under the tables. On the left, there is a long, tufted brown leather booth. In the background, a tall, thin wooden stand holds a small decorative object. A large, ornate gold-framed mirror is mounted on the right wall. The floor is made of light-colored stone tiles. A semi-transparent text box is overlaid on the upper part of the image, containing the room's name and capacity.

INTI ROOM

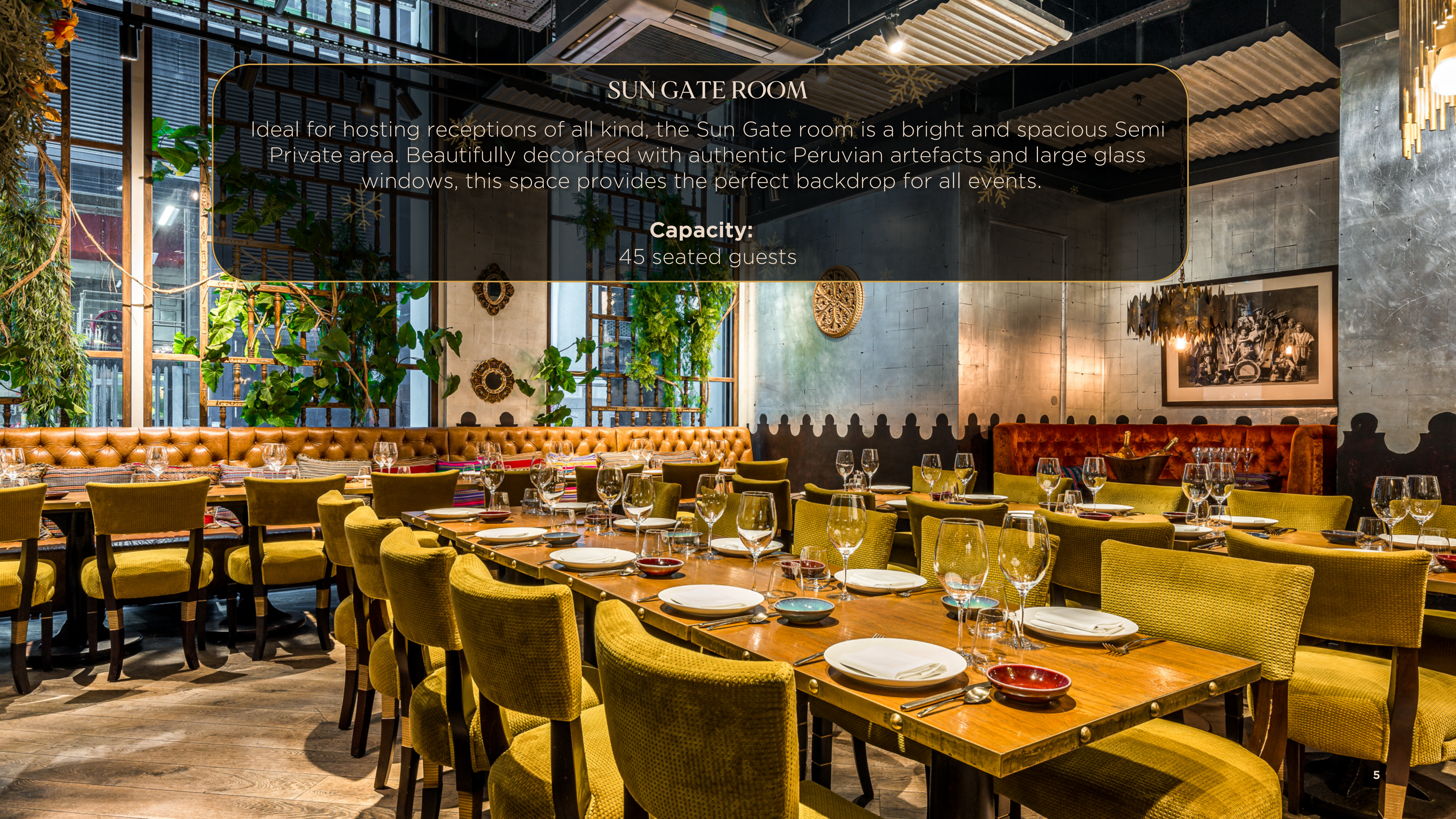
Named after the ancient Incan God of Sun, the Inti room is an ideal space for larger groups. By day the room is flooded with an abundance of natural light and by night, candlelight creates an intimate setting. The room can be completely privatised with heavy curtains.

