



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 4<sup>TH</sup> JUNE

Dinner | 7.30pm - 11.30pm

« À la Carte »

No minimum spend required

For an exclusive reservation,  
contact us as soon as possible





# FRIDAY 5<sup>TH</sup> 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 6<sup>TH</sup> JUNE

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,  
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# SUNDAY 7<sup>TH</sup> 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€

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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 87/22/51/41/37 | 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.  
Origines de nos produits Zone FAO 87/22/51/41/37 | 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.  
Veuillez nous en informer afin que nous puissions faire de notre mieux pour répondre à votre demande.  
Prix nets de service, taxe à 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, saucé 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  
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SUNDAY 7 <sup>TH</sup> JUNE	7.30pm 11.30pm	Dinner Menu <b>1ST SITTING</b> 350 € per person	Dinner Menu <b>2ND SITTING</b> 500 € per person	Dinner Menu <b>VIP AREA</b> 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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