



COYA

# SALES & EVENTS BROCHURE

MAYFAIR 2026

## 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

# MENÚ ALEGRÍA

95 per guest

To be enjoyed by the whole table

**Guacamole** ♦ VG, GF

Avocado, chalaquita, yellow chilli, corn tortillas

**Snow Crab Tostada**

Corn tortillas, avocado purée, yellow chilli & Oscietra caviar

**Padron Peppers** VG, GF

Lemon & yellow chilli salt

**Chicken Empanada** ♦

Pulled breast, sofrito & garlic sauce



**Classic Seabass Ceviche** ♦ GF

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

**Argentinian Prawns** GF

Winter tomato gazpacho, pink pepper corn, prawn cracker

**Spicy Yellowfin Tuna Ceviche** ♦

Ponzu, chilli, garlic, rice & nori cracker

**Yellowtail ‘Sashimi Style’** ♦

Green chilli sauce, daikon & orange tobiko



**Miso Chilean Sea Bass Cazuela** GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

**Spicy Beef Fillet** GF

Chilli & garlic, crispy shallots, pickled chilli

**Chargrilled Broccoli** VG

Sweet & spicy miso, yuzu, sesame, smoked almonds



**Churros** V

Milk chocolate & dulce de leche sauce, orange zest

**Pandan and Pineapple Suspiro** VG, GF

Pandan Meringue and Pandan cream, coconut ice cream and pineapple salsa

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All prices are listed in GBP & are inclusive of VAT.  
A discretionary 13% 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 ENCANTO

115 per guest

To be enjoyed by the whole table

**Guacamole** ♦ VG, GF

Avocado, chalaquita, yellow chilli, corn tortillas

**Edamame** VG, GF

Lemon & yellow chilli salt

**Wagyu Beef Gyoza**

Smoke shiitake, aji panca szechuan



**Classic Seabass Ceviche** ♦ GF

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

**Truffle Corvina Ceviche** GF

Truffle sauce, rice cracker, cep & cancha powder

**Bluefin Tuna Tataki** GF

Pickled shimeji, truffle, yuzu, ponzu, Oscietra caviar



**Wild Mushroom Czeula** V, GF

Peruvian potatoes, ceps puree, truffles

**Ribeye Steak** GF

Adobo, chimichurri

**Chargrilled Broccoli** VG

Sweet & spicy miso, yuzu, sesame, smoked almonds



**Churros** V

Milk chocolate & dulce de leche sauce, orange zest

**Manchego Cheesecake** V, GF

Buckwheat crumble, Manchego cheesecake, berries and hibiscus jam

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# MENÚ FIESTA

125 per guest

To be enjoyed by the whole table

**Guacamole** ♦ VG, GF  
Avocado, chalaquita & lime, corn tortilla

**Padron Peppers** VG, GF  
Lemon & yellow chilli salt

**Snow Crab Tostada**  
Corn tortillas, avocado puree, yellow chilli & Oscietra caviar

**Wagyu Bao** ♦  
Smoked wagyu brisket, truffle emulsion, rocket cress

♦  
**Classic Seabass Ceviche** ♦ GF  
“Leche de tigre”, red onion, sweet potatoes, jumbo corn

**Spicy Yellowfin Tuna Ceviche** ♦  
Ponzu, chilli, garlic, rice & nori cracker

**Coconut Seabream Ceviche** GF  
Limo chilli, fresh ginger & crispy plantain

**Argentinian Prawns** GF  
Winter tomato gazpacho, pink pepper corn, prawn cracker

**Beef Tataki** GF  
Red chilli, daikon, fig purée & truffle

♦  
**Miso Chilean Sea Bass Cazuela** ♦ GF  
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