Capacity:
30 seated guests

SUN GATE ROOM

Ideal for hosting receptions of all kind, the Sun Gate room is a bright and spacious Semi Private area. Beautifully decorated with authentic Peruvian artefacts and large glass windows, this space provides the perfect backdrop for all events.

Capacity:
45 seated guests





PRIVATE DINING LOUNGE

A diverse area that can be used for Standing Drinks & Canapé receptions as well as for Seated meals. Whether you're looking for the perfect retreat away from the office, a place to celebrate a birthday or simply a space to get together with friends and colleagues, the Pisco Lounge is an ideal choice.

Capacity:
20 seated guests



PISCO BAR & LOUNGE – EXCLUSIVE HIRE

Peruvian authenticity, colourful hues and rhythmic beats come together to transport you to the heart of Lima and create a truly unique experience nothing short of exceptional. Immerse yourself in the lively atmosphere as our expert mixologists craft exquisite cocktails inspired by Peru's traditional flavours and modern techniques. "Pisco Bar" is not just a bar; it's where every drink tells a story, and every colour reflects a facet of Peru's rich heritage.

Capacity:
80 standing guests

MAIN RESTAURANT – EXCLUSIVE HIRE

COYA City is a celebration of Peru's culinary treasures, where every detail reflects the country's rich landscape. Join us for an unforgettable Seated experience with one of our Set menus or a Standing Drinks and Canapé experience, where the fusion of Peruvian flavours, vibrant ambiance, and exceptional service create a symphony of delights for you to savour.

Capacity:

120 seated guests | 150 standing guests



MENÚ DE LA TIERRA

60 per guest

To be enjoyed by the whole table

Crispy Baby Squid ♦ GF

Green chilli, toasted quinoa & lime, Peruvian green sauce

Chicken Chargrilled Skewers ♦ GF

Yellow chilli, mirin glaze, chives

Classic Seabass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

COYA Salad ♦

Romaine lettuce, quail eggs, anchovies & Manchego

Grilled Baby Chicken ♦ GF

Smoked chilli, choy sum, coriander aioli

Stir-fried Rice ‘Chaufa’

Chifa vegetables, eggs & soy

Chargrilled Broccoli VG, GF

Sweet & spicy miso, yuzu, sesame, smoked almonds

Churros ♦ V

Orange & lime churros, milk chocolate & dulce de leche

Pandan & Pineapple Suspiro GF

Pandan meringue & Pandan cream, coconut ice cream & pineapple salsa

coyarestaurant.com | @coyacity | #coyacity

All prices are listed in GBP & are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to
our staff prior to ordering.





MENÚ DEL SOL

85 per guest

To be enjoyed by the whole table

Wagyu Chargrilled Skewers ♦ GF
Panca chilli, parsley

Smoked Shiitake Tacos ♦ V
Avocado, chalaquita & crumble feta

Crispy Baby Squid ♦ GF
Quinoa, green chilli, Peruvian green sauce & lime

♦
Classic Sea Bass Ceviche ♦ GF
“Leche de tigre”, red onions, sweet potato, jumbo corn

Spicy Yellowfin Tuna ♦
Ponzu, chilli, rice & nori cracker

Tiradito de Pez Limón ♦
Yellowtail, green chilli, daikon, orange tobiko

♦
Sea Bream Fillet GF
Marinated Romano peppers, yellow chilli vinaigrette & fennel salad

Rib-Eye GF
Spicy rib-eye, crispy shallots, limo chilli

COYA Chips ♦ V, GF
Smoked tomato sauce & Peruvian cheese sauce

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

Pandan & Pineapple Suspiro GF
Pandan Meringue & Pandan cream, coconut ice cream & pineapple salsa

coyarestaurant.com | @coyacity | #coyacity

All prices are listed in GBP & are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to
our staff prior to ordering.

