



# 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.

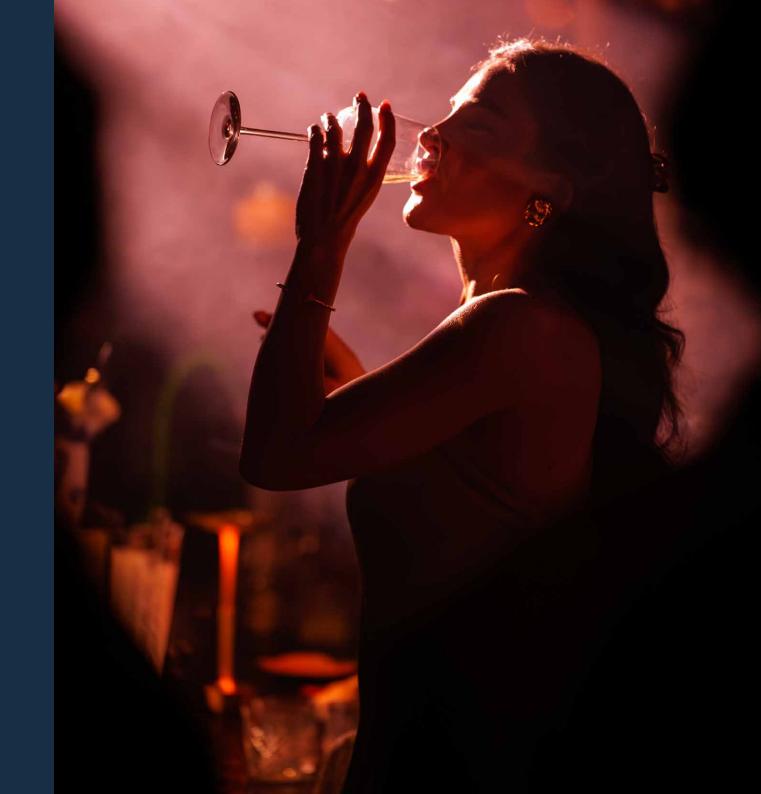


# THURSDAY 22ND MAY

Dinner | 7.30pm - 11.30pm

« À la Carte »

