



COYA
MONTE-CARLO

MENÚ INSIDE

180€ per person

Yuca frita con Trufa GF

Crispy cassava, huancaína sauce, black truffle.

Calamares con Ocopa

Baby squid, ocopa sauce, quinoa.

Tostada de Atún Nikkei con Caviar

Crispy corn tostada, albacore tuna, seaweed, spicy mayonaise, Oscietra caviar.

Empanadas de Wagyu GF

Corn empanadas, pulled Wagyu beef, garlic sauce.

Anticucho de Vieiras

Scallops, ají mirasol, citrus crumb.

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Tiradito de Hiramasa con Trufa

King Fish, shiitake mushroom, black truffle.

Ceviche de salmón Nikkei

Faroe islands salmon, sesame, spring onion, kaffir lime.

Tartar de Wagyu con tuetano

Wagyu beef tartare, bone marrow, shallots, ají panca, charcoal mayonnaise.

Ensalada de Romana con Sésamo GF

Romaine lettuce, sesame dressing, queso fresco, cancha crisps.

Arroz Nikkei GF

Chilean sea bass, rice, lime, ají amarillo.

Bavette de Wagyu Picante GF

Chilean Wagyu flank, crispy onion, ají limo, star anise.

Brócoli

Sprouting broccoli, spicy butter, sesame.

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.

Plato de Frutas y Sorbetes VG GF

Exotic fruits and sorbets.

Origin 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