



LA MOURRA

HOTEL VILLAGE



COLD STARTER

- Polpo, Mojo Verde 30
- 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

HOT STARTER

- Miso Eggplant 22
- Obsiblu Prawns with Wasabi 33
- Veggie Gyozas 24 / Chicken Gyozas 27
- Crispy Rice Cubes and Salmon tartare 24
- Veggie Ramen 25 / 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
- Chirashi Don 35

SIGNATURE MAIN COURSES

- Sea Bass & Soba 43
- Black Cod, Miso sauce 46
- Salmon, Tangy Mango brunoise 39
- Calamari, Avocado, Miso Vinaigrette 40
- Cut of Wagyu Japanese Beef with 5 Peppers (120g) 85
- Chicken from the Bresse Region Umami Style 41
- Beef Tataki 45 / with Truffle 53
- Furikake Coated Lamb 42

SIDE

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



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DESSERTS

Warm Yuzu Soufflé,
Coriander sorbet 18

Chocolate No Mawari 18

Coconut & Passion Fruit 18

Citrus & Shiso Freshness 18

Frozen Mochis (5 pieces) 17