



COYA
MONTE-CARLO

MENU CAMANÁ

250 € per person

Classic Guacamole GF VG

Avocado, corn tortillas, ají amarillo, lime

Wagyu Beef Empanadas GF

Corn empanadas, pulled wagyu beef, garlic sauce

Chicken Chicharrones

Crispy chicken, chipotle, spicy guava sauce

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Yellowtail Ceviche GF

Yellowtail, coconut, ginger, plantain, ají limo

Spicy Tuna Ceviche

Bluefin tuna, sesame, soy, rice crackers

Beef Tataki

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

Miso Baby Gem VG

Crunchy baby gem salad, sesame dressing, miso

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Catch of the Day GF

Grilled fish, pineapple chimichurri, fresh herbs

Chilean Wagyu Rib-Eye GF

Chilean wagyu rib-eye, avocado sauce

Potatoes with Garlic V GF

Crispy potatoes, coriander aioli, parsley

Broccoli SG VG

Grilled sprouting broccoli, spicy sauce, sesame

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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