



# LA MOURRA

HOTEL VILLAGE

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## COLD STARTER

- Salmon & Ibiscus 26
- King Crab, Turmeric & Avocado 27
- Beef Tartare, smoked and spicy 27
- Sea Bass Carpaccio, Yuzu & Sansho 31
- Wagyu Beef Carpaccio, Ponzu Sauce 35
- Sea Bream Ceviche, Coconut Leche 29
- Yellow Tail Tiradito with Jalapeño 31
- Smoked Bonito, Citrus Dashi 27

## HOT STARTER

- Miso Eggplant 19
- Chicken Gyozas 24
- Veggie Broth, Soba & Tofu 23
- Obsiblu Prawns with Wasabi 29
- Crispy Rice Cubes and Salmon tartare 20
- Ramen, Dashi Prawns Broth & Iberian Pluma 24
- Pan-Sautéed Foie Gras, Green Beans, Sesame 29
- Panko Shrimps, Orange and Jasmin sauce 27
- Vegetables Tempura 20
- Miso Soup 17

## SUSHI & ROLLS

- Selection of traditional Sashimi (9 pieces) 28
- Assortment of Maki and California Rolls (17 pieces) 43
- Selection of traditional Sushi (7 pieces) 24 or (12 pieces) 41
- California rolls American style (8 pieces) 28
- Spider Rolls, Crispy Crab (9 pieces) 28

## SIGNATURE MAIN COURSES

- Black Cod, Miso sauce 41
- Calamari, Sweet Corn 36
- Yellow Tail Tataki, Spicy Satay 38
- Salmon, Tangy Mango tagliatelle 34
- Cut of Wagyu Japanese Beef with 5 Peppers (120g) 79
- Chicken from the Bresse Region Umami Style 36
- Furikake Coated Lamb Chops 37
- Beef Tataki with Truffle 41

## SIDE

- White Rice 8
- Sautéed Rice 8
- Wok Vegetables 8
- Pan Sautéed Japanese Mushroom 8
- Spinach & Wasabi 8