

## APPETIZERS

### SALAD WITH BURRATA

yellow tomatoes, pickled onions, cherries, sesame paste

15.20

### TUNA TARTARE

potato pie, burnt leeks, homemade leek mayonnaise, caviar

12.60

### GRILLED SQUID SALAD

young potatoes with chorizo,  
pea puree, green salad, tomatoes, blue onions, mustard sauce

12.20

### BEEF TARTARE

roasted potatoes, onions, capers, truffles, homemade mayonnaise, hard cheese

18.00

## MAIN COURSES

### NORTH SEA COD LOIN

potato straws, grilled zucchini, pesto sauce

130 g. - 23.10

### URUGUAYAN BEEF FILLET

potato pie, chili mayonnaise, chimichurri sauce

160 g. - 35.00

### DUCK BREAST

onion rings, potato - green peas puree, dried onions, red wine sauce

200 g. - 24.50

### LAMB RUMP STEAK

onion rings, spicy young potatoes, red wine sauce

160 g. - 26.50

### BLUEFIN TUNA

young potatoes with chorizo, chimichurri sauce

160 g. - 29.50

**DRY - AGED BEEF MEAT IN MOMO GRILL AGING CHAMBERS\***

## SIDE DISH

Fresh vegetable salad

6.00

Grilled vegetables

6.00

Green beans with tomatoes, pesto

6.00

Cucumbers, goat cheese, hazelnuts

6.00

## DESSERTS

PISTACHIOS PANNA COTTA 7.00

CARAMELIZED PINEAPPLE 6.60

homemade ice crema

MOMO GRILL CAKE 6.50

