



COYA  
MONTE-CARLO

## MENÚ ESPECIAL

To be experienced by the whole table.

### APERITIVOS

Appetizer

**Crocantes con Guacamole 17** GF  
Corn tortillas, ají amarillo, lime and avocado.

**Baos de Wagyu 24**  
Pulled Wagyu brisket, pickled cucumber, salsa criolla.

**Empanadas de Maíz 15** GF  
Corn empanadas, pulled chicken, garlic sauce.

**Chicharrónes de Pollo 16**  
Crispy chicken, chipotle, spicy guava sauce.

**Crema de Garbanzos 15** GF  
Chickpeas, ají panca, cassava bread, spicy nuts.

**Degustación de Caviar Kristal 50gr/220 - 125gr/550**  
Caviar Kristal by Kaviari, with a garnish selection.

### ANTICUCHOS

Marinated skewers fired on charcoal grill

**Res 18** GF  
Beef fillet, ají panca, coriander.

**Setas 12** VG GF  
Portobello mushrooms, ají panca, parsley.

**Vieiras 24**  
Scallops, ají mirasol, citrus crumb.

**Pollo 16** GF  
Chicken, ají amarillo, garlic.

### TACOS

3 pieces

**Salmón 15**  
Salmon tartare, crispy seaweed, avocado, cucumber.

**Shiitake con Chalaquita 13** V  
Chargrilled shiitake, tomato, red onion, avocado.

**Res 16**  
Beef fillet tartare, shallots, ají panca, charcoal mayonnaise.

**Atún 15**  
Albacore tuna, cabbage, avocado, sesame, seaweed.

### CEVICHES

Citrus cured fish

**Lubina Clásica 17** GF  
Strip bass, red onion, sweet potato, white corn.

**Atún Chifa 18**  
Albacore tuna, sesame, soy, rice crackers.

**Corvina a la Trufa 20**  
Stone bass, truffle, ponzu, chives.

### ENSALADAS

Salads

**Trío de Maíz 15** VG  
Chargrilled corn, crispy corn, sweet pepper, mint.

**Romana con Sésamo 16** VG  
Romaine lettuce, sésame dressing, queso fresco, cancha crisps.

**Kale y Manchego 18** V  
Kale, candied walnuts, goji, manchego, cranberries.

**Pez Limón con Coco y Langosta 35** GF  
Yellowtail, blue lobster, coconut, plantain, ají limo.

**Mistura de Ceviches 69**  
Selection of COYA signature ceviches.

### TIRADITOS

Peruvian sashimi

**Pez Limón 18**  
Yellowtail, green chilli, tobiko, radish.

**Salmón Nikkei 17** GF  
Faroe islands salmon, sesame, wasabi, kaffir lime.

**Tataki de Res 18** GF  
Beef tataki, grilled leeks, ají limo, cashew nuts.

**Atún con Trufa 28**  
Tuna tataki, candied ginger, truffle, dates.

### CAZUELAS

Iron pot

**Arroz Nikkei 53** GF  
Chilean sea bass, rice, lime, ají amarillo.

**Arroz Chaufa 28** V  
Smoked seitan, rice, eggs, spring onion, soy sprouts.

**Quinoa con Anguila 53**  
Robata glazed eel, rice, quinoa, chalaquita, seaweed.

**Arroz Caldoso de Camarón 39**  
Chargrilled shrimps, rice, red onion, coriander, lime.

### PESCADOS Y MARISCOS

Fish and seafood

**Lubina Chilena 42** GF  
Chilean sea bass, miso, ají amarillo, coleslaw.

**Salmón a la Brasa 31**  
Salmon fillet, stir-fry quinoa, soy, green vegetables.

**Dorada Real 12/100gr** GF  
Royal Seabream, pineapple chimichurri, fresh herbs.

**Carabineros a la Parrilla 165**  
Carabineros prawns, chili sauce, lime.

### AVES Y CARNES

Poultry and meat

**Pollo a la Parrilla 32** GF  
Corn-fed baby chicken, ají panca, coriander.

**Pato a la Brasa 35** GF  
Duck breast, smoked honey, ají panca, miso.

**Lomo de Res 46** GF  
Spicy beef fillet, crispy onions, ají limo, star anise.

**Bife Angosto de Wagyu 300g 120**  
Chilean Wagyu rib eye, adobo, chimichurri.

**Secreto iberico 400gr 56** GF  
Iberian pig secreto, tamarind, miso.

### ACOMPAÑANTES

Side dishes

**Papitas con ajo 12** V GF  
New potatoes, coriander aioli, garlic chips.

**Espárragos 12** GF  
Roasted asparagus, tamarind butter, lime.

**Repollo de Napa 12** GF  
Chargrilled napa cabbage, ají amarillo, soy, garlic chips.

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy  
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free



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## MENÚ ESPECIAL

190€ per person

### **Crocantes con Guacamole y Chalaquita**

Corn tortillas, aji amarillo, lime and avocado.

### **Empanadas de Wagyu**

Corn empanadas, pulled Wagyu brisket, garlic sauce.

### **Anticucho Vieiras**

Scallops, aji mirasol, citrus crumb.

### **Tostada de Palta con caviar Oscietra**

Corn tostada, avocado, crema fresca, Oscietra caviar.

### **Ceviche de Pez Limón con Coco y Langosta** GF

Yellowtail, blue lobster, coconut, plantain, aji limo.

### **Ceviche de Corvina a la Trufa**

Stone bass, truffles, ponzu, chives.

### **Tataki de Res** GF

Beef tataki, grilled leeks, aji limo, cashew nuts.

### **Ensalada de Kale y Manchego** V

Kale, candied walnuts, goji, manchego, cranberries.

### **Arroz Caldoso de Bogavante**

Grilled blue lobster, rice, shiso, crema fresca.

### **Bife ancho de Wagyu Picante** GF

Chilean Wagyu rib eye, crispy shallots, aji limo, star anise.

### **Papitas con Trufa** V GF

New potatoes, huancaina sauce, manchego, truffle.

### **Repollo de Napa** VG

Chargrilled napa cabbage, aji amarillo, soy, garlic chips.

### **Tarta de Queso**

Cheesecake, oat crumble, guava, lime.

### **Churros de Naranja** GF

Orange and lime churros, milk chocolate & dulce de leche.

### **Plato de Frutas y Sorbetes** GF VG

Exotic fruits and sorbets.

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