



COYA

# SALES & EVENTS BROCHURE

MAYFAIR 2024

## 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

# MENUS

## EL ALMUERZO FESTIVO

75 per person

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

◆ **Guacamole con Crocantes** VG GF  
Avocado, corn tortillas, chalaquita & ají amarillo

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◆ **Calamares con Ocopa** GF  
Crispy baby squid, quinoa, huacatay

◆ **Anticucho de Pollo** GF  
Corn-fed chicken thigh, ají amarillo, chives

◆ **Ceviche de Lubina Clásico** GF  
Sea bass, white corn, red onion, sweet potato

◆ **Soltero de Lentejas** VG GF  
Lentils, tomatoes, red onion, ají rocoto & fresh herbs

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

◆ **Arroz Nikkei** GF  
Chilean sea bass, rice, lime, ají amarillo

◆ **Cazuela de Zapallo y Garbanzos** VG GF  
Peruvian potatoes, butternut squash & chickpeas, lime, coriander

◆ **Arroz Chaufa** VG GF  
Stir-fried rice, seasonal vegetables, soy sprouts

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◆ **Pastel de Chocolate con Cerezas** V  
Spiced chocolate cake, speculos crunch, marinated cherries

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 ◆ Signature Dish



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

To be enjoyed by the whole table

◆ **Guacamole con Crocantes** VG GF  
Avocado, corn tortillas, chalaquita & ají amarillo

◆ **Bao con Wagyu**  
Smoked wagyu brisket, rocket cress  
truffle & ají amarillo mayo

◆ **Taco de Shiitake con Chalaquita** V  
Grilled shiitake, feta cheese, avocado & coriander

◆ **Anticucho de Pollo** GF  
Corn-fed chicken thigh, ají amarillo, chives

◆ **Soltero de Lentejas** VG GF  
Lentils, tomatoes, red onion, feta cheese  
botija olives & fresh herbs

◆ **Ceviche de Lubina Clásico** GF  
Sea bass, white corn, sweet potato, red onion

◆ **Ceviche de Atún Chifa**  
Spicy yellowfin tuna, sesame, soy, rice crackers

◆ **Tiradito de Pez Limón** GF  
Yellowtail, green chilli, daikon, orange tobiko

◆ **Arroz Nikkei** GF  
Chilean sea bass, bomba rice, lime, miso & ají amarillo

◆ **Bife de Ancho Picante** GF  
Spicy rib-eye, crispy shallots, ají limo

◆ **Papitas con Ajo** V GF  
Crispy baby potatoes, coriander aioli, garlic chips

◆ **Pastel Tres Leches** V  
Three milks cake, pistachio  
vanilla ice cream & caramelised kadaifi

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

## ◆ LA NOCHE BUENA

125 per person

To be enjoyed by the whole table

◆ **Guacamole con Crocantes** VG GF  
Avocado, corn tortillas, chalaquita & ají amarillo

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

◆ **Anticucho de Lomo de Res** GF  
Beef fillet, ají panca, chives & coriander

◆ **Camarones de Roca con Ají Verde** GF  
Crispy rock shrimp, chickpeas, salsa verde

◆ **Puplo Rostizado**  
Roasted octopus, sweet potatoes  
crispy chorizo & Botija olives

◆ **Ceviche de Corvina a la Trufa**  
Stone bass, truffle ponzu, dry ceps, chives

◆ **Ceviche de Dorada Criolla**  
Seabream, ají amarillo, sweet potatoes, white corn

◆ **Tiradito de Atún con Lúcumá**  
Yellowfin tuna, lucuma, wasabi tobiko, ají panca

◆ **Col Rizada con Queso Manchego** V  
Curly kale, goji berries, cranberries, manchego cheese

◆ **Arroz Caldoso con Hongos y Trufa** V GF  
Bomba rice, roasted mushrooms  
black truffles & ají amarillo

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

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

◆ **Brócoli** VG GF  
Tenderstem broccoli, sesame seeds  
ají rocoto & soy dressing

◆ **Pastel de Chocolate con Cerezas** V  
Spiced chocolate cake, speculos crunch  
marinated cherries

◆ **Suspiro de Coco** V GF  
Coconut merengue, coconut cream  
mango & passion fruit sauce

◆ **Tarta de Pecanas** V  
Pecan nuts tart, salted caramel, lucuma ice cream

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## ◆ NOCHE DE REYES

150 per person

To be enjoyed by the whole table

◆ **Selección de Salsas con Crocantes** VG GF  
Guacamole, spicy chickpeas & rocoto served with  
corn tortillas and quinoa flatbread

◆ **Empanadas de Carne**  
Corn empanada, smoked wagyu brisket, garlic sauce

◆ **Anticucho de Setas** VG GF  
Portobello mushrooms, ají panca, chives & parsley

◆ **Wonton de Mariscos**  
Lobster & prawns, ají amarillo & fresh herbs

◆ **Soltero de Lentejas** VG GF  
Lentils, tomatoes, red onion, ají rocoto & fresh herbs

◆ **Ceviche de Corvina a la Trufa**  
Stone bass, truffle ponzu, dry ceps, chives

◆ **Ceviche de Dorada Criolla**  
Seabream, ají amarillo, sweet potatoes, white corn

