

Menu

START YOUR MOOD

Jerusalem Artichoke Tartlet (2 pcs) 52

Smoked local fish confit folded in aromatic herbs, topped with Jerusalem artichoke whip, accompanied by crispy leek fries

Avocado Carpaccio 72

Smashed avocado, fermented jalapeño, layered with crème fraîche, sprinkled with hazelnuts & pine nuts

Sea Fish Tartare (60g) 76

Hand-cut sea fish with green apple, dressed in a jalapeño–mint vinaigrette & crowned with whipped organic apple

Chraime Style Tataki (70g) 84

Lightly charred yellowfin served in traditional spicy chraime sauce, paired with soft frenna bread

SALADS

Caesar Salad 64

Crispy lettuce tossed with shallots & crunchy croutons in a Caesar dressing, garnished with Parmesan shavings

Grape Rocket Salad 64

Juicy halved grapes & rocket leaves, seasoned with fresh garden herbs & a kick of chili in a zesty vinaigrette, topped with sugared pecan nuts

Buratta Salad 72

Fresh burrata served on a bed of cherry tomatoes, spring onion & radish seasoned with pesto, topped with shredded focaccia & a drizzle of pomegranate vinaigrette

FIRE UP YOUR MOOD-STONE OVEN SENSATIONS

Classic Focaccia 36

Freshly baked & homemade, served with velvety vanilla-infused butter, seasoned with Atlantic salt & black pepper

Charred Cabbage 56

Coated in herb butter & roasted in a stone oven, topped with tangy yoghurt & pine nuts

Napolitana Pizza 64

Classic blend of San Marzano tomato sauce & basil, topped with mozzarella & garnished with a drizzle of olive oil

Bianca Pizza 69

Béchamel sauce topped with campfire potatoes, mozzarella, Parmesan & spring onions

Menu

MOOD FOR SUSHI

Spicy Maguro 78

A fiery blend of spicy tuna, cucumber, kanpyo, chili-infused aioli & teriyaki, topped with tuna

Fresh Salmon 74

Silky salmon, chives, avocado & crispy leek, cool crème fraîche & a hit of fresh wasabi

Grilled Salmon 70

Marinated baked salmon, avocado & spring onions, topped with seared salmon & roasted almonds, served with spicy aioli

Bamba Roll 58

Crispy sweet potato, cucumber & kanpyo, served with peanut butter & miso sauce

Ceviche Roll 76

Bluefin tuna ceviche, oyster & mushroom maki seasoned with togarashi

Mood Luxe Roll 94

Tuna & white fish, topped with salmon & shaved cucumber, Salanova lettuce & kanpyo seasoned with ponzu, sprinkled with furikake

SPECIAL MOOD

Freestyle Sashimi 198

Bluefin, yellowtail & salmon trio, served with fresh wasabi & ponzu

Salmon Tartufo (3 pcs) 55

Flame-seared salmon nigiri topped with truffle-infused butter, coated in a teriyaki glaze

Beet Spaghetti (60g) 76

Finely sliced local amberjack, strawberry-citrus ponzu, passionfruit coulis, topped with furikake & chives

Fish "Short Ribs" & Leek 45 per 100g

Two fish portions atop flame-kissed leek & Jerusalem artichoke, accompanied by leek-infused beurre blanc

Menu

MAIN MOOD

Salmon Diablo 98

Crispy salmon bites served atop pappardelle ribbons in a super spicy sauce with chili infused jam on the side

Arrabbiata Rigatoni 69

Rigatoni tossed in zesty arrabbiata with Kalamata olives & capers, topped with parsley & red chili rings

Herb Linguine 69

Served in a creamy herb-infused sauce

Risotto Dorato 72

Slow-stirred risotto mixed with fire-roasted pumpkin & sweet potato, garnished with a crunch of toasted pumpkin & sunflower seeds, topped with a drizzle of sunflower oil

Butter Me Up 92

Soft ricotta-filled pasta wrapped in brown butter sauce with mushrooms & chestnuts

Cappellacci Verde 82

Delicate ricotta-spinach folds served atop fire-roasted tomato sauce, topped with cool sour cream & basil-infused oil

Polenta Dream 88

Silky corn polenta served with crispy mushroom schnitzel, garnished with shaved Parmesan

Ocean Cigar 86

Crispy pastry leaf filled with sea fish, served on a bed of minty coriander yoghurt

Tonno al Pepe 129

Sizzle panned seared tuna steak in a red wine glaze, creamy pepper-caper sauce & mashed potato

Baked Catch 169

White fish in a zesty lemon-butter sauce seasoned with chopped fresh chives, paired with baby bok choy & fan-cut potato

Spiedino del Mercato 119

Salmon skewer marinated in smoky ras el hanout seasoning, served on a bed of labaneh & Swiss chard-spinach stufato