

COYA

FESTIVE 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.

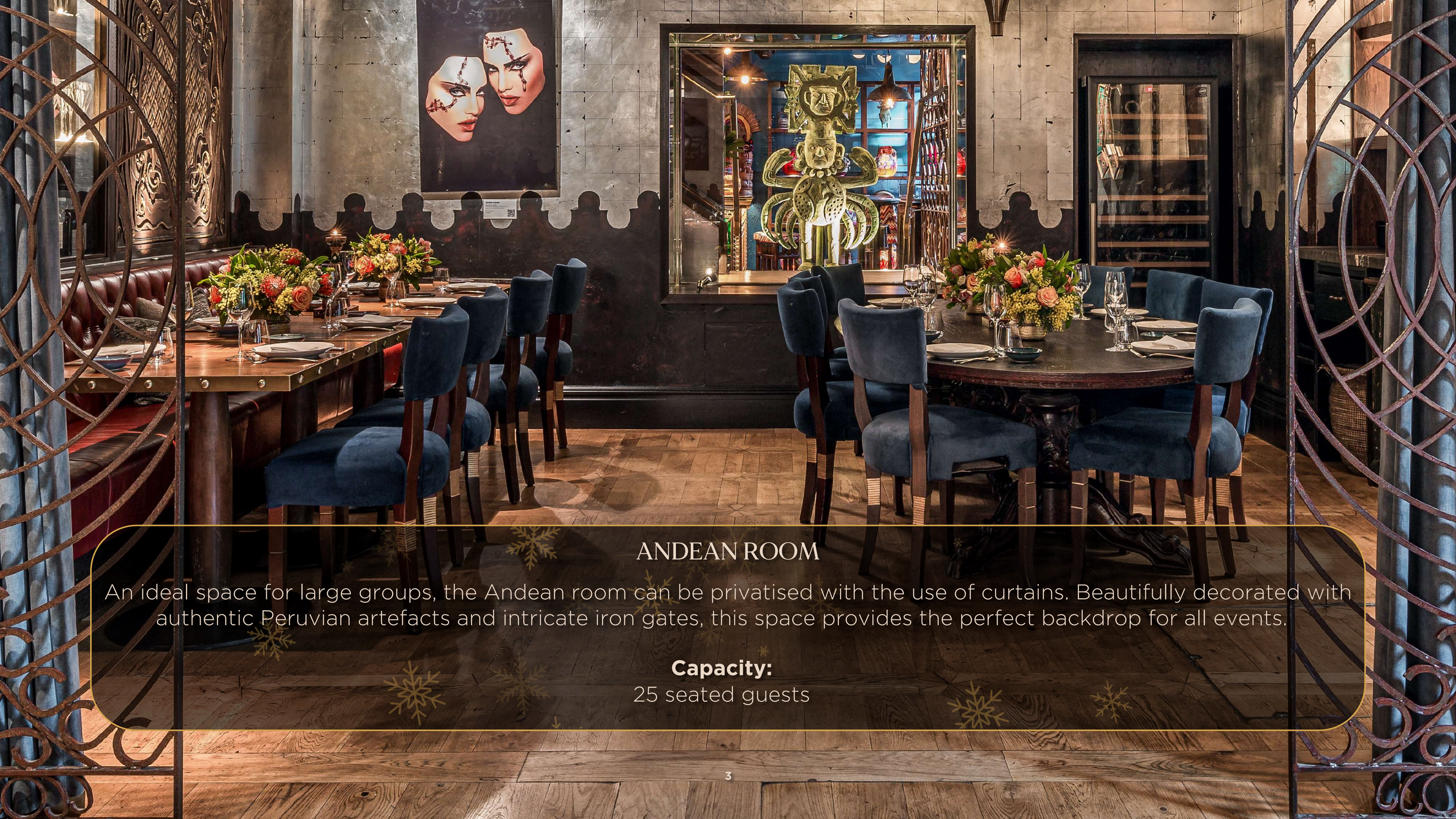
Nestled in the heart of Mayfair, COYA captures the essence of Peru, bringing together diverse culinary traditions, innovative cocktails and an unforgettable atmosphere with live entertainment, art and unique décor.

VENUE

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 Mayfair today.



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:
25 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:

45 seated guests

60 seated guests (Combined with Andean Room)

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



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 perfect for all types of celebrations. The covered Member's Club patio is the perfect area for a drink away from Mayfair's bustle.

