



COYA
MONTE - CARLO

MENU MACHU PICCHU

350 € per person

Guacamole with Caviar GF VG

Avocado, corn tortillas, ají amarillo, Casparian Caviar, lime

Causa with Truffle and Wagyu

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

Chicken Empanadas GF

Corn empanadas, pulled chicken, garlic sauce

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Yellowtail Ceviche GF

Yellowtail, coconut, ginger, plantain, ají limo

Akami Tataki GF

Chu Toro tuna belly, sesame, ginger, cucumber

Beef Tataki

Beef tataki, ají limo, cashewnuts, chives, crispy quinoa

Prawns Tiradito

Raw Argentinian prawns, green chili, ginger, cucumber dressing

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Crispy Salmon Tartare with Caviar

Spicy salmon tartare, crispy nori seaweed, cream cheese

Chilean Seabass Cazuala GF

Chilean seabass, rice, lime, ají amarillo

Japanese Wagyu Beef

Spicy Japanese A5 wagyu special cut, crispy onions, ají limo, star anise

Miso Baby Gem VG

Crunchy baby gem salad, sesame dressing, miso

Broccoli GF VG

Grilled sprouting broccoli, spicy sauce, sesame

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