No minimum spend required





# 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 1500 € per person including the set menu of 500€

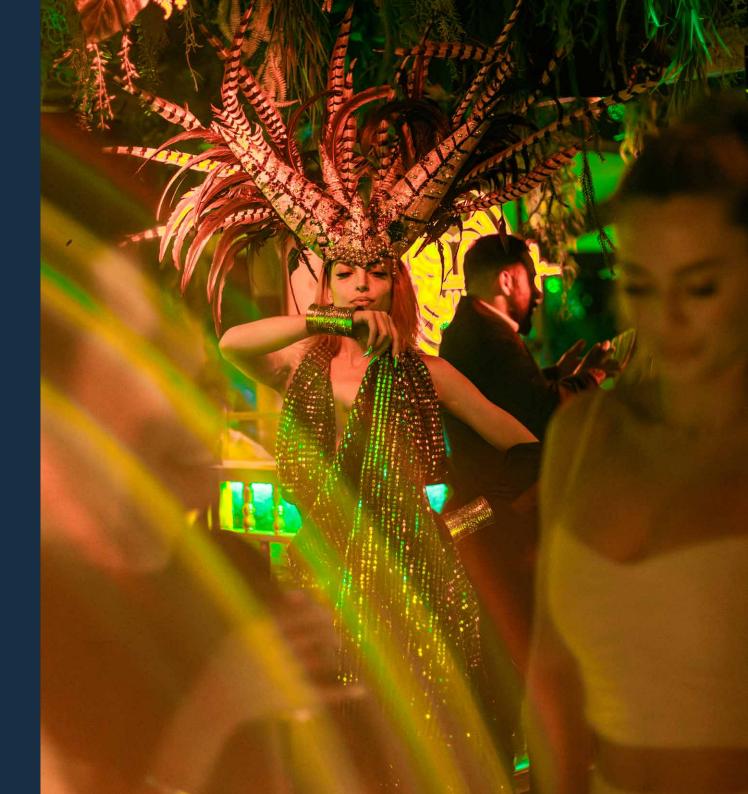
# SATURDAY 24TH MAY

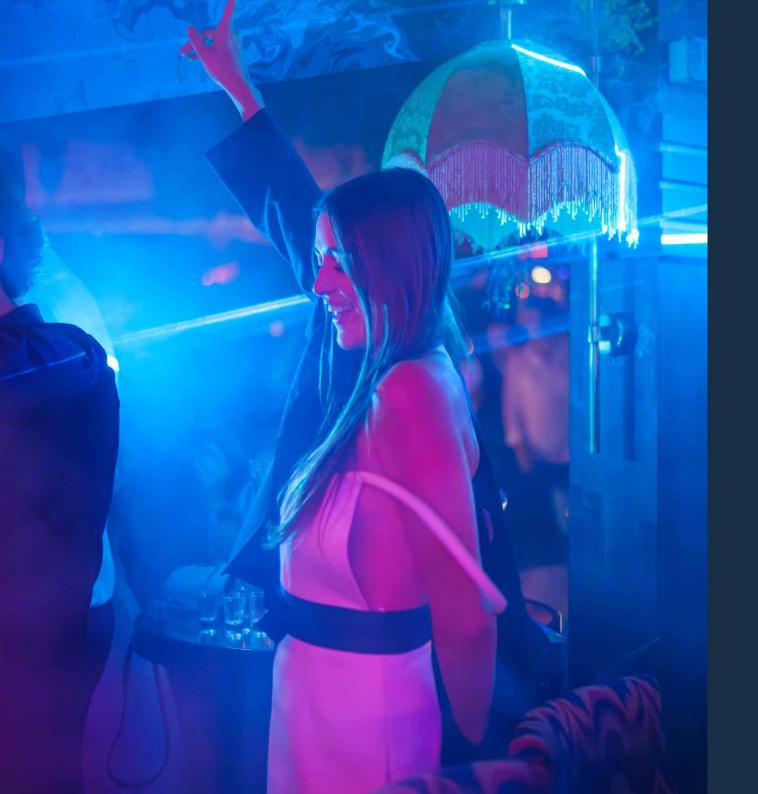
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# SUNDAY 25TH MAY

Dinner | 7.30pm - 11.30pm

Dinner Menu (1st sitting)
350 € per person

Dinner Menu (2nd sitting)
500 € per person

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

# Menu F1 | 350€ per person

# Tuna Guacamole (8)

Avocado, tuna tartare, sesame, corn tortillas, aií amarillo Avocat, tartare de thon au sésame, tortillas de maïs, ají amarillo

#### **Crispy Salmon Tartare**

Spicy salmon tartare, crispy nori seaweed, cream cheese

## Chicken Empanadas (8)

Corn empanadas, pulled chicken, garlic sauce

Empanadas de maïs, poulet effiloché, sauce

# Coconut Yellowtail Ceviche (8)

Yellowtail, coconut, ginger, plantain, ají limo

Sériole, noix de coco, gingembre, banane

# **Spicy Tuna Ceviche**

Albacore tuna, sesame, soy, rice crackers

#### **Beef Tataki**

Beef tataki, ají limo, cashewnuts, chives, crispy quinoa

Tataki de bœuf, ají limo, noix de cajou,

#### **Yellowtail Tiradito**

Yellowtail, green chili, daïkon, orange tobiko

#### Chilean Seabass Cazuela 🔒

Chilean seabass, creamy rice, lime, ají amarillo

# Chilean Wagyu Rib-Eye 🛞

Chilean wagyu rib-eye, avocado sauce Entrecôte de bœuf wagyu chilien,

# Potatoes with Garlic <sup>(8)</sup>



Crispy potatoes, coriander aïoli, parsley Pommes de terre, aïoli à la coriandre, persil

# Spinach and Manchego Cheese



Baby spinach, candied walnuts, cranberry, manchego

#### **Desert Selection**

Selection of our best deserts

Assortiment de nos meilleurs desserts

Gluten free

Vegetarian







# Menu F1 | 500€ per person

#### Tuna Guacamole with Caviar (%)

Avocado, tuna tartare, sesame, corn tortillas, aií amarillo, oscietra caviar Avocat, tartare de thon au sésame,

### Causa with Truffle and Wagyu

Truffle cream cheese, wagyu beef cecina,

Causa péruvienne croustillante, fromage frais à la truffe, cecina de bœuf wagyu,

### **Crispy Salmon Tartare**

Spicy salmon tartare, crispy nori seaweed,

### Wagyu Beef Empanadas 🛞

Corn empanadas, wagyu beef, garlic

Empanadas de maïs, bœuf wagyu éffiloché,

#### Coconut Yellowtail Ceviche (8)

Yellowtail, coconut, ginger, plantain,

Sériole, noix de coco, gingembre, banane plantain, ají limo

#### **Tuna Ceviche with Truffle**

Albacore tuna, truffle, chives

#### **Beef Tataki**

Beef tataki, ají limo, cashewnuts, chives, crispy quinoa

Tataki de bœuf, ají limo, noix de cajou, ciboulette, tuile croustillante

#### Prawns Tiradito



Raw Argentinian prawns, green chili, ginger, cucumber dressing

Crevettes argentines crues, piment vert, gingembre, sauce au concombre

#### Chilean Seabass Cazuela 🛞



Chilean seabass, creamy rice, lime, ají amarillo amarillo

### Wagyu Beef Striploin 🛞



Grade A5 wagyu Kagoshima striploin, beef juice, ginger, sesamo, crispy onion Faux-filet de bœuf wagyu grade A5, jus

# Broccoli / (8)



Grilled sprouting broccoli, spicy sauce,

Brocoli rave grillé, sauce épicée, sésame

# Spinach and Manchego Cheese



Baby spinach, candied walnuts, cranberry, manchego

#### **Desert Selection**

Selection of our best deserts



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





26 Av. Princesse Grace, 98000 Monaco

For further details please reach out to our events team:

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