



LA MOURRA

HOTEL VILLAGE



COLD STARTER

- Polpo, Mojo Verde 30
- Crab and daikon ravioli 29
- Beef Tartare, smoked and spicy 29
- Wagyu Beef Carpaccio, Ponzu Sauce 41
- Sea Bass Carpaccio, Yuzu & Kampot 35
- Yellow Tail Tiradito with Jalapeño 33
- Sea Bream Ceviche, citrus fruit 31

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
- Smoked Foie Gras, sweet potato mousseline 33
- Panko Shrimps, Orange and Timut sauce 30
- Tuna Tataki, Japanese broth 32
- 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
- Deluxe California rolls (8 pieces) 48



LA MOURRA

HOTEL VILLAGE



SIGNATURE MAIN COURSES

Black Cod, Miso sauce 46

Salmon, Vanilla, Mango 39

Calamari, Avocado, Miso Vinaigrette 40

Open Ravioli, Sea Bass, Ponzu Bisque 43

Furikake Lamb 42

Beef Tataki 45

Chicken from the Bresse Region Umami Style 41

Cut of Wagyu Japanese Beef with 5 Peppers (120g) 85

SIDE

White Rice 9

Sautéed Rice 10

Wok Vegetables 10

Pan Sautéed Japanese Mushroom 9

Potato mousseline, vanilla 10

Spinach & Wasabi 9

Miso Soup 9

DESSERTS

Warm Yuzu Soufflé, Coriander sorbet 17

Soft Chocolate Cake, Mango Sorbet Matcha Tea Emulsion 17

Meringue, Cottage Cheese, Citrus, Lime 18

Mount Fuji, Chestnut, Raspberry, Lychee 18

Pecan Praline, Pear Yuzu Sorbet 18

Frozen Mochis (5 pieces) 17