Capacity:
48 seated guests
70 standing guests (subject to furniture removal)



PISCO BAR

The Pisco Bar & Lounge is 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, flavor & ambiance.

Capacity:
16 seated guests
50 standing guests



MENÚ BRILLO

70 per guest
To be enjoyed by the whole table

PARA EMPEZAR

Guacamole ◈ GF
Charred tomato, red onion, corn tortilla

Rock Shrimps Chicharrones GF
Green chilli sauce, lime

Beetroot Tacos V
Goat cheese, aji amarillo, candied walnuts

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

Salmon Tiradito
Green tomatio, yuzu tobiko

PLATOS FUERTES

Salmon GF
Ají panca, cucumber, apple, jalapeño

Baby Chicken GF
Ají panca, coriander aïoli, lemon

COYA Patata Bravas ◈ V, GF
Smoked tomato salsa, Peruvian cheese salsa

POSTRES

Churros de Naranja V
Orange & lime churros, milk chocolate & dulche de leche

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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 ALEGRIA

95 per guest
To be enjoyed by the whole table

PARA PICAR

Guacamole ◈ GF
Tuna tartare, Peruvian salsa, corn tortilla

Chicken Anticuchos ◈ GF
Ají amarillio, tamarind, chives

Wagyu Beef Empanadas
Salsa de ajo

PARA EMPEZAR

Sea Bream Ceviche GF
Ají amarillio, sweet potatoes, choclo, crispy squid

Spicy Yellowfin Tuna Ceviche
Chilli, ponzu, sesame, crispy rice

Yellowtail Tiradito
Green chilli sauce, daikon, orange tobiko

PLATOS FUERTES

Whole Sea Bream
Salsa verde, smoked tomato relish

Spicy Beef Tenderloin
Crispy garlic, pickled chillies

Aubergine & Cucumber V, GF
Ají verde salsa

Roasted Pumpkin V, GF
Rocoto honey, Peruvian mint

POSTRES

Churros de Naranja V
Orange & lime churros, milk chocolate & dulche de leche

Tarta de Queso GF
Manchego cheesecake, buckwheat & sour cherry preserves

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MENÚ ENCANTO

120 per guest
To be enjoyed by the whole table

PARA PICAR

Guacamole ◈ GF
Crab tartare, Peruvian salsa, corn tortilla

Crab Toast
Celeriac, mango, Oscietra caviar

Wagyu Bao
Truffle emulsion, rocket

Chicken Anticuchos ◈ GF
Aji amarillio, chives

PARA EMPEZAR

Ceviche Mixto GF
Prawns, crispy squid, coconut, plantain

Halibut Tiradito
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

Crab Causa
Potato, avocado, ají amarillo, tomato

PLATOS FUERTES

Grilled Tiger Prawns GF
Chilly salsa, soy, spring onion

Chilean Wagyu Sirloin (Grade 4-5) GF
Chimichurri, salsa criolla

Wood-Fired Winter Vegetables V, GF
Ají rocoto butter, huacatay

Purple Potato Gratin V, GF
Ají amarillo, truffle Peruvian sauce

POSTRES

Churros de Naranja V
Orange & lime churros, milk chocolate & dulche de leche

Palomitas
Pop corn vanilla mousse and miso caramel

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◈ Global Signature Dish
(V) Vegetarian (VG) Vegan (GF) Gluten Free



MENÚ FIESTA

145 per guest
To be enjoyed by the whole table

PARA PICAR

Guacamole ◈ GF
Peruvian salsa, patacones, caviar

Lobster Bao
Apple celeriac, coleslaw, Oscietra caviar

Wagyu Beef Taco
Truffle , bell peppers, aji rocoto, egg yolk

Chicken Empanadas
Salsa de ajo

PARA EMPEZAR

COYA Grand Ceviches & Tiraditos
A selection of our finest ceviches and tiraditos,
dressed in vibrant leche de tigre
Additional caviar **15**

PLATOS FUERTES

Lobster Cazuela
Bomba rice, salsa criolla, saffron, coriander

Australian Wagyu Tomahawk (Grade 4-5)
Padron peppers, guasacaca, salsa criolla

Brussel Sprouts V
Anticuchera glaze, crispy quinoa

Baby Potatoes V, GF
Ají amarillio truffle butter sauce

POSTRES

Dessert Platter
COYA's signature selection of our finest desserts,
paired with fresh fruits & house made sorbets

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FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Pisco Bar	59	50	16
Private Dining Room	15	NA	12
Andean Room	22	NA	25
Illapa Room	37	NA	45
Main Dining	59	180	120
Main Dinning + Lounge	NA	220	150



