



COYA

# SALES & EVENTS BROCHURE

MONTE CARLO 2025

## OUR STORY

Since opening our doors in 2018, in a setting reminiscent of a tropical forest, where Peruvian handicrafts are given pride of place, COYA Monte-Carlo invites you to travel into a world of rich flavours, warm hospitality, and a multi-sensory journey.

Located just a stone's throw from Jimmy'z Monte-Carlo and the Salle des Étoiles, experience vibrant Latin American culture and sweeping views of the Mediterranean at COYA Monte-Carlo.

## VENUE

Immerse yourself in an ambiance tailored to your preferences by sharing good memories in one of our private or semi-private spaces.

Our events team is available to seamlessly blend sophistication, culinary excellence, and personalised service to create the most perfect celebration.



## MAIN DINING ROOM

An ideal place for large groups, the main dining room can be privatised for a great dinner in a setting resembling a tropical rainforest, where Peruvian craftsmanship takes pride of place.

### **Capacity:**

180 seated guests

## THE TERRACE

The terrace at COYA Monte-Carlo offers an exquisite blend of vibrant ambiance with panoramic views over the Mediterranean.

**Capacity:**

40 seated guests



## PRIVATE DINING ROOM

The private dining room at COYA Monte-Carlo offers an exclusive setting for unforgettable group gatherings. Whether celebrating a special occasion, hosting a corporate meeting, or simply enjoying a refined evening with friends, this space promises an extraordinary experience.

Immerse your guests in the vibrant ambiance of Latin American culture, complemented by exquisite Peruvian cuisine crafted by our talented chefs. The menu, a fusion of bold flavors and innovative techniques, is tailored to your preferences to ensure a personalized touch.

