



COYA
MONTE-CARLO

MONACO GRAND PRIX 2026

The Ultimate Grand Prix experience
in the heart of Monaco



Indulge in an extraordinary evening at **COYA Monte-Carlo**, where luxury meets the vibrancy of Latin American flavors. With limited seating, this exclusive Grand Prix event offers stunning views, exceptional gourmet cuisine, and an atmosphere of elegance.

Reserve now to secure your place at the heart of Monaco's most exciting weekend with an unrivalled COYA experience.



THURSDAY 4TH JUNE

Dinner | 7.30pm - 11.30pm

« À la Carte »

No minimum spend required

For an exclusive reservation,
contact us as soon as possible





FRIDAY 5TH JUNE

Dinner | 7.30pm - 11.30pm

Dinner Menu (1st sitting)
350 € per person

Dinner Menu (2nd sitting)
500 € per person

Dinner Menu VIP AREA
1500 € per person
including the set menu of 500€

For an exclusive reservation,
contact us as soon as possible

SATURDAY 6TH JUNE

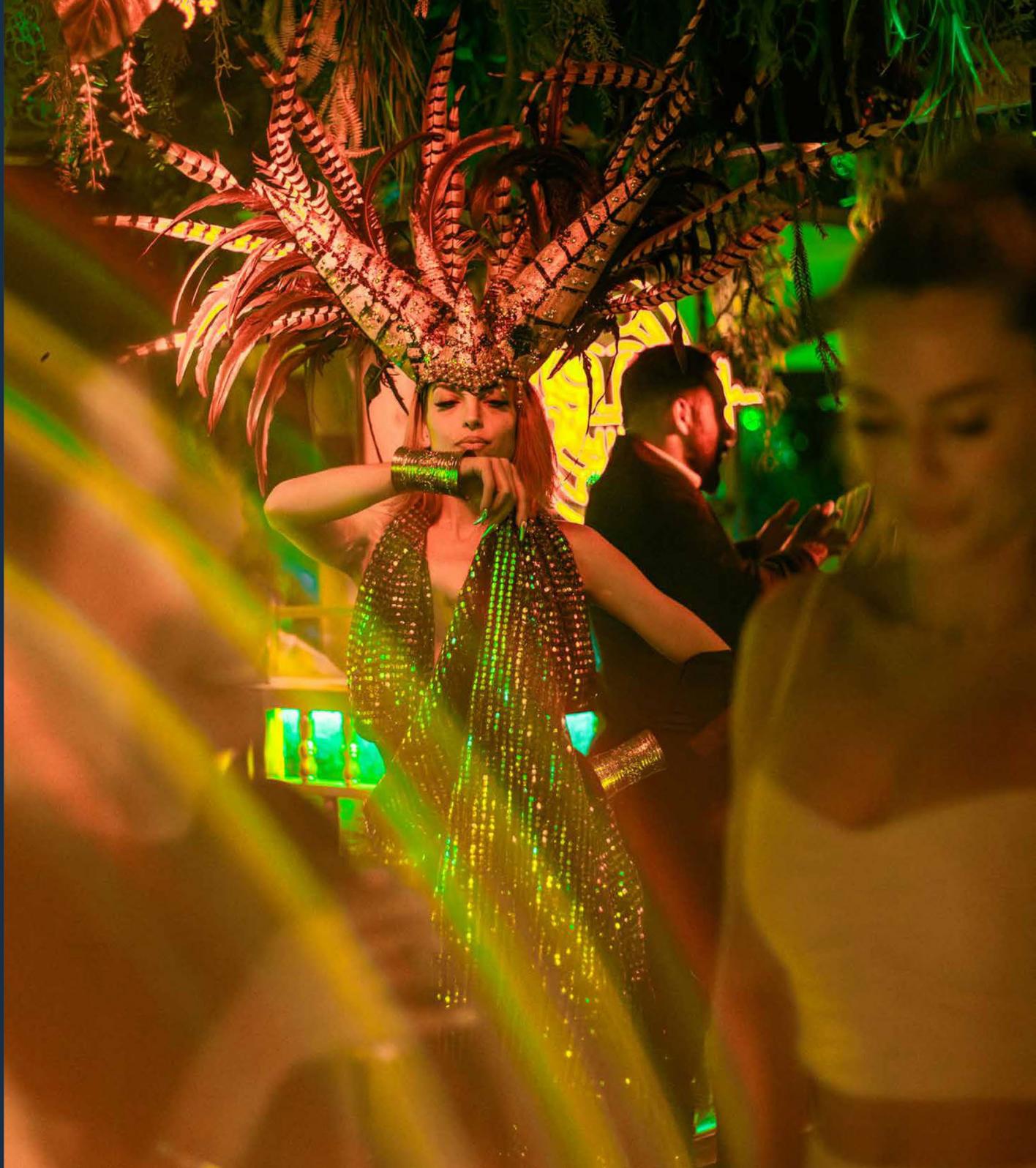
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350 € per person

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SUNDAY 7TH JUNE

Dinner | 7.30pm - 11.30pm

Dinner Menu (1st sitting)
350 € per person

Dinner Menu (2nd sitting)
500 € per person

Dinner Menu VIP AREA
1500 € per person
including the set menu of 500€

For an exclusive reservation,
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Menu F1 | 350€ per person