MENÚ DE LA LUNA

105 per guest

To be enjoyed by the whole table

Guacamole ♦ VG, GF

Avocado, chalaquita, yellow chilli, corn tortillas

Snow Crab Tostadas

Corn tortillas, avocado puree, yellow chilli & Oscietra caviar

Pork Taco GF

Corn Tortilla, chalaquita, pickle ginger, yuzu kosho

Ceviche 'Mixto' ♦ GF

"Leche de Tigre", crispy squid, octopus, red prawns, sweet potatoes

Yellowtail 'Sashimi Style'

Green chilli sauce, daikon & orange tobiko

Bluefin Tuna

Pickled brown shimeji, truffle & yuzu ponzu, Oscietra caviar

Wild Mushroom & Truffle V, GF

Peruvian potatoes, black truffles, yellow chilli & seaweed butter

Iberico Pork Chop

Burnt winter tomatoes & apple salsa, smoked chilli glaze

Jumbo Tiger Prawns GF

Green & red chilli salsa, soy, ginger & grilled lemon

Chargrilled Broccoli VG, GF

Sweet & spicy miso, yuzu, sesame, smoked almonds

Black Forest GF

Chocolate mousse, cherry jam & Pisco chantilly

Maca & Panela

Sticky Toffee Pudding V
Date & maca sponge, vanilla ice cream & toffee sauce

coyarestaurant.com | @coyacity | #coyacity

All prices are listed in GBP & are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.





MENÚ DE LAS ESTRELLAS

125 per guest

To be enjoyed by the whole table

Selection of COYA Dips & Crackers VG

Guacamole, spicy chickpeas
& rocoto served with
corn tortillas & focaccia

Fried Chicken 'Chicharrones' ◆

Sweet & sour rocoto chilli marinade,
fresh garlic dip, spring onion

Seabass & Prawns Gyoza ◆

Yellow chilli, spring onion
& salsa criolla

Wagyu Empanadas ◆ GF

Smoked brisket, sofritto
& garlic sauce

COYA Signature Platter ◆

Sea bass classico, corvina truffle,
spicy yellowfin, kingfish tiradito,
tuna tataki

Beef Tataki GF

Red chilli, daikon, fig purée
& truffle

Chilean Sea Bass Cazeula ◆ GF

Miso chad grilled Chilean sea bass,
bomba rice, chilli & lime butter

Cote de Boéuf

Ex-dairy rib-eye on the bone,
wasabi cream, tamarind
& truffle jus, padron peppers

