



# LOA

Events & Private Dining Brochure

South American Cuisine

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## Brand Overview

LOA is a vibrant, open-air restaurant and lounge inspired by the warmth, colour, and energy of Latin America. Recognised by the Michelin Guide, it blends premium food, innovative mixology, and a laid-back yet refined atmosphere.

Designed for both daytime gatherings and sunset-to-night experiences, LOA offers a seamless balance of flavour, energy, and elegance, making it an ideal setting for private events, corporate functions, and special occasions.





## Executive Head Chef

Chef Martin Lirkov leads the culinary vision across Lifestyle Group's portfolio, including Aki, Loa, Tora, Manta, and Amami. Known for his versatility and refined approach, he works across multiple cuisines and dining styles, shaping menus that reflect the distinct character of each concept.

For events and special occasions, Chef Martin and his team curate bespoke menus that showcase vibrant flavours, premium ingredients, and signature dishes from across the group, bringing creativity, energy, and a sense of occasion to every experience.

# Restaurant

LOA's culinary offering brings together bold Latin American flavours with contemporary techniques and premium ingredients. From fresh crudos and ceviches to fire-led dishes and signature sharing plates, every element is designed to create a dynamic and social dining experience.





## Bar & Cocktails

Signature cocktails crafted for the LOA atmosphere.

The bar at LOA plays a central role in the overall experience. Inspired by Latin American ingredients and culture, the cocktail programme blends creativity with precision, offering both classic interpretations and signature creations.

From welcome drinks to full open-bar experiences, beverage offerings can be fully tailored to suit the tone and style of each event.



## Group Sharing Tasting Menu 01

€45.50 (per person)

### FOR THE TABLE

#### **Mushroom Jalea**

Porcini Salt | Black Garlic Ranch

#### **Fried Chicken**

Smoked Chilli Mayo

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### CRUDO & NIKKEI

#### **Torched Salmon Nigiri**

#### **Shrimp Futomaki**

Fried Shrimp | Wasabi | Aji Amarillo

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### LAND & SEA

#### **Pollo a la Brassa**

Traditional Grilled Chicken

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### VEGETABLES & SIDES

#### **Asador Salad**

Tomato | Panca Dressing | White Onion | Oregano

#### **Spiced Fries**

Chipotle Aioli

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### DESSERT

#### **Maiz Tres Leches**

Vanilla Sponge | White Chocolate | Popcorn

All menus are inclusive of VAT. Group menus are non inclusive of beverages.  
Kindly advise the event team in advance should there be any dietary requirements or allergies.



## Group Sharing Tasting Menu 02

€55.90 (per person)

### FOR THE TABLE

#### **Fried Oyster**

LOA Truffle Hot Sauce | Queso Fresco | Huitlacoche Labneh

#### **Guacamole**

Blue Corn Tostadas

#### **Shrimp Dumpling**

Red Prawn Crema

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### CRUDO & NIKKEI

#### **Plato De Sushi**

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### LAND & SEA

#### **Grilled Prawns**

Lime | Chilli | Garlic

#### **Ribeye**

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### VEGETABLES & SIDES

#### **Spiced Fries**

Chipotle Aioli

#### **Pan Tossed Greens**

Roast Garlic Oil | Smoky Soy

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### DESSERT

#### **Passionfruit & White Chocolate Cheesecake**

Passionfruit Curd | Mango Sorbe



## Group Sharing Tasting Menu 03

€105.00 (per person)

### COCKTAIL OF YOUR CHOICE

#### FOR THE TABLE

### Short Rib Bao Bun

House Pickle | Aji BBQ | Peanuts

### Fried Oyster

LOA Truffle Hot Sauce | Queso Fresco |  
Huitlacoche Labneh

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### CRUDO & NIKKEI

### Seared Beef Crudo

Walnut Soy | Pickled Mustard Seeds

### Ceviche Experience

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### LAND & SEA

### Grilled Butterfly Seabass

Amarillo Butter

### Barbacoa Lamb Rump

Chipotlera Glaze | Jalapeno

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### VEGETABLES & SIDES

### Asador Salad

Tomato | Panca Dressing | White  
Onion | Oregano

### Mushroom Cazuela

Truffle | Garlic Butter | Egg

### DESSERT

### Corn Husk Meringue

Dulce Leche | Almonds | Corn Custard

### Passionfruit & White Chocolate Cheesecake

Passionfruit Curd | Mango Sorbet

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## Group Canape Menu 01

€59.90 (per person)

