

PARA PICAR

Appetizers

Classic Guacamole GF VG **19**

Avocado, corn tortillas, ají amarillo, lime

◆ **Tuna Guacamole** GF **49**

Avocado, tuna tartare, sesame, corn tortillas, ají amarillo
Azure Suprême caviar

Crispy Salmon Tartare 2 pcs **16**

Spicy salmon tartare, crispy nori seaweed, cream cheese

Chicken Chicharrones **21**

Crispy chicken, chipotle, spicy guava sauce

Chicken Empanadas GF 3 pcs **21**

Corn empanadas, pulled chicken, garlic sauce

Black Beans Empanadas GF 3 pcs **19**

Corn empanadas, black beans, sour cream

Tempura Rock Lobster and Vegetables 100gr / **50**

Rock lobster and vegetables crispy tempura, selection of nikkei sauces

AZURE Caviar Degustation Platter

Served with a garnish selection, potato blinis and crispy causa
Oscietra Suprême caviar 50gr / **165** 125gr / **410** 250gr / **825**
Beluga Royale caviar 50gr / **475** 125gr / **1185** 250gr / **2375**

PERUVIAN CAUSAS

Crispy Potato Causa

◆ **Truffle and Wagyu** **34**

Truffle cream cheese, wagyu beef cecina, ají amarillo

Seasonal Truffle **36**

Truffle cream cheese, summer truffle, manchego cheese

Caviar **165**

Cream cheese with nori, 50gr of Azure Suprême oscietra caviar

ANTICUCHOS

Charcoal Grilled Swekers

Mushrooms GF VG 2 pcs **15**

Grilled brown button mushrooms, ají panca, fresh herbs

Chicken GF 2 pcs **19**

Chicken thigh cooked over charcoal, mirin, chives

Pork Belly GF 2 pcs **19**

Smoked and grilled pork belly, spring onion

Japanese Wagyu Beef GF 1 pc

Japanese wagyu beef, spicy sauce, chimichurri condiment



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

CRUDOS

Citrus Cured Fish & Peruvian Style Sashimi

Ceviche Tasting **78**

Classic, Spicy, Veggie and Coconut ceviche

Sashimi Tasting GF 24 pcs **98**

Salmon, yellowtail, Chu Toro tuna, Argentinian prawns, seabass
selection of sauces

◆ **Classic Seabass Ceviche** GF **19** single / **36** double

Seabass, red onion, sweet potato, coriander

◆ **Spicy Tuna Ceviche** **25** single / **48** double

Bluefin tuna, sesame, soy, rice crackers

Veggie Ceviche GF VG **17** single / **32** double

Seasonal vegetables, green jalapeño, citrus caviar, coriander, cashewnuts

Coconut Yellowtail Ceviche GF **25** single / **48** double

Yellowtail, coconut, ginger, plantain, ají limo

Chu Toro Ceviche GF **32** single / **62** double

Chu Toro tuna belly, lime, sesame, ponzu, cucumber

Beef Tataki **21**

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

Yellowtail Tiradito **18**

Yellowtail, green chili, daikon, orange tobiko

Prawns Tiradito GF **19**

Raw Argentinian prawns, green chili, ginger, cucumber dressing

ENSALADAS

Salads

Corn Trio GF VG **38**

Sweet corn medley, crispy corn, sweet pepper, mint

Spinach and Manchego Cheese V **23**

Baby spinach, candied walnuts, cranberries, manchego

Miso Baby Gem VG **20**

Crunchy baby gem salad, sesame and miso dressing, nori seaweed

PESCADOS Y MARISCOS

Fish & Seafood

◆ **Chilean Seabass Cazuela** GF **58**

Chilean seabass, rice, lime, ají amarillo

◆ **Chilean Seabass** GF **52**

Chilean seabass, miso, ají amarillo

Catch of the Day GF 100gr / **15**

Grilled fish, coconut chimichurri, fresh herbs

Rock Lobster with Caviar 100gr / **50**

Grilled rock lobster, served with miso butter,
Azure Suprême oscietra caviar

Tiger Prawns GF 1 pc **38**

Grilled black tiger prawns, chili and spring onion condiment

Chaufa Rice with Octopus **44**

Spicy octopus, rice, eggs, onion, soy sprouts

AVES Y CARNES

Poultry & Meat

◆ **Grilled Baby Chicken** GF **38**

Corn-fed baby chicken, ají panca, coriander

Chilean Wagyu Rib-Eye GF 300gr **132**

Chilean wagyu rib-eye, avocado sauce

Spicy Beef GF **54**

Charolais beef filet, crispy onions, spicy sauce

VEGETALES Y CEREALES

Vegetables & Cereals

Spicy Chaufa Rice V **36**

Smoked seitan, rice, eggs, spring onion, soy sprouts

Potatoes with Garlic V GF **13**

Crispy potatoes, coriander aioli, parsley

Potatoes with Truffle V GF **36**

Crispy potatoes, huancaína sauce, summer truffle

Broccoli GF VG **13**

Grilled sprouting broccoli, spicy sauce, sesame

Asparragus & Zucchini GF VG **13**

Grilled asparragus and zucchini cooked on the grill

Padrón Peppers GF VG **15**

Grilled Padrón Peppers, flaky salt, lemon

Origine of our produce fish Zone FAO 87/27/57/41/37 | 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



MENU BAGUA

190 € / per person

Tuna Guacamole GF

Avocado, tuna tartare, sesame, corn tortillas, ají amarillo, Azure Suprême caviar

Chicken Empanadas GF

Corn empanadas, pulled chicken, garlic sauce

Causa with Truffle and Wagyu

Crispy Peruvian causa, truffle cream cheese, wagyu beef cecina, ají amarillo

Yellowtail Ceviche GF

Yellowtail, coconut, ginger, plantain, ají limo

Veggie Ceviche GF VG

Seasonal vegetables, green jalapeño, citrus caviar, coriander, cashewnuts

Beef Tataki

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

Prawns Tiradito GF

Raw Argentinian prawns, green chili, ginger, cucumber dressing

Chilean Seabass Cazuela GF

Chilean seabass, creamy rice, lime, ají amarillo

Chilean Wagyu Rib-Eye GF

Chilean wagyu rib-eye, avocado sauce

Spinach and Manchego Cheese V

Baby spinach, candied walnuts, cranberry, manchego

Potatoes with Garlic V GF

Crispy potatoes, coriander aioli, parsley

Desert Selection

Selection of our best deserts

Origine of our produce fish Zone FAO 8/27/57/41/37 | 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