◆ **Tiradito de Vieiras y Pera Nashi**  
Orkney scallops, nashi pears, black truffle sauce  
coriander & yuzu tobiko

◆ **Tataki de Res** GF  
Beef sirloin tataki, chilli salsa, grilled leeks  
spicy cashew nuts purée

◆ **Langosta Rostizada** GF  
Grilled lobster from the market, smoked ají panca but

◆ **Costilla de Lomo Largo** GF  
Australian wagyu tomahawk, chimichurri  
tamarind & truffle jus

◆ **Yuquita Frita** GF  
Crispy cassava chips & guasacaca sauce

◆ **Arroz Chaufa** V GF  
Stir-fried rice, seasonal vegetables, soy sprouts

◆ **Brócoli** VG GF  
Tenderstem broccoli, sesame seeds  
ají rocoto & soy dressing

◆ **Bandeja de Postres**  
Signature selection COYA desserts and exotic fruits



# 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

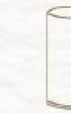
COYA Pisco, fresh lime juice, sugar, egg white, Angostura bitters.



### 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

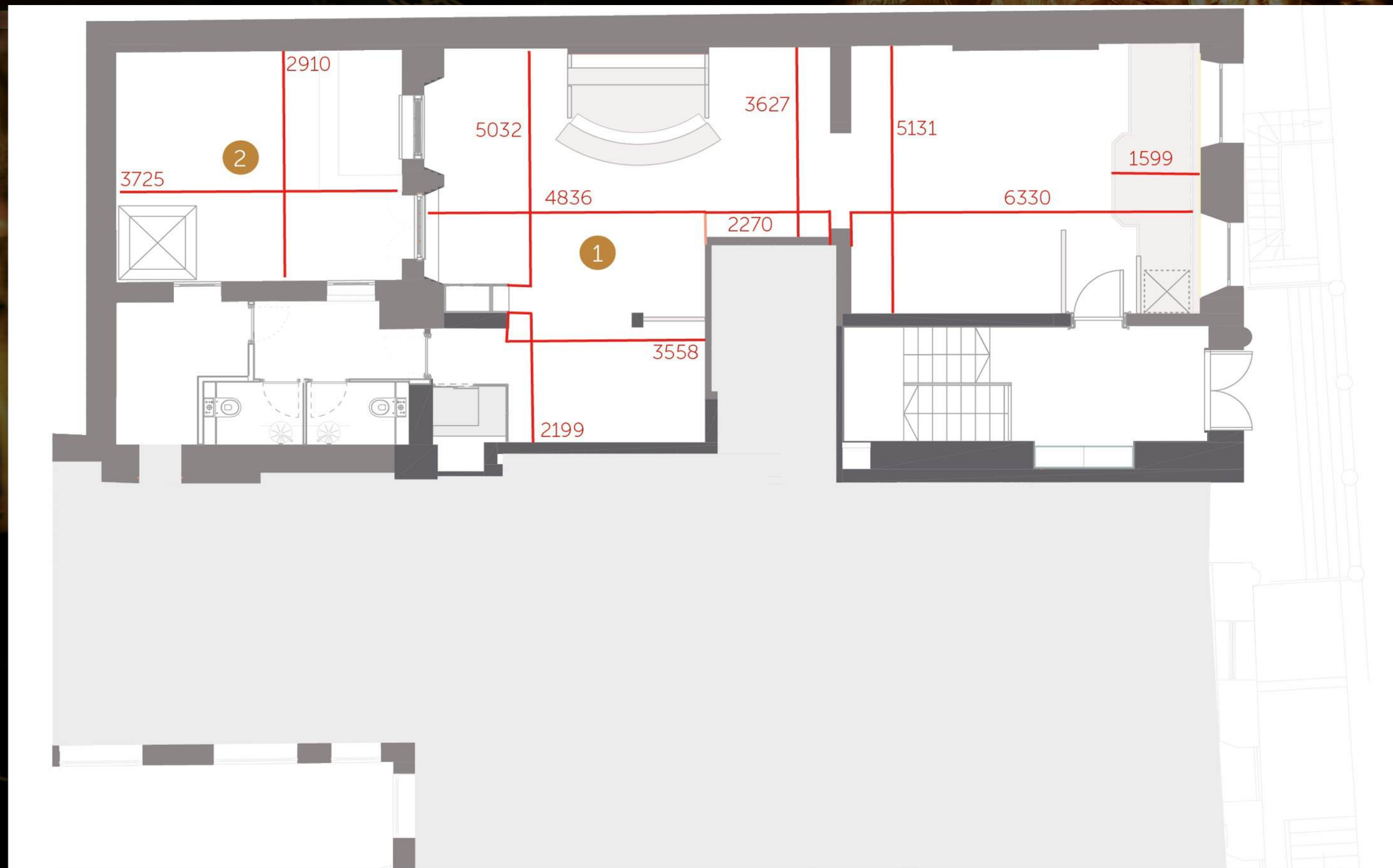
Section	Size (m2)	Standing	Seated
Pisco Bar	59	35	20
Private Dining Room	15	NA	12
Andean Room	22	NA	25
Illapa Room	37	NA	60
Main Dining	59	250	120



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

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.](#)