### Starter Canapés

Fried Plantain  
Crispy Tuna Tacos  
Salmon Mosaic  
Seared Beef Crudo  
Pork Cheek Kakuni

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### Main Canapés

Peruvian Chicken Anticuchos  
Crispy Tiger Prawns  
Smoked Pork & Beef Bao Bun  
Rosted Peruvian Octopus  
Corn Ribs  
Steamed Pork Dumpling  
Brisket Fried Rice  
Fried Oyster  
Buttermilk Chicken Thighs  
Fried Spicy Tofu

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### Sweet Canapé

Corn Husk Meringue  
Coconut & Spiced Rum Pannacotta  
Dark Chocolate Brownie

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## Party Package 01

€70.00 (per person up to 3 hours)  
 €10.00 (per person for additional hour)

### Canapés

Pollo Fritto	Iberico Pork
Fish Taco	Brisket Fried Rice
Cassava Cheese Rolls	Vegetable Fried Rice
Corn Ribs	Beef BAO Buns
Assorted Dumplings	Truffled Potato Papa Rallena
Quinoa Salad	

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### Sweet Canapé

Grilled Pineapple  
 Corn Husk Meringue

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### STANDARD BEVERAGE PACKAGE WITH SPIRITS

#### Cocktails

Aperol Spritz	Cuba Libre
Campari Spritz	Negroni

#### Includes

Prosecco,	Gin Gordons	Campari
Red and White Wine,	Angostura White	Liqueurs
Whisky JB,	Rum Captain Morgan Spiced	Local Beer
Vodka Smirnoff Red,	Tequila Jose Cuervo	Soft Drinks
Johnny Walker Red Label,	Aperol	Still and Sparkling Water

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## Party Package 02

€84.50 (per person up to 3 hours)  
 €15.00 (per person for additional hour)

### Starter Canapés

Futomaki	Torched Salmon Nigiri	Beef Tartare
Charred Corn Salad	Seabass Crudo	Guacamole

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### Main Canapés

Seabass Tempura	Jerusalem Artichoke	Pollo Fritto
Sweet Potato Dumpling	Beef Anticuchos	Smoked Pork Cheese Taco
	Lamb Empanada	

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### Sweet Canapé

Chocolate Churros	Grilled Pineapple	Corn Husk Meringue
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### CLASSIC BEVERAGE PACKAGE WITH COCKTAILS & SPIRITS

#### Cocktails

Cuba Libre	Aperol Spritz	Mimosa
Screwdriver	Campari Spritz	Bellini

#### Includes

Prosecco	Gin Tanqueray	Campari
Rose, Red and White Wine	Whisky Johnnie Walker Black	Aperol,
Olmecca Silver	Whiskey Jameson	Liqueurs
Vodka Smirnoff Red	Whiskey Jack Daniels	Beer
Gin Gordons	Rum Angostura Reserva	Soft Drinks
Gin Bombay Sapphire	Rum Captain Morgan Spiced	Still and Sparkling Water

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## Beverage Packages

### Stand Up Reception - Open Bar

#### CLASSIC BEVERAGE PACKAGE

€38.00 (pp) for up to 3 hours  
€9.00 per additional hour

SUPERIOR SPIRITS  
CLASSIC COCKTAILS  
WINES  
BEER  
STILL & SPARKLING WATER  
SOFT DRINKS

#### PREMIUM BEVERAGE PACKAGE

€48.00 (pp) for up to 3 hours  
€12.00 per additional hour

PREMIUM SPIRITS  
CLASSIC COCKTAILS  
WINES  
BEER  
STILL & SPARKLING WATER  
SOFT DRINKS

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## Beverage Packages

### During the Meal

#### CLASSIC WINE SELECTION

€15.50 (per person)

Half bottle of:  
RED OR WHITE WINE  
& STILL OR SPARKLING WATER

#### PREMIUM WINE SELECTION

€15.50 (per person)

Half bottle of:  
RED OR WHITE WINE  
& STILL OR SPARKLING WATER

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## Lounge

Our space combines warm interiors, elegant lighting, and stunning sea views, creating an atmosphere perfect for canape or drinks receptions.

Guests can enjoy curated menus, signature cocktails, and attentive service designed to make every occasion feel effortless.

