



COYA  
MONTE-CARLO

## MENÚ INSIDE

120€ per person

**Yuca frita con Huancaína** GF  
Crispy cassava, huancaína sauce, cancha.

**Calamares con Ocopa**  
Baby squid, ocopa sauce, quinoa.

**Tostada de Atún Nikkei**  
Crispy corn tostada, albacore tuna, seaweed, spicy mayonaisse.

**Anticucho de Setas** GF GF  
Portobello mushrooms, aji panca, parsley.

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**Tiradito de Hiramasa**  
King Fish, shiitake mushroom, truffle.

**Ceviche de salmón Nikkei**  
Faroe islands salmon, sesame, spring onion, kaffir lime.

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

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

**Pargo con Papa** GF  
Red snapper, potato, spring onion, peruvian olives, shallots.

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

**Quinoa Salteada** GF  
Stir-fry quinoa, soy, green vegetables.

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**Churros con Chocolate y Haba Tonka**  
Crispy churros, white chocolate, tonka bean.

**Natilla de Maïs y Vainilla** GF  
Corn crème brulée, caramel pop-corn, pineapple.

**Bombones de Helados**  
Frozen chocolate sweets.

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