

PARA PICAR

Appetizers

Classic Guacamole GF VG **19**
Avocado, corn tortillas, ají amarillo, lime

◆ **Tuna Guacamole** GF **49**
Avocado, tuna tartare, sesame, corn tortillas, ají amarillo
Oscietra Royal Caviar

Guacamole with Caviar GF 30g / **105** 50g / **175**
Avocado, lime, corn tortillas, Oscietra Royal Caviar

Crispy Salmon Tartare 2 pcs **16**
Spicy salmon tartare, crispy nori seaweed, cream cheese

Chicken Chicharrones **21**
Crispy chicken, chipotle, spicy guava sauce

Chicken Empanadas GF 3 pcs **21**
Corn empanadas, pulled chicken, garlic sauce

Wagyu Beef Empanadas GF 3 pcs **38**
Corn empanadas, pulled wagyu beef, garlic sauce

Potato Churros **42**
Crispy potato and parmesan churros, sour cream, Oscietra Royal Caviar

Tempura Rock Lobster and Vegetables 100g / **50**
Rock lobster and vegetables crispy tempura, selection of nikkei sauces

Casparian Caviar Degustation Platter
Served with a garnish selection, potato blinis and crispy causa
Oscietra Royal 50g / **165** 125g / **410** 250g / **825**
Beluga Royal 50g / **475** 125g / **1185** 250g / **2375**

PERUVIAN CAUSAS

Crispy Potato Causa

◆ **Truffle and Wagyu** **34**
Truffle cream cheese, wagyu beef cecina, ají amarillo

Seasonal Truffle **36**
Truffle cream cheese, summer truffle, manchego cheese

Caviar **165**
Cream cheese with nori, 50g of Oscietra Casparian Caviar

ANTICUCHOS

Charcoal Grilled Skewers

Mushrooms GF VG 2 pcs **16**
Grilled brown button mushrooms, ají panca, fresh herbs

Chicken GF 2 pcs **19**
Chicken thigh cooked over charcoal, mirin, chives

Pork Belly GF 2 pcs **21**
Smoked and grilled pork belly, spring onion

Japanese Wagyu Beef GF 1 pc **60**
Japaneese wagyu beef, smoked honey marinade, green salsa



COYA
M O N T E - C A R L O

CRUDOS

Citrus Cured Fish & Peruvian Style Sashimi

Ceviche Tasting **78**
Classic, Spicy, Veggie and Coconut ceviche

Sashimi Tasting GF 26 pcs **130**
Salmon, yellowtail, seabass, Akami tuna, Argentinian prawns,
10gr Oscietra Caviar

◆ **Classic Seabass Ceviche** GF **19** single / **36** double
Seabass, red onion, sweet potato, coriander

◆ **Spicy Tuna Ceviche** **25** single / **48** double
Bluefin tuna, sesame, soy, rice crackers

Veggie Ceviche GF VG **18** single / **34** double
Seasonal vegetables, green jalapeño, citrus caviar, coriander, cashew nuts

Yellowtail Ceviche GF **25** single / **48** double
Yellowtail, coconut, ginger, plantain, ají limo

Akami Tataki GF **36**
Bluefin tuna akami, summer truffle, ponzu

Beef Tataki **23**
Beef tataki, ají limo, cashew nuts, chives, crispy quinoa

Yellowtail Tiradito **20**
Yellowtail, green chili, daïkon, orange tobiko

Prawns Tiradito GF **19**
Raw Argentinian prawns, green chili, ginger, cucumber dressing

ENSALADAS

Salads

Corn Trio GF VG **38**
Sweet corn medley, crispy corn, sweet pepper, mint

Spinach and Manchego Cheese V **23**
Baby spinach, candied walnuts, cranberries, manchego

Miso Baby Gem VG **21**
Crunchy baby gem salad, sesame and miso dressing, nori seaweed

Origine of our produce fish Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

Our dishes are prepared in a kitchen where various allergens are used. Despite our precautions, we cannot guarantee the total absence of allergen traces. Please inform our team of any allergies, and we will do our best to accommodate your request. Prices in euro, tax & service included.

V Vegetarian / VG Vegan / GF Gluten Free

PESCADOS Y MARISCOS

Fish & Seafood

◆ **Chilean Seabass Cazuela** GF **58**
Chilean seabass, rice, lime, ají amarillo

◆ **Chilean Seabass** GF **52**
Chilean seabass, miso, ají amarillo

Catch of the Day GF 100g / **15**
Grilled fish, pineapple chimichurri, fresh herbs

Rock Lobster with Caviar 100g / **50**
Grilled rock lobster, served with miso butter,
Oscietra Casparian Caviar

Tiger Prawns GF 1 pc **38**
Grilled black tiger prawns, chili and spring onion condiment

Chaufa Rice with Octopus **44**
Spicy octopus, rice, eggs, onion, soybean sprouts

AVES Y CARNES

Poultry & Meat

Flank Steak GF **74**
Grilled Argentinian Black Angus flank topped with green salsa

Spicy Beef GF **54**
Charolais beef filet, crispy onions, spicy sauce

◆ **Grilled Baby Chicken** GF **38**
Corn-fed baby chicken, ají panca, coriander

Chilean Wagyu Rib-Eye GF 300g **134**
Chilean wagyu rib-eye, avocado sauce

Our Japanese Wagyu Selection
Striploin 100g / **120** - Filet 100g / **140**

VEGETALES Y CEREALES

Vegetables & Cereals

Spicy Chaufa Rice V **36**
Smoked seitan, rice, eggs, spring onion, soy sprouts

Potatoes with Garlic V GF **13**
Crispy potatoes, coriander aïoli, parsley

Potatoes with Truffle V GF **36**
Crispy potatoes, huancaína sauce, summer truffle

Broccoli GF VG **13**
Grilled sprouting broccoli, spicy sauce, sesame

Asparagus & Zucchini GF VG **13**
Grilled asparagus and zucchini cooked on the grill



Caviar LOVERS

Margarita Caviar GF 38

Codigo Silver Tequila , cointreau, lime juice, nori salt, 5g of Oscietra Royal Caviar

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Guacamole with Caviar GF

30g / **105** 50g / **175**

Avocado, lime, corn tortillas, Oscietra Royal Caviar

Caviar Taco 1 pc 33

Crispy mini taco, smoked eel sour cream, 10gr Oscietra Royal Caviar

Causa Frita 165

Crispy potato croquette, cream cheese with nori, 50gr Oscietra Royal Caviar

Coconut Ceviche 85

Yellowtail, coconut, ginger, plantain, aji limo, 20g of Oscietra Royal Caviar

Prawns Tiradito 50

Raw Argentinian prawns, ginger, cucumber dressing, 10g of Oscietra Royal Caviar

Chilean Seabass Cazuela GF 148

Chilean sea bass, rice, lime, aji amarillo, 30g of Oscietra Royal Caviar

Rock Lobster with Caviar 94

Grilled rock lobster, served with miso butter, Casparian Oscietra Royal Caviar

Casparian Caviar Degustation Platter

Served with a garnish selection, potato blinis and crispy causa

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Chocolate and Miso Tart 1pc 18

Tartlet, Iianka chocolate ganache, 5g of Oscietra Royal Caviar, caramel

and miso ice cream

Ice-cream & Caviar 68

Sour cream and vanilla ice-cream, 20gr Oscietra Royal Caviar

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