Roasted Seasonal Vegetables V, GF

Smoked tomato sauce,
Peruvian cheese sauce, coriander

COYA Dessert Platter

COYA signature selection,
fresh fruits & sorbets

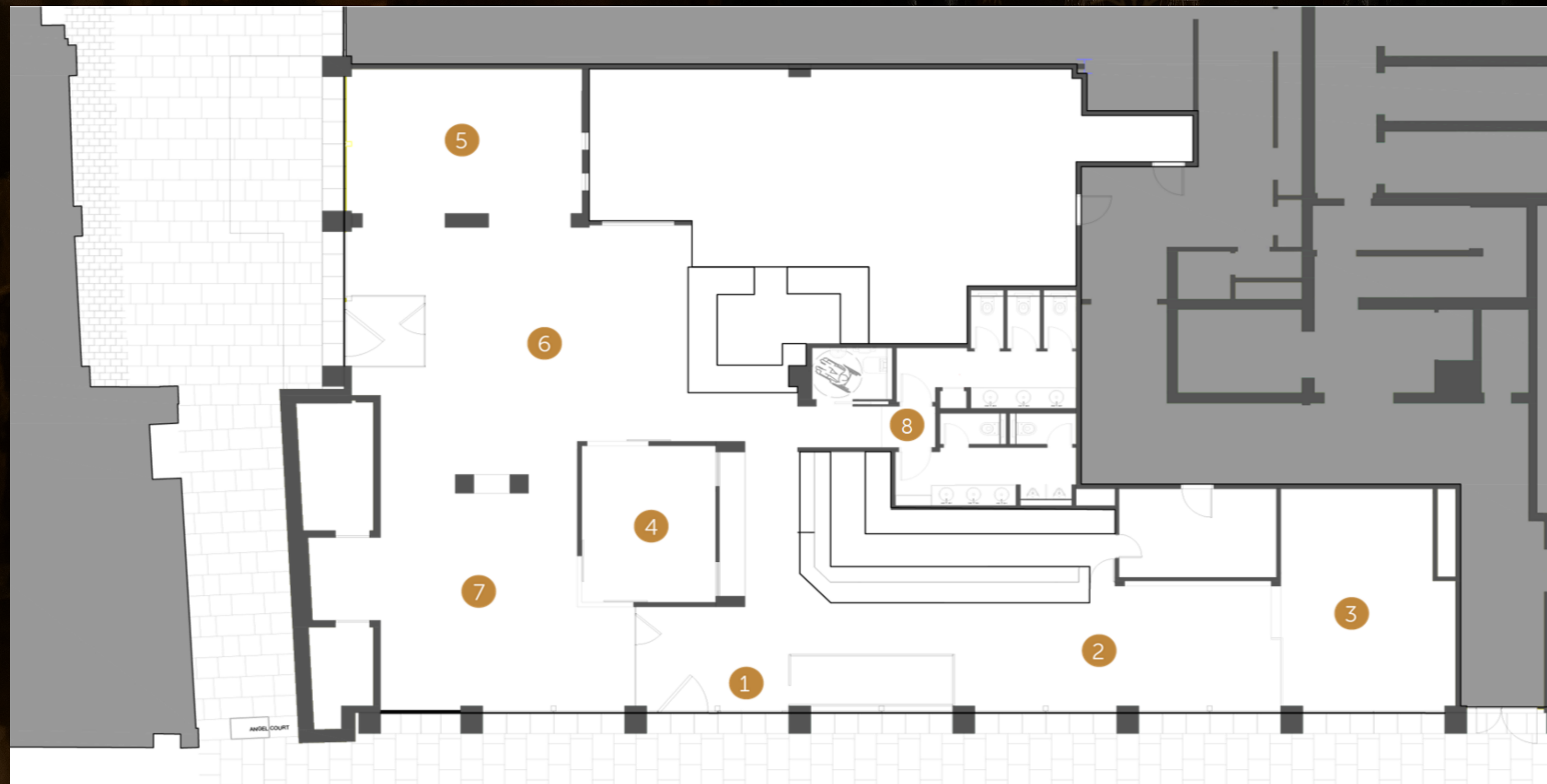
coyarestaurant.com | @coyacity | #coyacity

All prices are listed in GBP & are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

◆ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to
our staff prior to ordering.

FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Pisco Bar	25	50	25
Private Dining Lounge	34	30	20
Main Dining Room	65	40	31
Private Dining Room	15	NA	14
Inti Room	58	40	30
Sun Gate Room	59	50	45
Exclusive Hire	256	200	115



1 Reception

2 Pisco Bar

3 Pisco Lounge

4 Private Dining Room

5 Inti Room

6 Main Dining

7 Sun Gate Room

8 Restrooms

ADDITIONAL SERVICES

Elevate your festive celebration with our curated additional services, designed to make your Christmas or New Year's event truly unforgettable.

- Bespoke menus
- Masterclasses
- DDR packages
- AV Facilities
- Live entertainment
- Exclusive venue hire
- Displayed seating plan & place cards



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



COYA CITY

31-33 Throgmorton Street, London EC2N 2AT

+44 (0)20 3907 0000 | events.city@coyarestaurant.com | www.coyarestaurant.com

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