



COYA

TASTING MENU

To be experienced by the whole table

per person **95**

APERITIVOS

Appetizers

Guacamole 14
Avocado, corn tortillas, shrimp crackers

Calamares con Ocopa 15 GF
Baby squid, Peruvian marigold, quinoa

Croquetas de Lubina 12
Chilean sea bass croquettes, red chilli

CEVICHEs

Cured fish

Trio de Ceviches 42
Lubina Clásica, Atún Chifa, Corvina a la Trufa

Lubina Clásica 14 GF
Sea bass, red onion, sweet potato, white corn

Atún Chifa 15
Yellowfin Tuna, sesame seeds, rice cracker, soy

Corvina Trufa 18
Corvina, truffle, ponzu, chives

TIRADITOS

Peruvian sashimi

Salmón Nikkei 15 GF
Scottish salmon, sesame, wasabi

Pez Limón 17
Yellowtail, green chilli, daikon

Tataki de Res 16 GF
Beef tataki, grilled leeks, cashew nuts

Sandía Rotizada 13 V GF
Roasted watermelon, aji limo, coriander, peanuts

TACOS

3 pieces

Berenjena 9 V
Aubergine, yoghurt, sesame

Cangrejo de Concha Blanda 17
Soft shell crab, yuzu wasabi

Atún 12
Tuna, green beans, wasabi

Salmón 11
Salmon, avocado, aji amarillo

ENSALADAS

Salads

Trio de Maiz 13 VG GF
Josper corn, crispy corn, jumbo corn, sweet onions

Burrata 17 V GF
Tomatoes, grapes, pickled aji limo, botija olives

Kale y Manchego 13 V
Kale, candied walnuts, goji, manchego, dried cranberry

Langosta con Yuzu 42 GF
Lobster, mizuna, yuzu, radish

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Pollo 13 GF
Chicken, aji amarillo, garlic

Res 15 GF
Beef fillet, aji panca, coriander

Gambas 16 GF
Tiger prawns, aji panca, chives

Setas 8 VG GF
Forest mushrooms, aji panca, parsley

PARA PICAR

Small dishes

Tartare de Atún 29 GF
Tuna tartare, jalapenos, oscietra caviar

Pulpo Rostizado 17 GF
Roasted octopus, chorizo, sweet potatoes, botija olives

Baos con Wagyu 23
Pulled wagyu brisket, chipotle, salsa criolla

CAZUELAS

Iron pots

Arroz Nikkei 43 GF
Chilean sea bass, rice, lime, chilli

Papa Seca con Setas y Trufa 35 V GF
Peruvian potatoes, wild mushrooms, truffles

Cazuela Cangrejo con Langosta 48 GF
Rice, king crab, lobster, aji limo

PESCADOS Y MARISCOS

Fish and seafood

Salmón a la Brasa 25 GF
Salmon fillet, stir-fry quinoa, soy, green vegetables

Lubina Chilena 38 GF
Chilean sea bass, aji amarillo

Langostino Tigre 35 GF
Josper tiger prawns, chilli salsa

Rodabajo 56 GF
Turbot, aji amarillo, champagne oscietra caviar

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 25 GF
Corn fed baby chicken, aji panca, coriander

Chuletas de Cordero 30 GF
Lamb chops, crushed aubergines, garlic chips

Lomo de Res 41 GF
Spicy beef fillet, crispy shallots, aji limo, star anise

Bife Wagyu 98 GF
Wagyu sirloin, escabeche

Bife de Ancho 39 GF
Rib eye, chimichurri sauce

ACOMPAÑANTES

Side dishes

Patatas Bravas 9 V GF
Crispy potatoes, spicy tomato, huancaína sauce

Maiz a la Brasa 9 V GF
Sweet corn, lime and chilli butter

Berenjena 9 VG GF
Aubergines, miso, sesame

Brocolis 9 V GF
Chargrilled broccoli, chilli and garlic sauce, sesame seeds

POSTRES

Dessert

Churros de Naranja 11
Orange and lime churros, milk chocolate & dulce de leche

Chocolate Fundido 11 GF
Illanka chocolate fondant, almond ice cream

Sundae Piña Colada 11 GF
Roasted pineapple, coconut ice cream, rum foam

Chicha Morada 11 GF
Peruvian purple corn colada, seasonal fruits, raspberry sorbet

Nectarina Ahumada 11
White peach parfait, smoked nectarine, black pepper ice cream

Las Frutas 21 VG GF
Selection of fresh fruits

Bandeja de Postres 55
Dessert platter

Follow us @coyamontecarlo #coyamontecarlo

EU only. Allergens list available upon request.
In case of food allergies or intolerances, we invite you to ask our maître d'hôtel.
Tax and service included.

. V: Vegetarian GF: Gluten Free VG: Vegan



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Guacamole

Avocado, corn tortillas, shrimp crackers

Lubina Clásica GF

Sea bass, red onion, sweet potato, white corn

Atún Chifa

Yellowfin Tuna, sesame seeds, rice cracker, soy

Sandia Rostizada V GF

Roasted watermelon, aji limo, coriander, peanuts

Salmón Nikkei GF

Scottish salmon, sesame, wasabi

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Burrata V GF

Tomatoes, grapes, pickled aji limo, botija olives

Trio de Mais VG GF

Josper corn, crispy corn, jumbo corn, sweet onions

Anticucho de Pollo GF

Chicken, aji amarillo, garlic

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Lubina Chilena GF

Chilean sea bass, aji amarillo

Lomo de Res GF

Spicy beef fillet, crispy shallots,
aji limo, star anise

Brocolis VG GF

Chargrilled broccoli, chilli and garlic sauce, sesame seeds

Ensalada Verde V GF

Green salad, passion fruit

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Toronja GF

Pink grape fruit, guava sorbet

Rocher de Maracuja

Illanka chocolate, passion fruit, mango, almond

Sundae Piña Colada GF

Roasted pineapple, coconut ice cream, rum foam

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