



LA MOURRA

HOTEL VILLAGE

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COLD STARTER

- Salmon & Ibiscus 28
- King Crab, Turmeric & Avocado 29
- Beef Tartare, smoked and spicy 29
- Sea Bass Carpaccio, Yuzu & Sansho 35
- Wagyu Beef Carpaccio, Ponzu Sauce 41
- Sea Bream Ceviche, Coconut Leche 31
- Yellow Tail Tiradito with Jalapeño 33
- Smoked Bonito, Citrus Dashi 27

HOT STARTER

- Miso Eggplant 22
- Chicken Gyozas 27
- Veggie Broth, Soba & Tofu 25
- Obsiblu Prawns with Wasabi 33
- Crispy Rice Cubes and Salmon tartare 24
- Ramen, Dashi Prawns Broth & Iberian Pluma 28
- Pan-Sautéed Foie Gras, Green Beans, Sesame 33
- Panko Shrimps, Orange and Jasmin sauce 30
- Vegetables Tempura 25

SUSHI & ROLLS

- Selection of traditional Sashimi (9 pieces) 36
- Assortment of Maki and California Rolls (18 pieces) 54
- Selection of traditional Sushi (7 pieces) 28 or (12 pieces) 48
- California rolls American style (8 pieces) 32
- Spider Rolls, Crispy Crab (9 pieces) 36

SIGNATURE MAIN COURSES

- Black Cod, Miso sauce 46
- Calamari, Sweet Corn 40
- Yellow Tail Tataki, Spicy Satay 43
- Salmon, Tangy Mango tagliatelle 39
- Cut of Wagyu Japanese Beef with 5 Peppers (120g) 85
- Chicken from the Bresse Region Umami Style 41
- Furikake Coated Lamb Chops 42
- Beef Tataki 45 / with Truffle 53

SIDE

- White Rice 9
- Sautéed Rice 10
- Wok Vegetables 10
- Pan Sautéed Japanese Mushroom 9
- Spinach & Wasabi 9
- Miso Soup 9

DESSERTS

- Warm Yuzu Soufflé, Coriander sorbet 18
- Soft Chocolate cake, Sesame Ice Cream 17
- Tapioca beads, Coconut, Granny Smith 17
- Lychee, Ginger & Crispy Puffed Rice 18
- Frozen Mochis (5 pieces) 17