COYA

SALES & EVENTS BROCHURE

MONTE CARLO 2026

OUR STORY

Since opening our doors in 2018, in a setting reminiscent of a tropical forest, where Peruvian handicrafts are given pride of place, COYA Monte-Carlo invites you to travel into a world of rich flavours, warm hospitality,
and a multi-sensory journey.

Located just a stone's throw from Jimmy'z Monte-Carlo and the Salle des Étoiles, experience vibrant Latin American culture and sweeping views of the Mediterranean at COYA Monte-Carlo.

VENUE

Immerse yourself in an ambiance tailored to your preferences by sharing good memories in one of our
private or semi-private spaces.

Our events team is available to seamlessly blend sophistication, culinary excellence, and personalised service
to create the most perfect celebration.

MAIN DINING ROOM

An ideal place for large groups, the main dining room can be privatised for a great dinner in a setting resembling a tropical rainforest, where Peruvian craftsmanship takes pride of place.
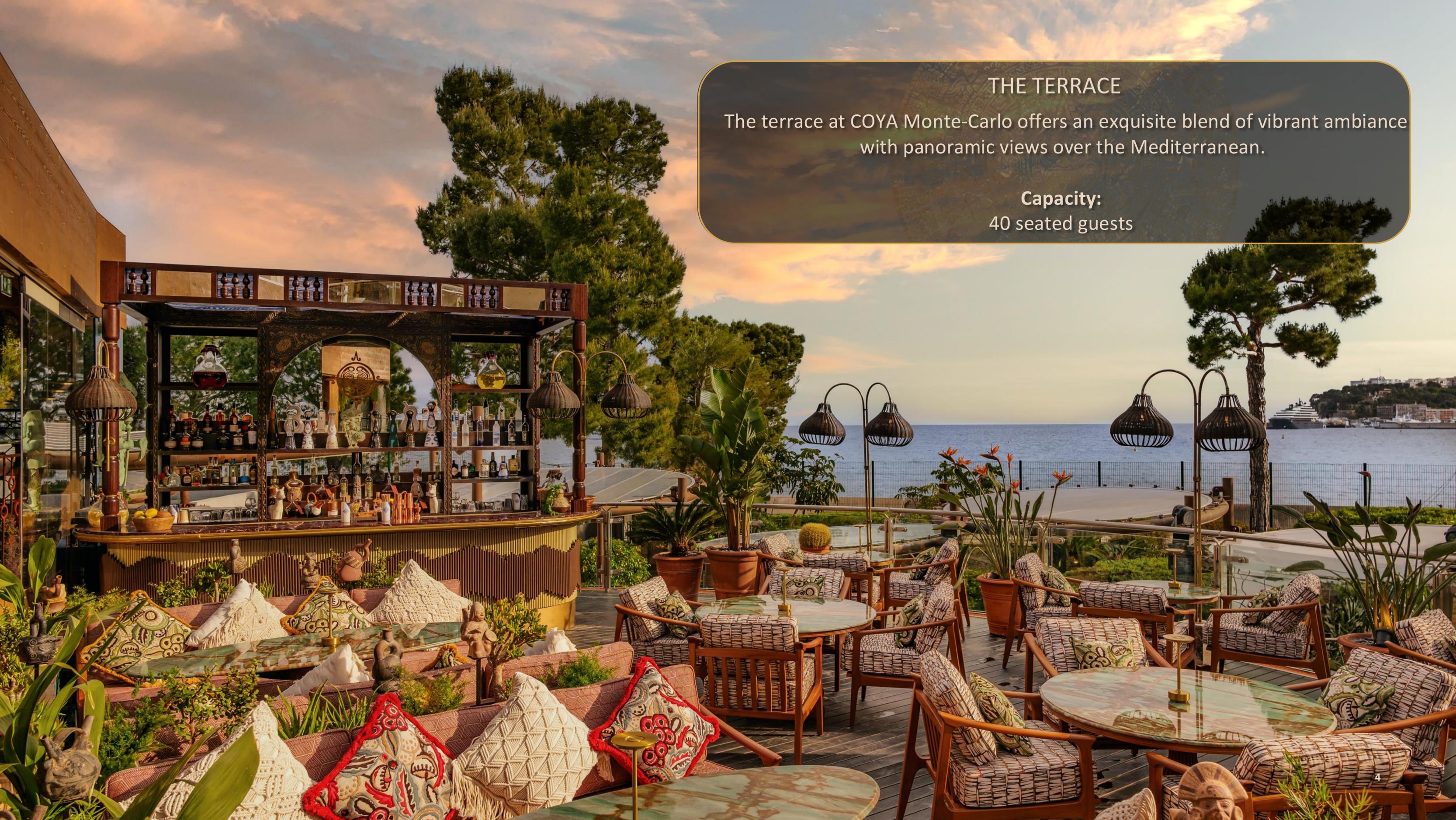
Capacity:
180 seated guests

THE TERRACE

The terrace at COYA Monte-Carlo offers an exquisite blend of vibrant ambiance with panoramic views over the Mediterranean.

