



Taste Buds

Gua Bao	9.90
Steamed Bao Buns, Stir Fried Vegetables, Shredded Pork	
Aji Amarillo Chicken Skewers GF	12.90
Japanese Style Grilled Chicken Kebabs, Aji Amarillo Glaze	
Sizzling In-House Flavoured Sausages GF	13.90
Trio of Sausages, Cherry Tomato Chutney	
Gambas Asian Infusion GF	13.90
Spicy Sizzling Prawns, Stir Fry Vegetables, Asian Spices, Chorizo Picante	
Pork Donburi	12.90
Sweet Sticky Soya Glaze Pork Belly, Baby Corn, Wakame, Kimchi	
Wagyu Beef Dumplings	13.90
Ground Beef, Carrots, Onion, Cabbage, Peanut Sauce	
Japanese Siomai Dumplings	12.90
Ground Pork, Carrots, Nori Sheet, Crab Stick, Chilli Garlic Sauce	
Maíz A La Parrilla GF V	11.90
Grilled Corn On The Cob, Garlic, Spring Onion, Chilli, Herbs, Aromatic Mayonnaise	
Duo of Burrata GF	13.90
Truffle and Smoked Scented Burrata, Prosciutto San Daniele, Walnuts, Fig Compote, Pickled Fruits, Aged Balsamic, Extra Virgin Olive Oil	
Prawn & Pork Gyoza	9.90
Gyoza Wrapper Filled with Ground Pork and Prawns, Soy Sauce	
Scallops de Paris GF	14.90
Baked Fresh Scallops, Café de Paris Butter, Pico de Gallo, Celeriac and Truffle Shavings	
Bourbon Oysters GF	12.90
Fresh Scottish Oysters Grilled with Bourbon Butter, Lemon and Mint Scented Breadcrumbs	
Tower from the Land (to share - minimum 2 persons)	20.90 pp
Gua Bao, Trio of Flavoured Sausages, Spring Rolls, Angus Beef Carpaccio	
Tower from the Sea (to share - minimum 2 persons)	21.90 pp
Gambas Asian Infusion, Prawn Tacos, Crispy Calamari, Sake Salmon Tartare	

Simply Raw

Sake Salmon Tartare LF	11.90
Salmon, Lime, Wakame, Avocado, Caramelised Pineapple, Passion Fruit, Chives, Yuzu Vinaigrette, Rye Bread	
Wagyu Tartare GF	14.90
Diced Beef Wagyu, Gherkins, Capers, Shallots, Chives, Jalapeño, Spring Onion, Pickled Oyster Mushroom, Parmesan Royal, Soy Cured Egg Yolk, Ponzu Dressing, Spicy Mayonnaise	
Fresh Oysters GF LF	per oyster 4.50
Fresh Scottish Oysters, Yuzu and Jalapeño Dressing	
Peppered Beef Carpaccio GF	13.90
Sliced Beef Carpaccio, Truffle Shavings, Dolce Latte Mousse, Oven Dried Tomatoes, Roasted Hazelnuts, Petite Herbs	
Gin and Tonic Salmon GF	12.90
24hrs Gin and Tonic Cured Salmon, Pickled Cucumber, Charred Asparagus, Radishes, Dill and Wasabi Mayonnaise, Beetroot Sorbet	
Seabass Ceviche	12.90
Seabass, Coconut Tigers' Milk, Grated Mango, Pickled Onion, Chilli, Ginger, Sweet Potato, Coriander	
Salmon Ceviche	12.90
Salmon, Tigers' Milk, Cucumber, Onion, Coriander, Avocado, Chilli, Orange Segment	
Prawn Ceviche	14.90
Prawn, Nikkei, Tigers' Milk, Potato, Edamame Beans, Wakame Salad	
Assorted Ceviche	26.90
Prawn, Salmon, Seabass	

**"One Cannot Think Well,
Love Well, Sleep Well,
if one has not Dined Well."
Virginia Woolf**

Crisp

Crispy Calamari	12.90
Tossed Calamari with Quinoa Flour and Mix Spices, Chilli, Spring Onion, Garlic Confit, Tartar Sauce, Wasabi Mayonnaise	
Prawn Tempura	
Served with Ponzu Sauce	
3pc Prawn Tempura	10.90
5pc Prawn Tempura	17.90
Soya Prawn Tacos	11.90
Masago, Sweet Soya, Spring Onion, Crispy Nori	
Teriyaki Wagyu Beef Tacos	11.90
Coriander, Teriyaki, Wakame, Crispy Nori	
Spicy Salmon Tacos	11.90
Salmon, Spicy Mayo, Spring Onion, Crispy Nori	
Tropical Prawn	13.90
Maple Coated Batter, Prawn, Pineapple, Tofu, Mushroom, Habanero Pepper, Soya Maple Glaze	
Oyster Tempura GF	13.90
Crispy Oysters, Wakame, Smoked Mayonnaise, Lime and Coriander Dressing	
In-House Flavoured Spring Rolls GF	
Thai Prawn and Crab, Asian Vegetables, Hoisin Sauce	9.90
Chicken Thigh, Asian Vegetables, Hoisin Sauce	9.90
Pulled Pork, Asian Vegetables, Hoisin Sauce	9.90
Pulled Duck, Cabbage, Carrots, Snow Peas, Hoisin Sauce	9.90