1 Reception

2 Pisco Bar

3 Private Dining Room

4 Andean Room

5 Illapa Room

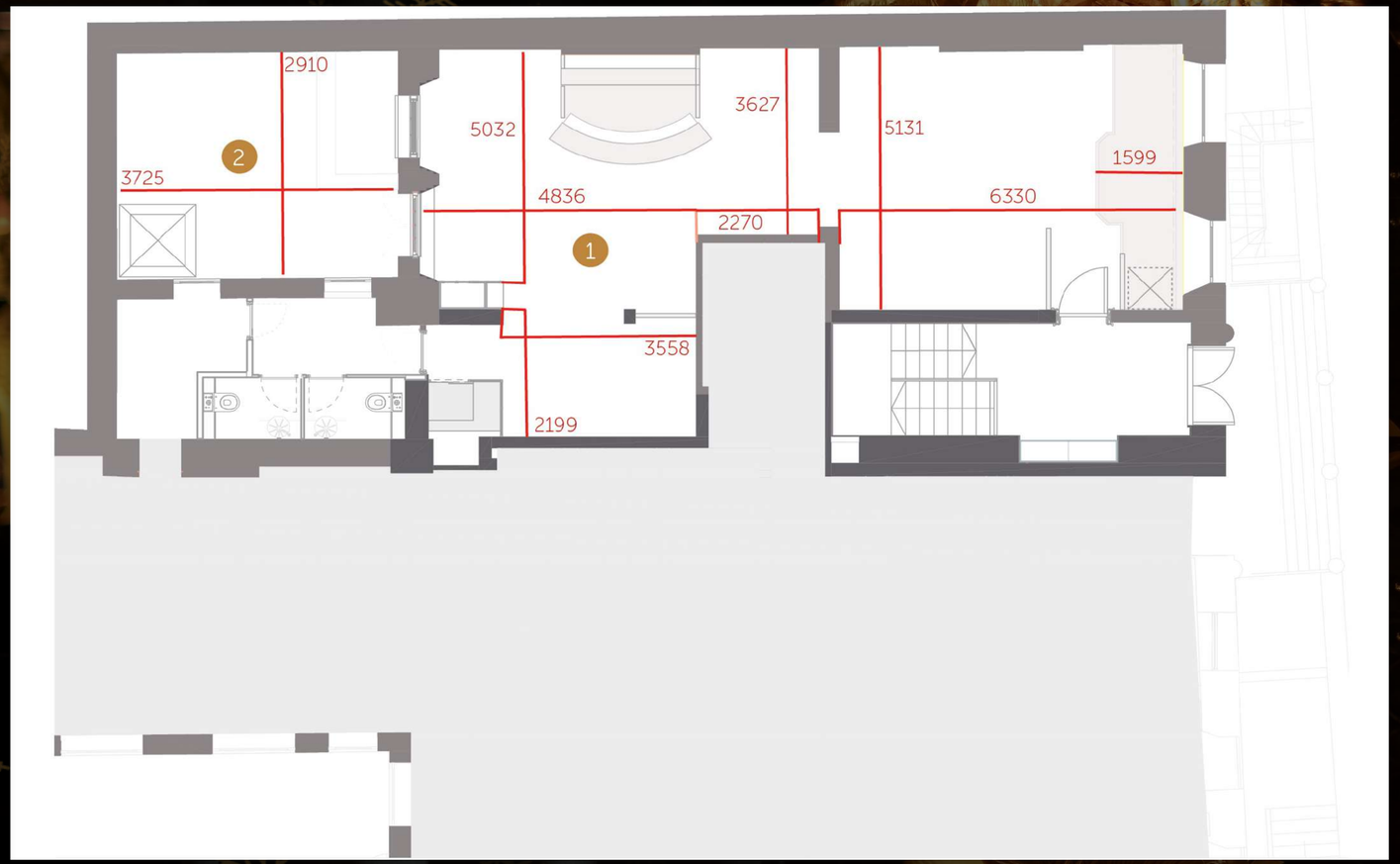
6 Main Dining

7 Restrooms

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MEMBERS' CLUB
FLOOR PLAN & CAPACITY

Section	Size (m2)	Standing	Seated
Members' Club	70	70	48
Members' Club Patio	17	15	NA



1 Members' Club

2 Members' Club Patio

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

COYA

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Click here for a virtual tour of our venue.