Capacity:
40 seated guests

PRIVATE DINING ROOM

The private dining room at COYA Monte-Carlo offers an exclusive setting for unforgettable group gatherings. Whether celebrating a special occasion, hosting a corporate meeting, or simply enjoying a refined evening with friends, this space promises an extraordinary experience.

Immerse your guests in the vibrant ambiance of Latin American culture, complemented by exquisite Peruvian cuisine crafted by our talented chefs. The menu, a fusion of bold flavors and innovative techniques, is tailored to your preferences to ensure a personalized touch.
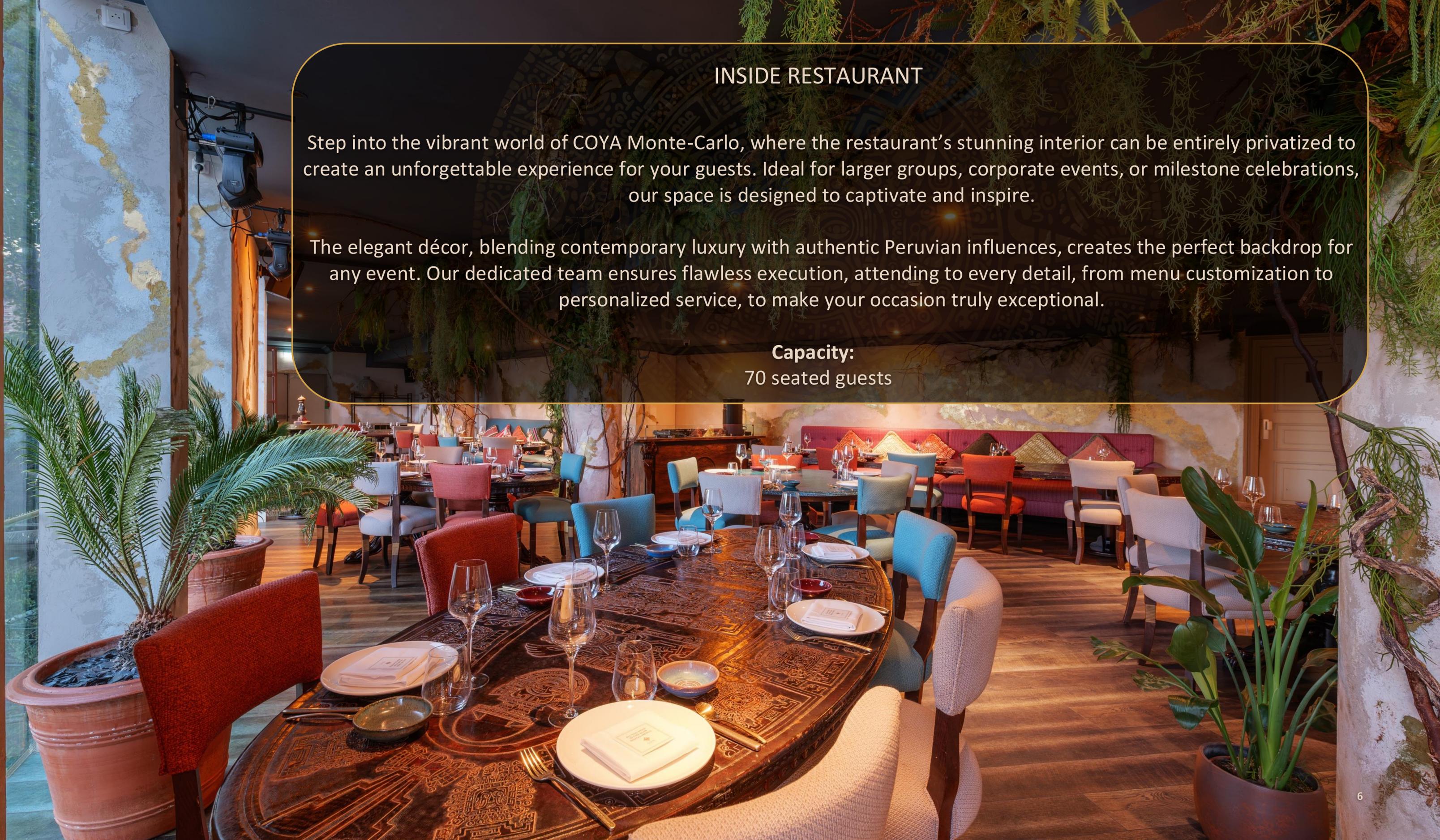
Capacity:
30 seated guests

INSIDE RESTAURANT

Step into the vibrant world of COYA Monte-Carlo, where the restaurant's stunning interior can be entirely privatized to create an unforgettable experience for your guests. Ideal for larger groups, corporate events, or milestone celebrations, our space is designed to captivate and inspire.

The elegant décor, blending contemporary luxury with authentic Peruvian influences, creates the perfect backdrop for any event. Our dedicated team ensures flawless execution, attending to every detail, from menu customization to personalized service, to make your occasion truly exceptional.