1ST SITTING

Classic Guacomole 🌱 🥬

Avocado, corn tortillas, ají amarillo, lime
Avocat, tortillas de maïs, ají amarillo, citron vert

Crispy Hamachi Tartare

Hamachi tartare, avocado, yuzu, chalaquita
Tartare d'Hamachi, avocat, yuzu, chalaquita

Chicken Empanadas 🌱

Corn empanadas, pulled chicken, garlic sauce
Empanadas de maïs, poulet effioché, sauce aioli

Yellowtail Ceviche 🌱

Yellowtail, coconut, ginger, plantain, ají limo
Sériole, noix de coco, gingembre, banane plantain, ají limo

Akami Tataki

Bluefin tuna tataki, ginger and sesame sauce
Tataki de thon rouge, sauce gingembre sésame

Beef Tataki

Beef tataki, ají limo, cashew nuts, chives, crispy quinoa
Tataki de bœuf, ají limo, noix de cajou, ciboulette, quinoa croustillant

Miso Baby Gem 🌱

Crunchy baby gem salad, sesame and miso dressing, nori seaweed
Salade sucrine croquante, sauce au sésame et au miso, algue nori

Nikkei Rice Hot Pot 🌱

Chilean seabass, rice, lime, ají amarillo
Bar du Chili, riz, citron vert, ají amarillo

Grilled Rib-Eye 🌱

Black angus rib-eye, sweet and sour tamarind chutney
Entrecôte de bœuf Black Angus, chutney de tamarin aigre-doux

Potato Purée with Cheese 🌱 🥬

Creamy potato purée, manchego cheese
Purée de pomme de terre, fromage manchego

Zucchini & Snow Peas 🌱 🥬

Grilled zucchini and snow peas
Courgettes trompettes et pois gourmands grillés

Desert Selection

Selection of our best deserts
Assortiment de nos meilleurs desserts

🌱 Gluten free
Sans gluten
🥬 Vegetarian
Végétarien

Origine of our produce fish Zone FAO 87/27/51/37 | 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.
Origines de nos Poissons Zone FAO 87/27/51/37 | Viande : France, UK, Espagne, Chili, Italie
Nos plats sont préparés dans une cuisine où plusieurs allergènes sont utilisés. Malgré nos précautions, nous ne pouvons garantir l'absence totale de traces d'allergènes.
N'hésitez pas à informer notre équipe en cas d'allergie, nous ferons de notre mieux pour répondre à votre demande.
Prix nets en euros, taxe & service compris.





Menu F1 | 500€ per person

2ND SITTING

Classic Guacomole 🌱

Avocado, corn tortillas, ají amarillo, lime
Avocat, tortillas de maïs, ají amarillo, citron vert

Peruvian Causa with Truffle

Crispy causa, cream cheese, fresh truffle
Causa croustillante, fromage frais à la truffe, truffe fraîche

Crispy Hamachi Croustillante

Hamachi tartare, avocado, yuzu, chalaquita
Tartare d'Hamachi, avocat, yuzu, chalaquita

Wagyu Beef Empanadas 🌱

Corn empanadas, pulledwagyu beef, garlic sauce
Empanadas de maïs, bœuf wagyu éfiloché, sauce aioli

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Yellowtail Ceviche 🌱

Yellowtail, coconut, ginger, plantain, ají limo
Sérieole, noix de coco, gingembre, banane plantain, ají limo

Akami Tataki

Bluefin tuna tataki, fresh truffle, ponzu
Thon albacore, truffe, ciboulette
Tataki de thon rouge, truffe fraîche, ponzu

Beef Tataki

Beef tataki, ají limo, cashew nuts, chives, crispy quinoa
Tataki de bœuf, ají limo, noix de cajou, ciboulette, quinoa croustillant

Miso Baby Gem 🌱

Crunchy baby gem salad, sesame and miso dressing, nori seaweed
Salade sucrine croquante, sauce au sésame et au miso, algue nori

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Nikkei Rice Hot Pot 🌱

Chilean seabass, rice, lime, ají amarillo
Bar du Chili, riz, citron vert, ají amarillo

Wagyu Rib-Eye

Chilean wagyu rib-eye, smoked sauce, avocado condiment
Entrecôte de bœuf wagyu chilien, sauce fumée, condiment à l'avocat

Broccoli 🌱

Grilled sprouting broccoli, spicy sauce, sesame
Brocoli rave grillé, sauce épicée, sésame

Potato Purée with Truffle 🌱

Creamy potato purée, manchego cheese, fresh truffle
Purée de pomme de terre, fromage manchego, truffe fraîche

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Desert Selection

Selection of our best deserts
Assortiment de nos meilleurs desserts

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Végétarien

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SUNDAY 7 TH JUNE	7.30pm 11.30pm	Dinner Menu 1ST SITTING 350 € per person	Dinner Menu 2ND SITTING 500 € per person	Dinner Menu VIP AREA 1 500 € per person including the set menu of 500€

VIP seats limited to 20 tables,
reserve now before it's too late!

FLOOR PLAN

ZONE 1: ULTRA VIP 1500€

ZONE 2: VIP 500€





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