



Mudra
ART CUISINE

Starters

TOMATO* 120 g | P

Tomato Carpaccio, Sea salt, Italian Olive Oil
Iced Cherry Tomatoes, Caviar
Focaccia "Italian Toast"
27.00

EGGPLANT* 100 g | D, VG

Parmigiana
Involtini
Fried Eggplant Tortellini
25.00

TUNA 100 g | P

Tuna Crudo & Burrata
Raspberry and Tomato cold soup infused with herbs
32.00

SCAMPI 150 g | P, G

Grilled Scampi, Spinach & Parmesan Gratin
& Mafaldine Pasta
42.00

SWORDFISH 100 g | P

Grilled fish, Confit tomatoes, Capers, Olives, Smoke Octopus Carpaccio
30.00

Main courses

CATCH OF THE DAY | P

Sea Bass, Sea Bream
130.00 / kg

LOBSTER | P

in 2 courses

Cold: Catalana Sauce

Hot: Grilled Lobster with Tagliatelle and Arrabbiata sauce
230.00 / kg

SEA BASS 150 g | P, D

Grilled Sea Bass, Arrabbiata sauce, Ricotta Tortellini
42.00

GROUPER FISH 200 g | P, A, D

Marinated with herbs, Grilled, Served with potatoes,
Reduction of sauvignon and saffron
48.00

VEAL CHOPS | LS

Domestic Veal, Grilled, yogurt-aged, Swiss chard, Parmigiano Cream
42.00

RIBEYE STEAK 200g

Premium Ribeye Black Angus Australian Jack's Creek
52.00

TAGIATELLE 260 g | P, G

Home Made Tagliatelle
Barbecued prawns, Bisque infused with citrus
32.00

TRUFFLE RISOTTO 250 g | D

Risotto Violone Nano, Truffle, Demi-glace
36.00

*Sides**

Sauteed Baby Spinach with garlic 60 g
9.00

Roasted Baby Potatoes with Rosemary 90 g
9.00

Iceberg Salad, Olive oil, Lemon 60 g
9.00

Desserts 100 g

TRADITIONAL TIRAMISU | D

Family style
11.00

HOT CHOCOLATE CAKE | D

with vanilla cream
13.00


PEACH PARFAIT | D

Lime marshmallow, Fresh fruit, Peach Sauce
15.00

SORBET | V

Flavor of the day
13.00

*vegan option available



P | Pescatarian
N | Nuts
A | Alcohol
C | Gluten
D | Dairy
LS | Locally sourced
V | Vegan
VG | Vegetarian

All prices are in € inclusive of VAT,
and subject to a 10% service charge.