### Capacity:

30 seated guests



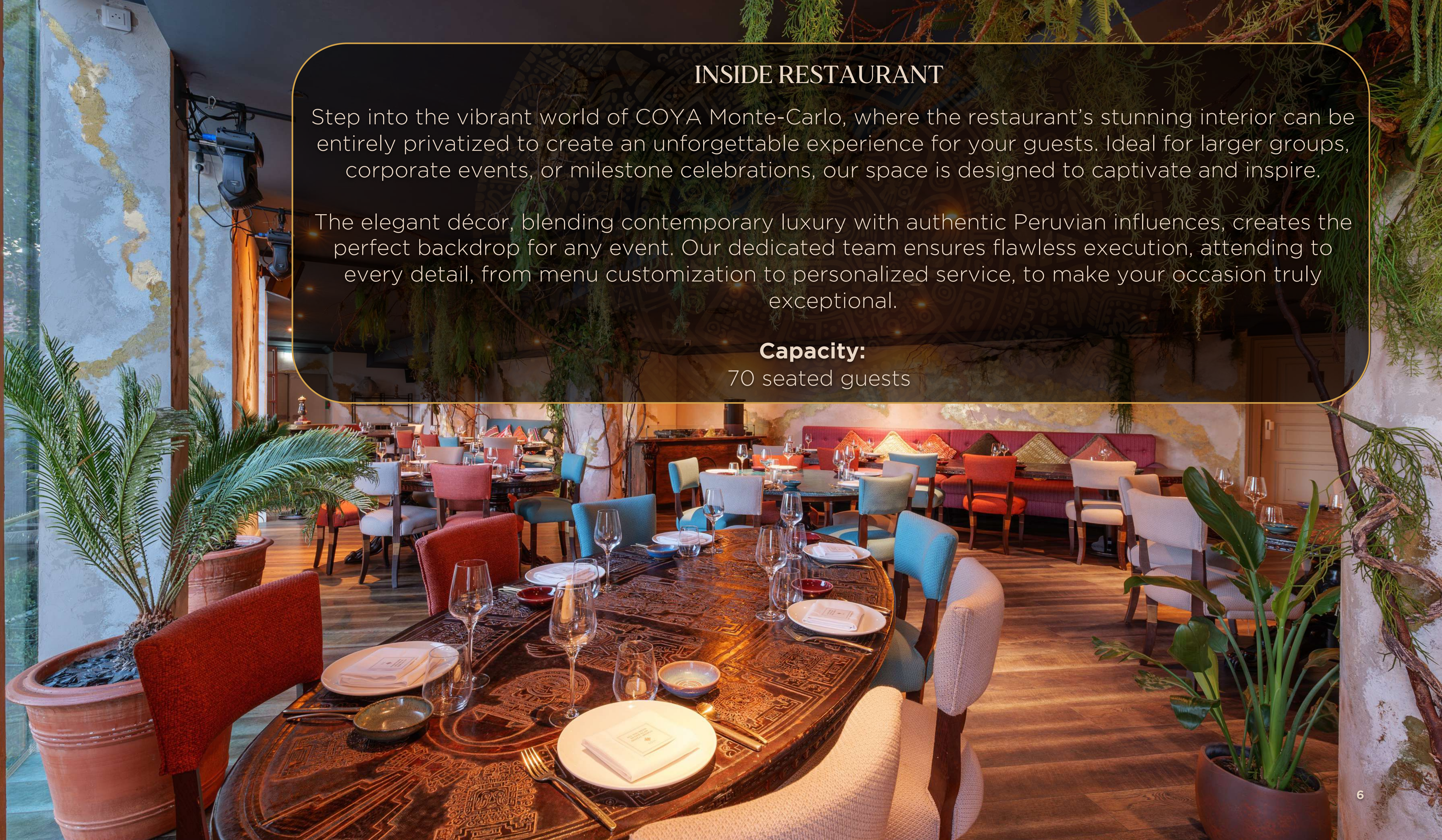
## INSIDE RESTAURANT

Step into the vibrant world of COYA Monte-Carlo, where the restaurant's stunning interior can be entirely privatized to create an unforgettable experience for your guests. Ideal for larger groups, corporate events, or milestone celebrations, our space is designed to captivate and inspire.

The elegant décor, blending contemporary luxury with authentic Peruvian influences, creates the perfect backdrop for any event. Our dedicated team ensures flawless execution, attending to every detail, from menu customization to personalized service, to make your occasion truly exceptional.

### **Capacity:**

70 seated guests



# MENUS



COYA  
MONTE-CARLO

## MENU AREQUIPA 130 € /per person

**Crema de Garbanzos** GF VG  
Chickpeas, ají panca,  
corn tortillas, spicy nuts

**Croquetas de Lubina**  
Chilean Sea Bass croquettes,  
spicy aioli

**Anticucho de Setas** GF VG  
Brown button mushroom cooked  
over charcoal, ají panca, fresh herbs

**Ceviche de Pez Limón con Coco** GF  
Yellowtail, coconut, ginger, plantain,  
ají limo

**Ceviche de Atún Chifa**  
Albacore tuna, sesame, soy,  
rice crackers

**Tiradito de Pez Limón**  
Yellowtail, green chili, daikon, orange  
tobiko

**Ceviche Vegetal** GF VG  
Crunchy seasonal vegetables, green  
jalapeño, citrus caviar, coriander,  
cashew nuts

**Arroz Nikkei** GF  
Chilean Sea Bass, rice, lime,  
ají amarillo

**Falda de Res Picante**  
Spicy beef skirt, crispy onions, ají  
limo, star anise

**Papitas con ajo** V GF  
Crispy potatoes, coriander aioli,  
parsley

**Ensalada de Col y Edamame** VG  
Cabbage, cucumber, edamame,  
spicy miso dressing with cashewnuts

**Churros con Chocolate y Haba  
Tonka** V  
Crispy churros, white chocolate,  
tonka bean

**Sundae de Tres Leches**  
Tres leches ice-cream, corn flakes  
crumble, crispy chocolate

**Tarta de Queso** GF V  
Cheesecake, oat crumble, guava  
sauce, lime

Origine of our produce fish Zone FAO 87/27/57/41/37 | Meat : France, Uk, Spain, Chile, Italy

If you have allergies or dietary enquiries please speak to our staff prior to ordering  
Prices in euro, tax & service included

V: Vegetarian VG: Vegan GF: Gluten free



COYA  
MONTE-CARLO

## MENU BAGUA 190 € /per person

**Guacamole con Crocantes** GF VG  
Avocado, corn tortillas,  
ají amarillo, lime

**Empanadas de Maíz** GF  
Corn empanadas, Chilean Seabass,  
garlic sauce

**Causa Frita con Trufa y Wagyu**  
Crispy Peruvian causa,  
cream cheese with truffle,  
Wagyu beef cecina, ají amarillo

**Ceviche de Pez Limón con Coco** GF  
Yellowtail, coconut, ginger, plantain,  
ají limo

**Ceviche de Atún Chifa**  
Albacore tuna, sesame, soy,  
rice crackers

**Tataki de Res**  
Wagyu beef tataki, ají limo, crispy  
quinoa, cashew nuts

**Espinaca y Manchego** V  
Baby spinach, candied walnuts, goji,  
cranberry, manchego

**Arroz Nikkei** GF  
Chilean Seabass, rice, lime,  
ají amarillo

**Bife Angosto de Wagyu Picante**  
Spicy Chilean Wagyu Rib-eye,  
crispy onions, ají limo, star anise

**Papitas con Trufa** GF  
Crispy potatoes, huancaína sauce,  
manchego cheese, black truffle

**Brócoli** VG  
Sprouting broccoli, spicy sauce,  
sesame

**Churros con Chocolate y Haba  
Tonka** V  
Crispy churros, white chocolate,  
tonka bean

**Tarta de Queso** GF V  
Cheesecake, oat crumble, guava  
sauce, lime

**Paleta Helada de Trufa**  
Truffle ice-cream, crumble,  
milk chocolate cream, fresh truffle

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

If you have allergies or dietary enquiries please speak to our staff prior to ordering.  
Prices in euro, tax & service included.