Uramaki Rolls

Salmon Avocado	12.90
Seared Salmon, Avocado, Sesame Seed, Chilli Thread, Spicy Mayonnaise	
Crispy Ebi	13.90
Ebi Tempura, Crab Stick, Spicy Mayonnaise, Panko, Chives, Tobiko	
Crunchy Crab	13.90
Crab Stick Tempura, Avocado, Tobiko, Crispy Tanuki	
Tuna Truffle	13.90
Cooked Tuna, Cucumber, Tobiko, Crab Stick, Chives, Truffle Mayonnaise	
Rock & Roll	11.90
Tamago, Takwan, Cucumber, Masago, Spicy Sauce, Doritos Chips, Fresh Chilli, Chives	
Kiko Roll V	11.90
Tempura Vegetables, Cream Cheese, Sesame Seeds, Teriyaki Sauce	
Bivalve Roll	15.90
Breaded Scallops, Avocado, Lime Mayonnaise, Sesame Seeds, Croutons, Masago, Chives, Spicy Mayonnaise	
Buta Roll	12.90
Breaded Pork, Avocado, Cream Cheese, Donburi Sauce, Spring Onions	
Rattle Sake Roll	13.90
Salmon, Pancetta, Avocado, Salmon Tartare, Chives	
Godzilla Maki	13.90
Grilled Chicken, Tamago, Avocado, Teriyaki, Aonori, Masago	

Hotomaki Rolls

Lion King	14.90
Salmon, Tuna, Crabstick, Panko, Sweet Spicy Sauce, Teriyaki, Mayonnaise	
Dynamite Roll	14.90
Tuna Tartare, Avocado, Tongarashi, Sriracha, Spring Onion	
Submarine Maki	16.90
Lobster Tempura, Cucumber, Cream Cheese, Mango Purée, Chives	
Tropical Roll	13.90
Breaded Chicken, Cream Cheese, Strawberry, Mango, Kiwi, Sweet Spice	
Chilli Bomb	16.90
Scallop Tempura, Salmon Tartare, Avocado, Spring Onion, Chilli Paste, Caviar	

Signature Rolls

Lava	14.90
Prawn Tempura, Asparagus, Sesame Seeds, Lava Sauce, Tobiko	
Fire	14.90
Prawn Tempura, Tuna Tartare, Sweet Spicy, Crumbs, Spring Onions	
Smoke Duck	14.90
Smoked Duck Breast, Avocado, Cucumber, Sesame Seeds, Crispy Onion, Hoisin Sauce	
Rainbow	14.90
Salmon, Tuna, Avocado, Crab Stick, Fresh Chilli, Chives, Teriyaki, Mayonnaise	
Land Of The Rising Sun	15.90
Wagyu Beef, Carrots, Asparagus, Sesame Seeds, Bulgogi Sauce, Crispy Onions	
Maguro Blast	14.90
Tuna Tartare, Cucumber, Caviar, Spicy Sauce, Sriracha, Spring Onions	
Tori Katsu Roll	14.90
Breaded Chicken, Avocado, Panko, Chives, Tonkatsu Sauce	
Dragon Roll	13.90
Fried Tofu, Takwan, Cream Cheese, Avocado, Caviar, Chives, Lime Mayonnaise	
Cheesy Smoked Salmon	14.90
Smoked Salmon, Cucumber, Cream Cheese, Avocado, Teriyaki	
Crazy Lobster	16.90
Lobster, Cucumber, Banana, Crispy Onion, Tobiko, Lobster Sauce	
Spider	14.90
Softshell Crab, Avocado, Masago, Goma Punzo Sauce, Micro Greens	
Triple Prawn	16.90
Prawn Tempura, Prawn Carpaccio, Prawn Tarare, Furikake	
Mondo Garden V	11.90
Cucumber, Avocado, Beetroot, Asparagus, Carrots, Goma Sauce, Chives	
Double California	14.90
Salmon, Crab Stick, Cucumber, Avocado, Mayonnaise, Tobiko	

