



COYA
MONTE-CARLO

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€

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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
1 500 € per person
including the set menu of 500€

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Menu F1 | 350€ per person

Tuna Guacamole 🌱

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

Crispy Salmon Tartare

Spicy salmon tartare, crispy nori seaweed, cream cheese
Tartare de saumon épicé, algue de nori croustillante, cream cheese

Chicken Empanadas 🌱

Corn empanadas, pulled chicken, garlic sauce
Empanadas de maïs, poulet effiloché, sauce aïoli

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Coconut Yellowtail Ceviche 🌱

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

Spicy Tuna Ceviche

Albacore tuna, sesame, soy, rice crackers
Thon Albacore, sésame, sauce soja, chips de riz

Beef Tataki

Beef tataki, ají limo, cashewnuts, chives, crispy quinoa
Tataki de bœuf, ají limo, noix de cajou, ciboulette, tuile croustillante

Yellowtail Tiradito

Yellowtail, green chili, daïkon, orange tobiko
Séριοle, piment vert, daïkon, tobiko orange

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Chilean Seabass Cazuela 🌱

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

Chilean Wagyu Rib-Eye 🌱

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

Potatoes with Garlic 🌱

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

Spinach and Manchego Cheese 🌱

Baby spinach, candied walnuts, cranberry, manchego
Pousses d'épinard, noix de pécan caramélisées, canneberge, manchego

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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

Tuna Guacamole with Caviar 🌱

Avocado, tuna tartare, sesame, corn tortillas, ají amarillo, osciètra caviar
 Avocat, tartare de thon au sésame, tortillas de maïs, ají amarillo, caviar osciètre

Causa with Truffle and Wagyu

Truffle cream cheese, wagyu beef cecina, ají amarillo
 Causa péruvienne croustillante, fromage frais à la truffe, cecina de bœuf wagyu, ají amarillo

Crispy Salmon Tartare

Spicy salmon tartare, crispy nori seaweed, cream cheese
 Tartare de saumon épicé, algue de nori croustillante, cream cheese

Wagyu Beef Empanadas 🌱

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

-

Coconut Yellowtail Ceviche 🌱

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

Tuna Ceviche with Truffle

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

Beef Tataki

Beef tataki, ají limo, cashewnuts, chives, crispy quinoa
 Tataki de bœuf, ají limo, noix de cajou, ciboulette, tuile crouillante

Prawns Tiradito 🌱

Raw Argentinian prawns, green chili, ginger, cucumber dressing
 Crevettes argentines crues, piment vert, gingembre, sauce au concombre

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Chilean Seabass Cazuela 🌱

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

Wagyu Beef Striploin 🌱

Grade A5 wagyu Kagoshima striploin, beef juice, ginger, sesame, crispy onion
 Faux-filet de bœuf wagyu grade A5, jus de bœuf, gingembre, sésame, oignons croustillants

Broccoli 🌱 🌱

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

Spinach and Manchego Cheese 🌱

Baby spinach, candied walnuts, cranberry, manchego
 Pousses d'épinard, noix de pécan caramélisées, canneberge, manchego

-

Desert Selection

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



COYA
MONTE - CARLO

26 Av. Princesse Grace, 98000 Monaco

For further details please
reach out to our events team:

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