



COYA

SALES & EVENTS BROCHURE

CITY 2024



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.

THE VENUE

Step through our doors and be prepared to embark on a visual journey as our vibrant décor, inspired by the country's natural beauty, adorn the walls, creating a warm and inviting atmosphere.

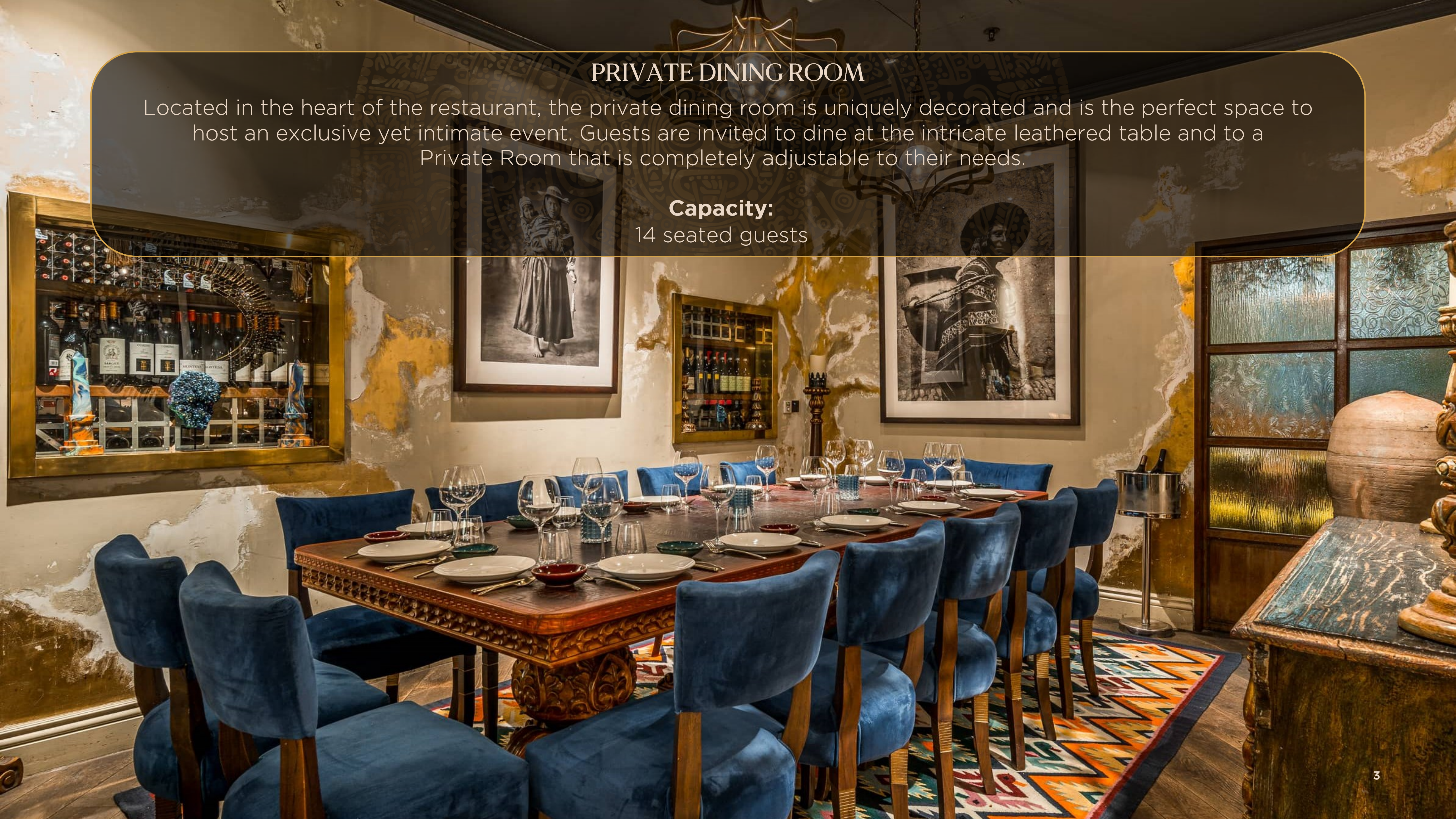
Our dedicated team takes pride in curating events that reflect the unique personality of each occasion, ensuring that every detail is meticulously crafted to exceed your expectations.

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



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

The image shows the interior of a bar and lounge with a Peruvian theme. The walls are painted a deep blue and feature several circular gold-framed mirrors. The ceiling is made of dark wood beams with various hanging plants and light fixtures, including a large, ornate chandelier. In the foreground, there is a bar counter with a brass finish and a large glass pitcher of red liquid. To the right, a bar cart holds bottles of Bollinger and Ruinart champagne. In the background, a red sofa is visible on a raised platform. The overall atmosphere is warm and sophisticated.

