



LA MOURRA

HOTEL VILLAGE

COLD STARTER.

- Wagyu Beef Carpaccio, Ponzu Sauce 33
- King Crab, Turmeric & Avocado 25
- Beef Tartare, smoked and spicy 27
- Selection of traditional Sushis (14 pieces) 47
- Selection of traditional Sashimis (14 pieces) 39
- Assortment of Makis and California Rolls (18pieces) 43
- Sea Bream Ceviche, Coconut, Shitake Pickle 27
- Yellow Tail Tiradito with Jalapeño 30
- Marinated Tuna Mini Tacos 28
- Veggie Mini Tacos (Avocado, Cucumber, Herbs) 25

HOT STARTER.

- Miso Eggplant 18
- Chicken Gyozas 23
- Veggie Broth, Soba &Tofu 22
- Pan-Sautéed Foie Gras, Green Beans, Sesame 28
- Panko Shrimps, Orange and Jasmine sauce 27
- Crispy Rice Cubes and Salmon tartare 19
- California rolls American style (8 pieces) 22
- Vegetables Tempura 19
- Miso Soup 16

FISH

- Black Cod, Miso sauce 39
- Salmon, Tanguy Mango tagliatelle 33
- White Fish in a Soba crust 35
- Skipjack Tuna Tataki 37

MEAT

- Beef Sirloin, Truffle, Wasabi Spinach and Eryngii Mushrooms 41
- Cut of Wagyu Japanese Beef with 5 Peppers (120g) 65
- Fillet of duckling, glazed Japanese style 34
- Furikake Coated LambChops 35

SIDE

- White Rice 8
- Sautéed Rice 8
- Wok Vegetables 8
- Sautéed Noodles with Vegetables 8

DESSERT

- Warm Yuzu Soufflé, Coriander sorbet 15
- Soft Chocolate cake, Malcha Tea Ice Cream 13
- Fresh Litchis, Rose granita 15
- Tapioca beads, Coconut, Passion fruit 13
- Frozen Mochis (5 pieces) 14