**15** **30**  
SEATED STANDING



## Dining Room

Designed for stylish seated dining, or standing canape events, our space combines contemporary Latin American flair with elegant interiors and sweeping sea views. Whether hosting a corporate dinner, private celebration, or group gathering, guests can expect curated sharing menus, exceptional cocktails, and seamless hospitality throughout the evening.

**80** **150**  
SEATED STANDING



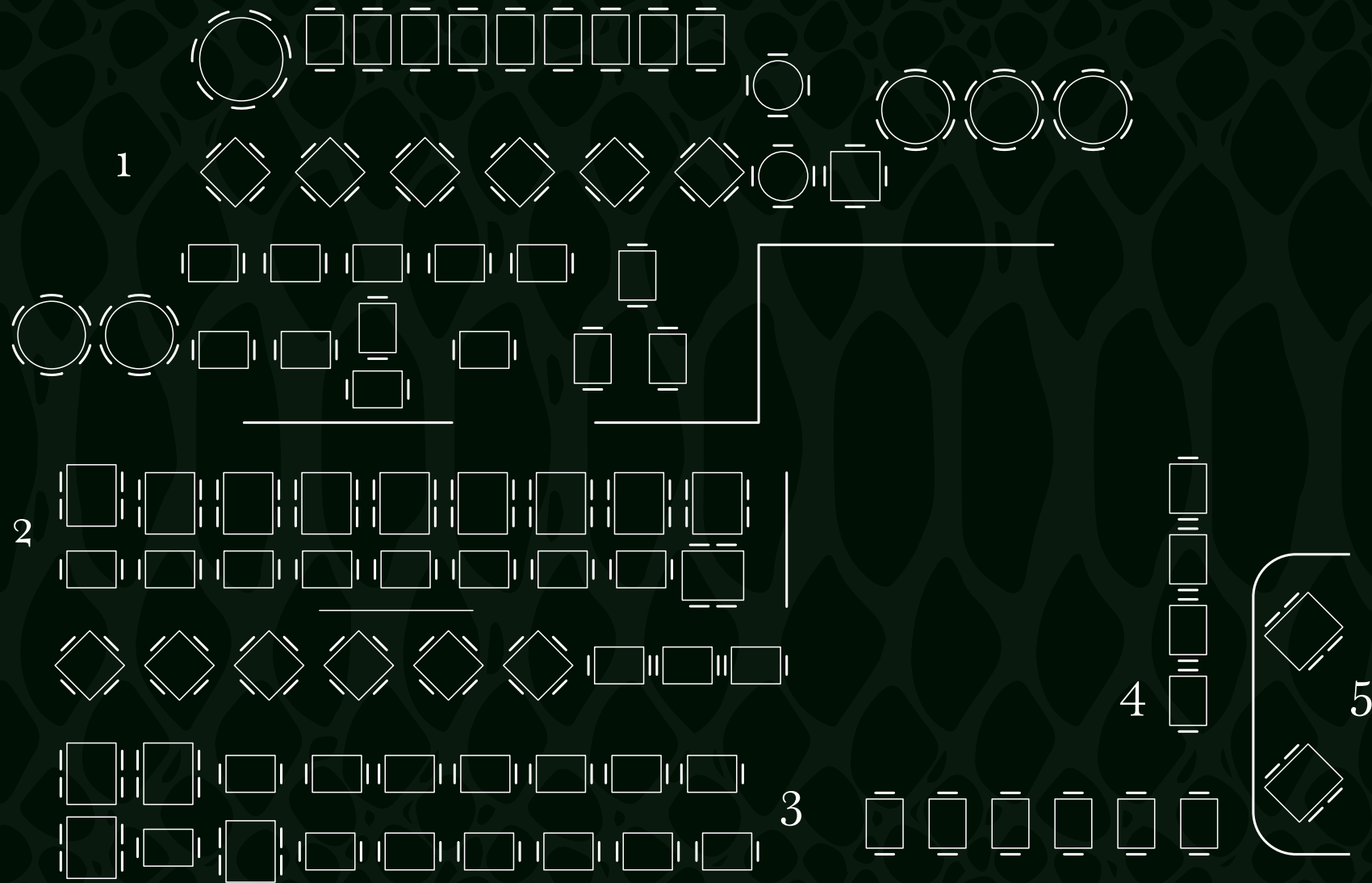
## Terrace

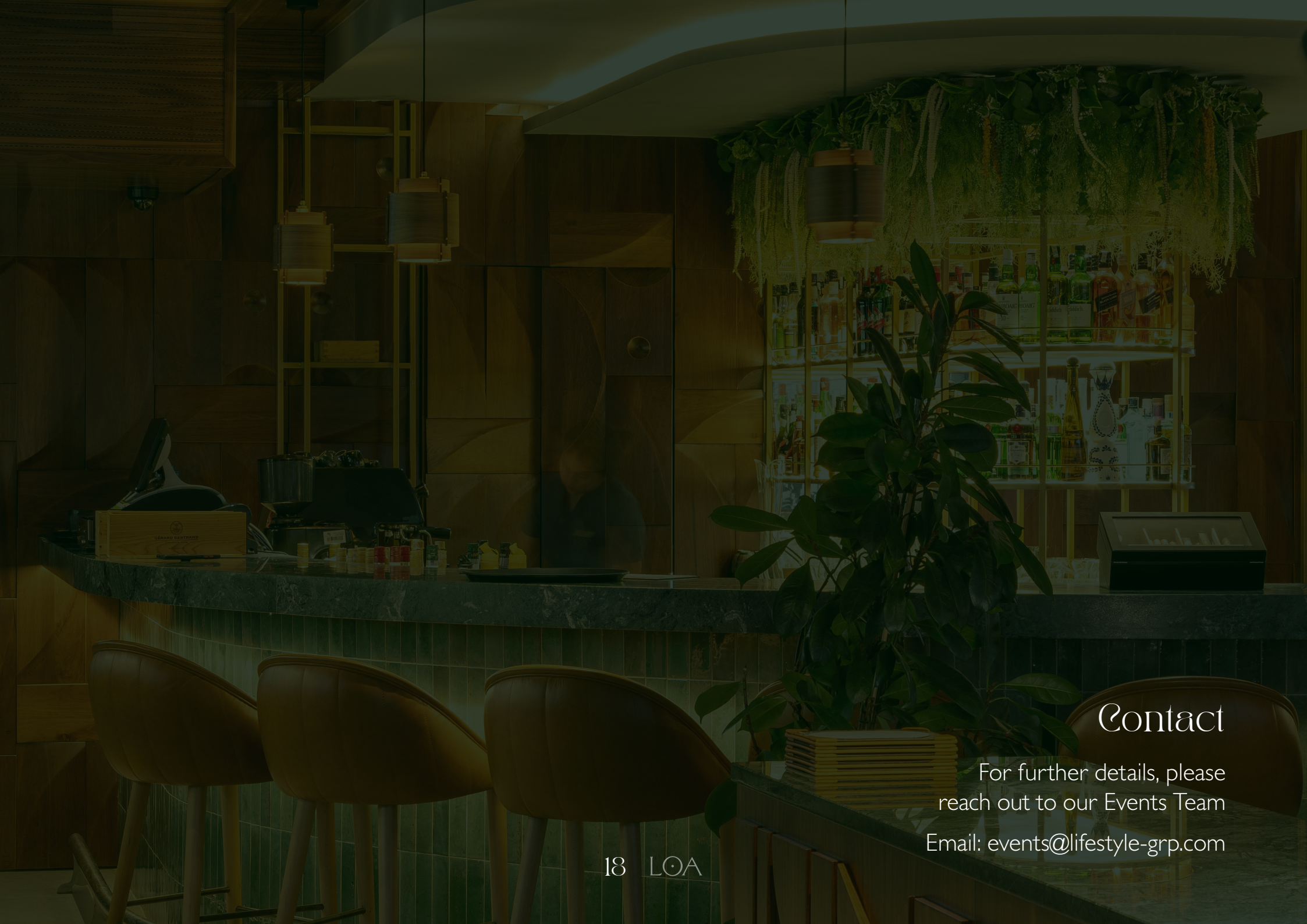
Our open-air terrace offers stunning sea views, flexible table layouts, and a relaxed coastal atmosphere. With different table sizes and an outdoor bar, it is ideal for seated dinners, casual drinks, private celebrations, weddings and evening gatherings, creating an effortless setting for both intimate occasions and larger events.

**134**  
SEATED

**220**  
STANDING

# Venue Floor Plan





## Contact

For further details, please  
reach out to our Events Team  
Email: [events@lifestyle-grp.com](mailto:events@lifestyle-grp.com)



# Lifestyle Group

A diverse collection of award-winning venues, from Michelin-recognised dining to casual and daylife experiences.



LIFESTYLE  
GROUP