V: Vegetarian VG: Vegan GF: Gluten Free

# MENUS



COYA  
MONTE-CARLO

## MENU CAMANÁ

250 € /per person

**Guacamole con Crocantes** GF VG  
Avocado, corn tortillas, ají amarillo and lime

**Chicharrones de Pollo**  
Crispy chicken, chipotle, spicy guava sauce

**Empanadas de Maíz** GF  
Corn empanadas, pulled Wagyu beef, garlic sauce

**Ceviche de Pez Limón con Coco** GF  
Yellowtail, coconut, ginger, plantain, ají limo

**Tiradito de Salmón Nikkei y Caviar**  
Salmon, sesame, ikura, wasabi, crispy leeks

**Tiradito de Atún Otoro**  
Otoro Tuna tataki, candied ginger, ponzu

**Romana con Sésamo** VG  
Romaine lettuce, sésame dressing, queso fresco, cancha crisps

**Pesca del Día** GF  
Catch of the day, pineapple chimichurri, fresh herbs

**Bife Angosto de Wagyu Picante**  
Spicy Chilean Wagyu Rib-eye, crispy onions, ají limo, star anise

**Papitas con Trufa** GF  
Crispy potatoes, huancaína sauce, manchego cheese, black truffle

**Vegetales a la brasa** VG GF  
Seasonal mixed vegetables cooked on the grill

**Churros con Chocolate y Haba Tonka** V  
Crispy churros, white chocolate, tonka bean

**Tarta de Chocolate Caliente** GF V  
Warm Ilanka chocolate cake, coffee and tonka bean ice-cream, cocoa crumble

**Tarta de Queso** GF V  
Cheesecake, oat crumble, guava sauce, lime

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

If you have allergies or dietary enquiries please speak to our staff prior to ordering. Prices in euro, tax & service included.

V: Vegetarian VG: Vegan GF: Gluten Free



COYA  
MONTE-CARLO

## MENU MACHU PICCHU

350 € /per person

**Guacamole con Crocantes y Caviar**  
Avocado, corn tortillas, ají amarillo, Kristal Caviar, lime

**Bocado de Salmón Crujiente**  
Spicy salmon tartare, crispy shell, avocado, nori seaweed, caviar

**Empanadas de Maíz** GF  
Corn empanadas, pulled chicken, garlic sauce

**Ceviche de Lubina con Coco** GF  
Seabass, coconut, ginger, plantain, ají limo

**Ceviche de Pez Limón con Trufa**  
Yellowtail, ponzu, orange, truffle, shiitake mushrooms

**Tataki de Res**  
Wagyu beef tataki, ají limo, crispy quinoa, cashew nuts

**Tiradito de Atún Otoro**  
Otoro Tuna tataki, candied ginger, ponzu

**Espinaca y Manchego** V  
Baby spinach, candied walnuts, goji, cranberry, manchego

**Arroz Nikkei** GF  
Chilean Seabass, rice, lime, ají amarillo

**Corte de Wagyu Japonés Picante**  
Spicy Japanese A5 Wagyu special cut, crispy onions, ají limo, star anise

**Papitas con Trufa** GF  
Crispy potatoes, huancaína sauce, manchego cheese, black truffle

**Vegetales a la brasa** GF VG  
Seasonal mixed vegetables cooked on the grill

**Churros con Chocolate y Haba Tonka** V  
Crispy churros, white chocolate, tonka bean

**Tarta de Chocolate Caliente** GF V  
Warm Ilanka chocolate cake, coffee and tonka bean ice-cream, cocoa crumble

**Tarta de Queso** GF V  
Cheesecake, oat crumble, guava sauce, lime

Origine of our produce Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

If you have allergies or dietary enquiries please speak to our staff prior to ordering. Prices in euro, tax & service included.

V: Vegetarian VG: Vegan GF: Gluten Free

# FLOOR PLAN



- 1 Reception
- 2 Ceviche Bar
- 3 Main Restaurant
- 4 Pisco Bar
- 5 VIP Area
- 6 Terrace Lounge
- 7 Private Dining Room
- 8 Inside Restaurant

## ADDITIONAL SERVICES

Enhance your experience at COYA Monte Carlo by adding one of our additional services to your upcoming event.

- Custom menu & place cards
- Flower arrangements & decorations
- Day Delegate Packages
- AV Facilities
- Live entertainment (DJ or band)
- Pisco masterclass
- Exclusive venue hire

City of London – Mayfair – Paris – Dubai – Abu Dhabi – Riyadh – Doha  
Mykonos – Marbella – Monte Carlo – Barcelona – Muscat



COYA MONTE CARLO  
26 Av. Princesse Grace, 98000 Monaco

+377 98 06 20 20 | [coyamontecarlo@sbm.mc](mailto:coyamontecarlo@sbm.mc) | [www.coyarestaurant.com](http://www.coyarestaurant.com)