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



MENUS



COYA

SELECCIÓN DE CANAPÉS

SAVORY

Tostada de Atún GF 7
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Baos con Cerdo 7
Pulled pork, chipotle, salsa criolla

Tacos del Día 6
Daily selection of taco

Tacos de la Temporada 6
Daily selection of vegetarian taco

Soft shell crab tacos GF 8
Soft shell crab, yuzu, avocado, aji limo coleslaw

Empanadas de Lubina Cilena 6
Corn empanada, Chilean sea bass, mojo verde

Anticucho de Pollo GF 7
Chicken, aji amarillo, garlic

Anticucho de Setas VG GF 5
Portobello mushrooms, aji panca, parsley

Anticucho de Res GF 9
Beef fillet, aji panca, coriander

SWEET

Churros de Naranja V 5
Orange and lime churros, milk chocolate & dulce de leche

Paletas Selección GF 5
Selection of ice creams

If you have allergies or dietary enquiries please speak to our staff prior to ordering.
A discretionary 15% service charge will be added to your bill
coyarestaurant.com @coyaangelcourt | #coyaangelcourt
V: Vegetarian GF: Gluten Free VG: Vegan



COYA

SELECCIÓN DE BOWL FOOD

SAVORY

Ceviche de Lubina Clásico GF 9
Seabass, red onion, sweet potato, white corn

Ceviche de Atún Chifa 9
Yellowfin tuna, soy, sesame seeds, rice crackers

Chicken Chicharrones 10
Deep fried chicken, Huacatay and tarragon emulsion, capers

Trio de Maíz VG GF 9
Josper corn, crispy corn, white corn, sweet onions

Tiradito de Pez Limón 9
Yellowtail, green chilli, radish, orange tobiko

Tiradito de Hiramasa a la Trufa 10
Kingfish, dashi, truffle oil, chives

Arroz Nikkei GF 15
Chilean sea bass, rice, lime, aji amarillo

Papa Seca con Setas Y Trufa VG GF 12
Peruvian potatoes, wild mushrooms, truffles

Patatas Bravas V GF 9
Crispy potatoes, spicy tomato sauce, huancaína sauce

SWEET

Churros de Naranja V 9
Orange and lime churros, milk chocolate & dulce de leche

Suspiro de Coco y Frambuesa GF 9
Coconut mousse, meringue, raspberry and hibiscus sauce, piquillo and raspberry sorbet

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* Please note that the menus and prices are subject to seasonal changes

