



COYA
MONTE-CARLO

MENU BAGUA

190 € per person

Tuna Guacamole GF

Avocado, tuna tartare, sesame, corn tortillas, ají amarillo

Chicken Empanadas GF

Corn empanadas, pulled chicken, garlic sauce

Causa with Truffle and Wagyu

Crispy Peruvian causa, truffle cream cheese, wagyu beef cecina, ají amarillo

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Yellowtail Ceviche GF

Yellowtail, coconut, ginger, plantain, ají limo

Veggie Ceviche GF VG

Seasonal vegetables, green jalapeño, citrus caviar, coriander, cashew nuts

Beef Tataki

Beef tataki, ají limo, cashew nuts, chives, crispy quinoa

Prawns Tiradito GF

Raw Argentinian prawns, green chili, ginger, cucumber dressing

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Chilean Seabass Cazuela GF

Chilean seabass, rice, lime, ají amarillo

Chilean Wagyu Rib-Eye GF

Chilean wagyu rib-eye, avocado sauce

Spinach and Manchego Cheese V

Baby spinach, candied walnuts, cranberry, manchego

Potatoes with Garlic V GF

Crispy potatoes, coriander aioli, parsley

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Dessert Selection

Selection of our best desserts

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