



COYA  
M O N T E - C A R L O

# MONACO GRAND PRIX 2025

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 22ND MAY

Dinner | 7.30pm - 11.30pm

« À la Carte »

No minimum spend required

For an exclusive reservation,  
contact us as soon as possible





# FRIDAY 23RD MAY

Dinner | 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€

For an exclusive reservation,  
contact us as soon as possible



# SATURDAY 24TH MAY

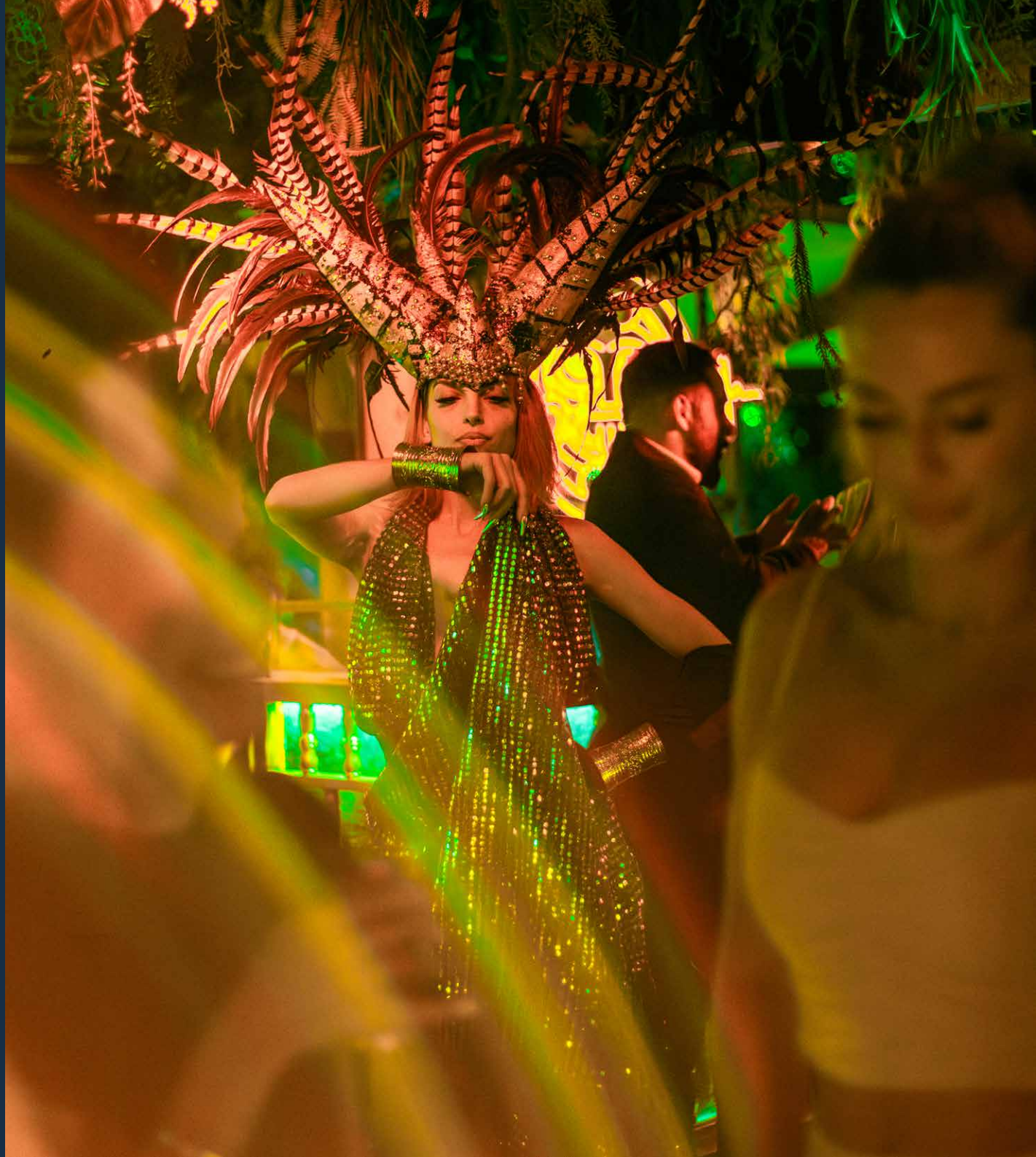
Dinner | 7.30pm - 11.30pm

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€

For an exclusive reservation,  
contact us as soon as possible





# SUNDAY 25TH MAY

Dinner | 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€

For an exclusive reservation,  
contact us as soon as possible





# Menu F1

## Guacamole con Atún y Caviar 🌾

Avocado, Tuna tartare, Caviar sesame, corn tortillas, ají amarillo and lime  
Avocat, tartare de thon au sésame, Caviar, tortillas de maïs, ají amarillo, citron vert

## Causa Frita con Trufa y Wagyu

Crispy peruvian causa, truffle cream cheese, wagyu beef cecina, ají amarillo  
Causa peruvienne croustillante, fromage frais à la truffe, cecina de bœuf wagyu, ají amarillc

## Bocado de Salmón Crujiente

Spicy salmon tartare, crispy shell, cream cheese, nori seaweed  
Tartare de saumon épicé, croque croustillante, cream cheese à l'algue Nori

## Empanadas de Maíz 🌾

Corn empanadas, bulled wagyu beef, garlic sauce  
Empanadas de maïs, bœuf wagyu effiloché, sauce aïoli

## Ceviche de Pez Limón con Coco 🌾

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

## Ceviche de Atún con Trufa

Albacore tuna, truffle, chives  
Thon Albacore, truffe, ciboulette

## Tataki de Res Wagyu

Wagyu beef tataki, ají limo, crispy quinoa, cashewnuts  
Tataki de bœuf wagyu, ají limo, ciboulette, noix de cajou, tuile crouillante

## Tiradito de Camarones en salsa verde

Argentinian Prawns, green chili, ginger, red onions  
Crevettes argentines crues, piment vert, gingembre, onion rouge

## Arroz Nikkei

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

## Solomillo de Wagyu con Gengibre 🌾

Grade A5 Wagyu Kagoshima Striploin, beef juice, ginger, sesame, crispy onion  
Faux-Filet de Bœuf Wagyu Grade AS, jus de bœuf, gingembre, sésame, oignons crouillants

## Brócoli 🌿

Sprouting broccoli, spicy sauce, sesame  
Brocoli rave. sauce épicée sésame

## Espinaca y Manchego 🌿

Baby spinach, candied walnuts, goji, cranberry, manchego  
Pousses d'épinard, noix de pecan caramélisées, baies de goji, canneberge, manchego

## Selección de Postres

Selection of our best desserts  
Assortiment de nos meilleurs desserts

🌾 Gluten free

🌿 Vegetarian

In case of food allergies or intolerances, we invite you to ask our team.  
Tax and service included.







THURSDAY 22ND MAY	7.30pm 11.30pm	« À la Carte » No minimum spend required		
FRIDAY 23RD MAY	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€
SATURDAY 24TH MAY	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€
SUNDAY 25TH MAY	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!





COYA  
M O N T E - C A R L O

26 Av. Princesse Grace, 98000 Monaco

For further details please  
reach out to our events team:

+377 98 06 20 20

[coyamontecarlo@sbm.mc](mailto:coyamontecarlo@sbm.mc)