



LA MOURRA

HOTEL VILLAGE

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COLD STARTER

- Polpo, Mojo Verde 30
- Crab, Turmeric & Avocado 29
- Beef Tartare, smoked and spicy 29
- Sea Bass Carpaccio, Yuzu & Kampot 35
- Wagyu Beef Carpaccio, Ponzu Sauce 41
- Sea Bream Ceviche, Coconut Leche, Vanilla 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, Broccolini, Sesame 33
- Panko Shrimps, Orange and Timut 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

- Open Ravioli, Sea Bass, Panzu Bisque 43
- Black Cod, Miso sauce 46
- Salmon, Tangy Mango 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

Soft Chocolate Cake,
Mango Sorbet Matcha Tea Emulsion 17

Meringue, Cottage Cheese
Citrus, Lime 17

Mount Fuji
Chestnut, Raspberry, Lychee 18

Pecan Praline
Pear Yuzu Sorbet 18

Frozen Mochis (5 pieces) 17