

# Menu

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## START YOUR MOOD

### **Classic Focaccia 32**

Freshly baked & homemade, served with dips

### **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

### **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

### **Beet Spaghetti 76**

Finely sliced local amberjack in a strawberry-citrus ponzu, topped with furikake & chives

### **Sea Fish Tartare 76**

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

### **Charred Cabbage 56**

Coated in herb butter, topped with tangy yoghurt & pine nuts

### **Chraime Style Tataki 84**

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

## MAIN MOOD

### **Moroccan-Style Sea Bream 99**

Pan-seared sea bream in Moroccan-style seasoning, served with challah bruschetta, topped with a tahini drizzle

### **Salmon Fillet 99**

Salmon fillet served atop velvety creamed peas & fire-roasted kohlrabi

### **Sea Bass Fillet 99**

Sea bass fillet served over herb-infused mashed potato, topped with Jerusalem artichoke fries

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## MOOD FOR SUSHI

### **Spicy Maguro 78**

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

### **Grilled Salmon 70**

Marinated baked salmon, avocado & spring onions, coated in sesame

### **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

### **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

## SWEET MOOD

### **Basque Cheesecake 52**

Velvety baked cheesecake coated in whipped sugary vanilla sour cream

### **Tiramisu 55**

Coffee-soaked homemade almond biscuits, layered with mascarpone, decorated with cocoa, cookie crumble & powdered cacao

### **Pavlova 52**

French Chantilly mascarpone crème atop meringue shards & dried pineapple ribbons, served with tangy passionfruit sauce