**Australian Wagyu Sirloin** GF  
Gusacaca, wasabi cream & chimichurri

**COYA Chips** V, GF  
Smoked tomato sauce & Peruvian cheese sauc

♦  
**COYA Dessert Platter**  
Signature selection of desserts & exotic fruits

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# FLOOR PLAN & CAPACITY

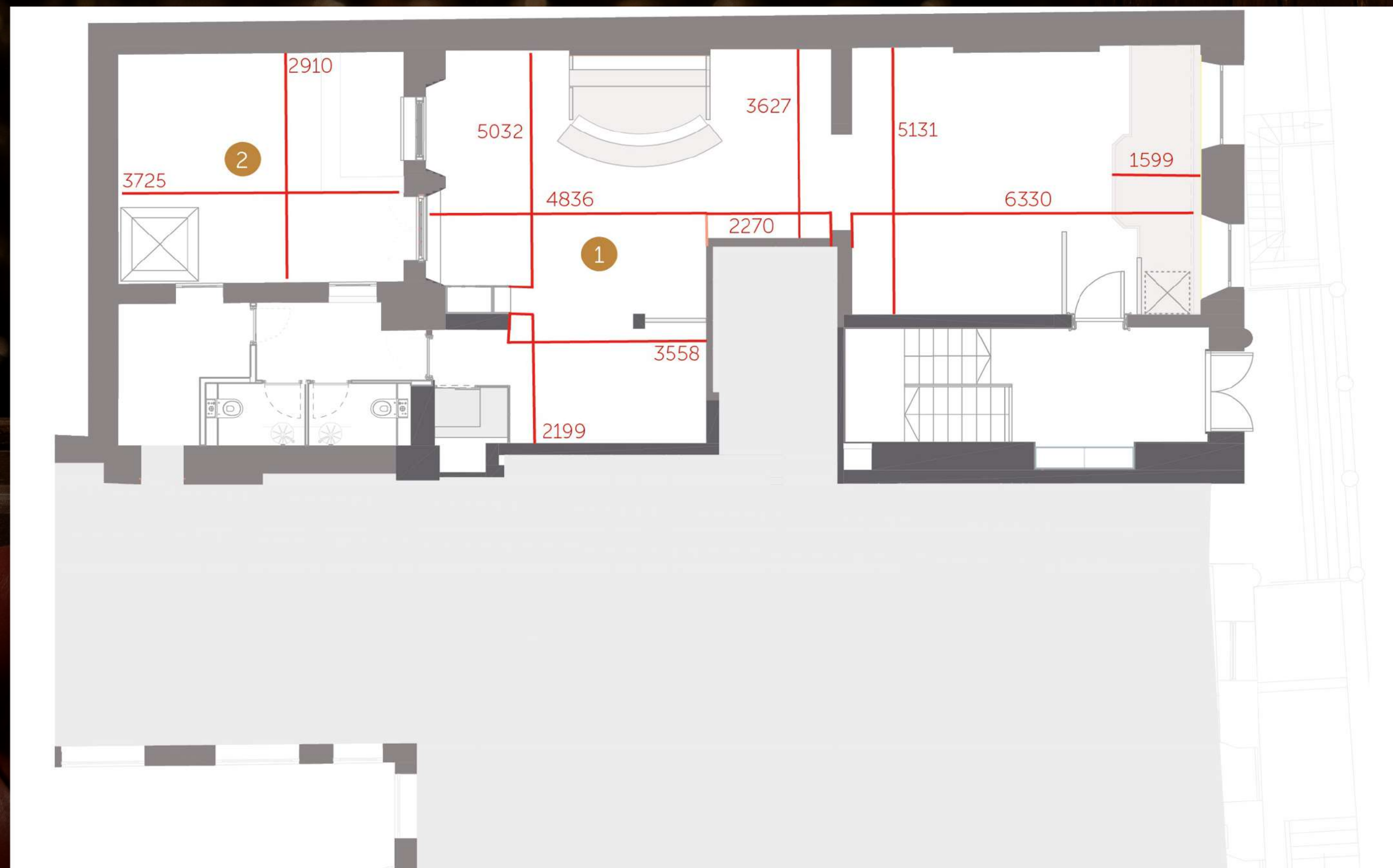
Section	Size (m2)	Standing	Seated
Pisco Bar	59	35	20
Private Dining Room	15	NA	12
Andean Room	22	NA	25
Illapa Room	37	NA	60
Main Dining	59	250	120



- 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 FESTIVE SERVICES

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

- Custom menus & place cards
- Day delegate packages
- Pisco masterclass
- Flower arrangements & decorations
- AV Facilities
- Exclusive venue hire
- Live entertainment



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



## COYA MAYFAIR

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