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MENUS

GROUP LUNCH MENU

For groups of 7 guests and above
75 per person

Tacos de Salmon
Smoked salmon,
aji amarillo cream cheese

Anticucho de Pollo GF
Chicken, aji amarillo, chives

Ceviche de Lubina Clásico GF
Seabass, red onion, sweet potato
white corn

Corvina a la Trufa
Stone bass, truffle, ponzu, chives

Trio de mais VG GF
Josper corn, crispy corn, white
corn, sweet onion

Tataki de Atún Nikkei
Yellowfin tuna, papaya, passion
fruit, aji panca oil

Salmón a la Brasa GF
Salmon fillet, stir-fried quinoa
soy, green vegetables

Pollo a la Parilla GF
Corn fed baby chicken, aji
panca, coriander

Berenjena VG
Japanese aubergine, miso
lemon, achiote

Tres Leches V
Three milks cake, vanilla ice cream
salted dulce de leche

Churros de Naranja V
Orange and lime churros
milk chocolate and dulce de leche

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MENÚ DE PLATA

For groups of 7 guests and above
95 per person

Crocantes con Guacamole VG GF
Corn tortillas, plantain, aji amarillo
guacamole

Tostada de Atún
Corn tostada, yellowfin tuna
seaweed salad, spicy mayo

Calamares con Ocopa GF
Baby squid, Peruvian marigold, quinoa

Ceviche de Lubina Clásico GF
Seabass, red onion, sweet potato
white corn

Ceviche de Corvina a la Trufa
Stone bass, truffle, ponzu, chives

Tiradito de Pez Limón
Yellowtail, green chilli, radish,
orange tobiko

Arroz Nikkei GF
Chilean seabass, rice, lime, chilli

Lomo de Res GF
Spicy beef fillet, crispy shallots
aji limo

Brócoli VG GF
Tenderstem broccoli, sesame seeds

Trigo en Wok VG
Stir fried spelt, seasonal vegetables,
aji panca

Churros de Naranja V
Orange and lime churros
milk chocolate and dulce de leche

Tarta de Queso V GF
Manchego cheesecake, blackberries
spices

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MENÚ DE ORO

For groups of 7 guests and above
115 per person

**Crocantes con Guacamole
y Chalaquita** VG GF
Corn tortillas, guacamole, aji limo

Anticuchos de Res GF
Beef fillet, aji panca, coriander

Empanadas de Lubina Chilena
Corn empanadas, Chilean seabass
mojo verde

Ceviche de Lubina Criolla GF
Seabass, sweet potato
white corn, aji amarillo

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds
rice crackers, soy

Tataki de Res GF
Beef tataki, grilled leeks, cashew nuts

Cola de Rape Asada GF
Roasted Monkfish tail, fennel, coconut, mussels

Chuletas de Borrego GF
Rack of lamb, tamarillo chutney
huacatay

Patatas Bravas V GF
Crispy potatoes, spicy tomato sauce
huancaína sauce

Churros de Naranja V
Orange and lime churros
milk chocolate and dulce de leche

Tres Leches V
Three milks cake, vanilla ice cream
salted dulce de leche

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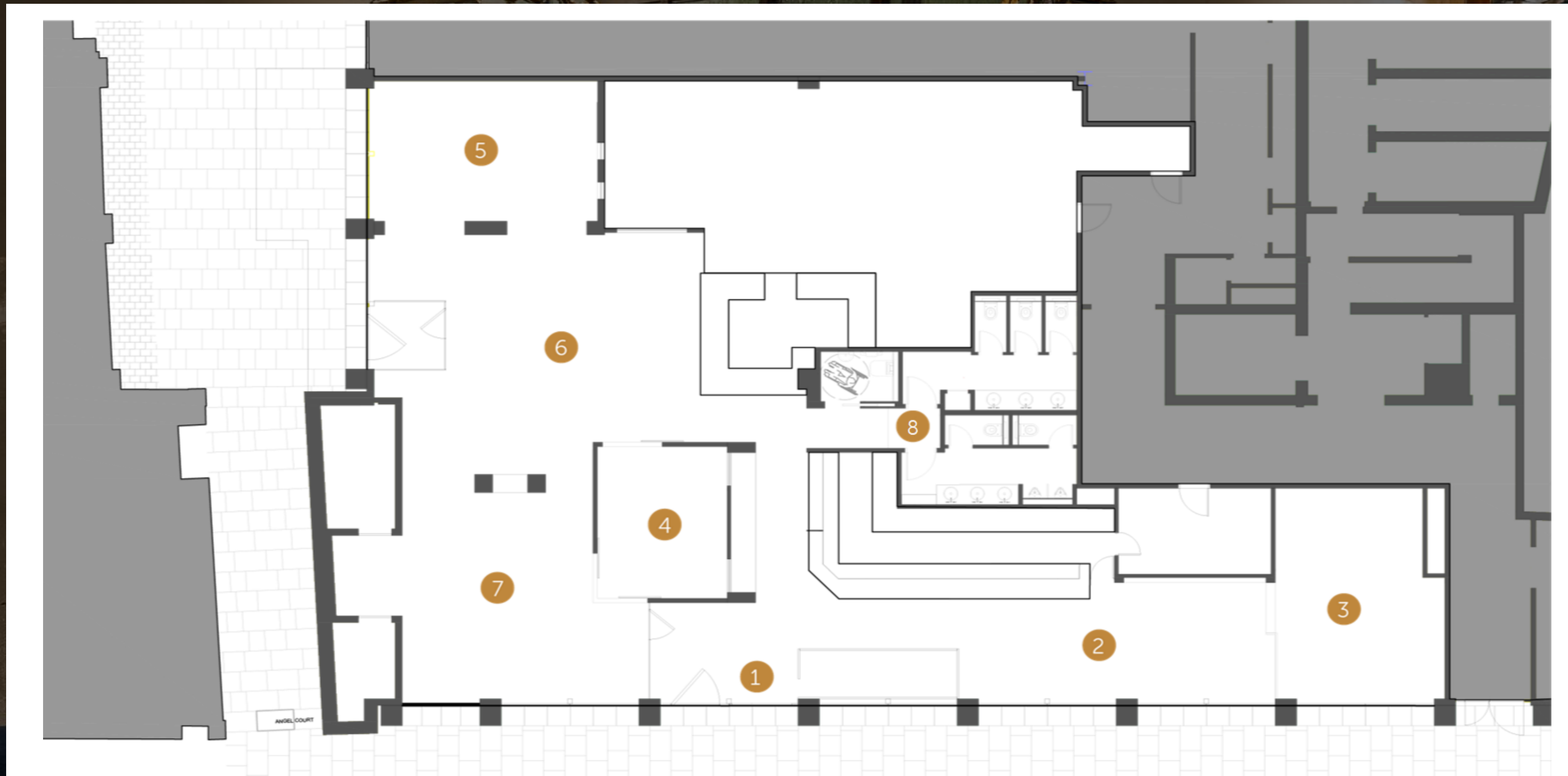
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FLOOR PLAN & CAPACITY

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	197	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

Enhance your experience at COYA Mayfair by adding one of our additional services to your upcoming event.



- Bespoke menus
- Masterclasses

- DDR packages
- AV Facilities
- Live entertainment

- Exclusive venue hire
- Displayed seating plan & place cards

City of London – Mayfair – Paris – Dubai – Abu Dhabi – Riyadh – Doha
Mykonos – Marbella – Monte Carlo – Barcelona



COYA CITY

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