Capacity:
70 seated guests

COYA
MONTE-CARLO

MENU AREQUIPA
130€ per person

Classic Guacamole GF VG
Avocado, chalaquita & lime, corn tortilla

Sea Bass Croquettes
Chilean Sea bass potato, spicy aïoli, miso

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Classic Sea Bass Ceviche GF
Leche de tigre, red onion, sweet potatoes, jumbo corn

Yellowtail 'Sashimi Style' Tiradito
Green chili sauce, daikon & orange tobiko

Spinach and Manchego Cheese V
Candied pecan nuts, goji, manchego, cranberries, miso & apple dressing

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Chilean Sea Bass Cazuela GF
Creamy rice, chili lime butter, sweet corn purée & pea shoots

Grilled Baby Chicken GF
Panca chili marinade & coriander aïoli

Coya Fries with Garlic V GF
Sweet garlic sauce

Chargrilled Broccoli GF VG
Sweet & spicy miso, yuzu, sesame, smoked almonds

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Dessert Selection
Selection of our best desserts

Origine of our produce fish Zone FAO B7/27/57/41/37 | 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.

V Vegetarian / VG Vegan / GF Gluten Free

COYA
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MENU BAGUA
190 € per person

Tuna Guacamole GF
Avocado, tuna tartare, sesame, corn tortillas, Oscietre Royal Caviar

Truffle and Wagyu
Cream cheese, truffle, wagyu beef cecina

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Beef Tataki
Limo chili, cashew nuts purée, chives, crispy quinoa

Yellowtail 'Sashime Style' Tiradito
Green chili sauce, daikon & orange tobiko

Bluefin Akami Tataki
Ponzu, summer truffle, lime

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Chilean Sea Bass Cazuela GF
Creamy rice, chili lime butter, sweet corn purée & pea shoots

Chilean Wagyu Rib-Eye GF
Chilean wagyu rib-eye, spicy COYA marinade

Spinach and Manchego Cheese V
Candied pecan nuts, goji, manchego, cranberries, miso & apple dressing

Coya Fries with Truffle V GF
Huancaina sauce, manchego & summer truffle

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MENU CAMANÁ
250 € per person

Tuna Guacamole GF
Avocado, tuna tartare, sesame, corn tortillas, Oscietre Royal Caviar

Wagyu Beef Empanadas GF
Corn empanadas, pulled wagyu beef, garlic sauce

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Yellowtail Ceviche GF
Coconut, ginger, coriander, limo chili

Spicy Bluefin Tuna Ceviche
Ponzu, red chili & garlic, rice cracker

Burrata 300gr V
Asparagus, edamame, kumquat & soy sauce

Miso Baby Gem VG
Crunchy baby gem salad, sesame and miso dressing, nori seaweed

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Grilled Sea Bream GF
Salsa verde, pickled shallots & capers

Chilean Wagyu Rib-Eye GF
Chilean wagyu rib-eye, spicy COYA marinade

Zucchini & Snow Peas VG GF
Grilled with shallots, ginger & soy sauce

Coya Fries with Truffle V GF
Huancaina sauce, manchego & summer truffle

- **Dessert Selection** -
Selection of our best desserts

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MENU MACHU PICCHU
350 € per person

Guacamole with Caviar GF
Avocado & lime, corn tortillas, Oscietre Suprême Caviar

Pork Belly Skewers GF
Smoked & grilled pork belly, spring onion, nikkei glaze

Wagyu Beef Empanadas GF
Corn empanadas, pulled wagyu beef, garlic sauce

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Yellowtail Ceviche GF
Coconut, ginger, coriander, limo chili

Burrata 300gr V
Asparagus, edamame, kumquat & soy sauce

Bluefin Akami Tataki
Ponzu, summer truffle, lime

Crispy Hamachi Bites
Hamachi tartare, avocado, yuzu, chalaquita

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Chilean Sea Bass Cazuela GF
Creamy rice, chili lime butter, sweet corn purée & pea shoots

Japanese Wagyu Beef
Spicy Japanese A5 wagyu special cut, selection of sauces

Spinach and Manchego Cheese V
Candied pecan nuts, goji, manchego, cranberries, miso & apple dressing

Coya Fries with Truffle V GF
Huancaina sauce, manchego & summer truffle

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Dessert Selection
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FLOOR PLAN

1 Reception

2 Ceviche Bar

3 Main Restaurant

4 Pisco Bar

5 VIP Area

6 Terrace Lounge

7 Private Dining Room

8 Inside Restaurant

MALE TOILETS

FEMALE TOILETS

ADDITIONAL SERVICES

Enhance your experience at COYA Monte Carlo by adding one of our additional services to your upcoming event.

- Custom menu & place cards

- Flower arrangements & decorations

- AV Facilities

- Live entertainment (DJ or band)

- Exclusive venue hire

- Day Delegate Packages

- Pisco masterclass

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Marbella - Monaco – Barcelona – Muscat

COYA

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