Sushi Platters

Sashimi per piece	2.25
(Pieces of Raw Fish) Salmon, Tuna, Seabass, Unagi, Shrimp	
Nigiri per piece	2.25
(Thinly sliced fish laid over a cluster of Japanese sushi rice) Salmon, Tuna, Seabass, Unagi, Shrimp	
Sushi Platter (20pc)	29.90
4 pcs Tori Katsu Roll, 4 pcs Double California Roll, 4 pcs Tuna Truffle Roll, 2 pcs Salmon Nigiri, 2 pcs Tuna Nigiri	
Vegan Platter (20pc)	30.90
8 pcs Mondo Garden, 6 pcs Cucumber Hosomaki, 6 pcs Avocado Hosomaki	
Family Platter (32pc)	57.90
8 pcs Crunchy Crab, 8 pcs Fire Roll, 8 pcs Submarine Maki, 2 pcs Salmon Nigiri, 2 pcs Tuna Nigiri, 2 pcs Seabass Nigiri, 2 pcs Ebi Nigiri	
Super Sake Platter (40pc)	69.90
8 pcs Salmon Avocado, 8 pcs Sake Rattle & Roll, 8 pcs Rainbow Roll, 8 pcs Cheesy Smoke Salmon, 8 pcs Lion King	
Savage Platter (48pc)	85.90
8 pcs Smoke Duck, 8 pcs Spider Roll, 8 pcs Crispy Ebi, 8 pcs Triple Prawn, 4 pcs Salmon Nigiri, 4 pcs Tuna Nigiri, 4 pcs Seabass Nigiri, 4 pcs Unagi Nigiri	
Mondo Party Platter (56pc)	98.90
8 pcs Rainbow Roll, 8 pcs Crazy Lobster, 8 pcs Buta Roll, 8 pcs Rock & Roll, 8 pcs Chilli Bomb, 4 pcs Salmon Sashimi, 4 pcs Tuna Sashimi, 2 pcs Salmon Nigiri, 2 pcs Tuna Nigiri, 2 pcs Seabass Nigiri, 2 pcs Ebi Nigiri	
Nigiri Lovers (20pc)	39.90
4 pcs Salmon Nigiri, 4 pcs Tuna Nigiri, 4 pcs Seabass Nigiri, 4 pcs Ebi Nigiri, 4 pcs Unagi Nigiri	
Sashimi Assortment (12pc)	23.90
4 pcs Salmon Sashimi, 4 pcs Tuna Sashimi, 4 pcs Seabass Sashimi	
Sashimi Moriawase (28pc)	84.90
4 pcs Tuna Sashimi, 4 pcs Salmon Sashimi, 4 pcs Seabass Sashimi, 4 pcs Ebi Sashimi, 4 pcs Unagi Sashimi, 2 pcs Scallop, 2 pcs Oyster, 4 pcs Langoustine	
<i>Sushi Rolls cannot be replaced and removed ingredients will not be refunded.</i>	

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.



View All Our Menus



Earth Garden

- Crispy Raw Salmon** GF LF 15.90
Salmon Coated in Sesame Seeds, Fennel Shavings, Pickled Cucumber, Dry Cherry Tomatoes, Edamame Beans, Wakame, Capers Berries, Salad Leaves, Cold Poached Egg, Horseradish Vinaigrette
- Baked Smoked Burrata** GF 14.90
Baked Smoked Burrata, Parma Ham, Fig Chutney, Balsamic Cherry Tomatoes, Red Onion, Petite Salad
- Spicy Chicken & Halloumi** 15.90
Piri Piri Grilled Free-Range Chicken Thigh, Couscous, Roasted Peppers, Red Onion, Roasted Courgettes, Avocado, Fried Halloumi
- Mondo Beef Salad** 15.90
Seared Beef, Mixed Leaves, Green Apple, Roasted Sweet Potato, Asparagus, Wild Mushrooms, Croutons, Roasted Almonds, Steamed Broccoli, Vinaigrette

Gourmet Burgers

- 100% Japanese Wagyu Burger (300g Raw)** 23.90
Flame Grilled Wagyu Patty, Caramelised Onions, Smoked Applewood Cheese
- The Krabby Patty** 21.90
Soft Shell Crab Tempura, Ponzu Mayo, Lettuce, Kimchi, Tomato Fondue
- Truffle Madness (220g Raw)** 16.90
Flame Grilled USDA Patty, Truffle Mature Cheddar, Lettuce, Beef Tomatoes, Caramelised Truffle Onions, Truffle Mushrooms, Truffle Mayonnaise
- Smoked USDA Pulled Brisket** 22.90
21hr Texas Rub USDA Smoked Brisket, Jack Daniel's BBQ Sauce, Smoked Applewood Cheese, Caramelised Onions, Coleslaw, Lettuce
- Streaky Chick** 16.90
Fried Butter Milk Chicken Thighs, Crispy Pancetta, Caramelised Onions, Red Leicester, Lettuce, Coleslaw, Smoked Mayonnaise
- Burger and Lobster (220g Raw)** *per person* 34.90
Flame Grilled USDA Patty, Mature Cheddar Cheese, Lettuce, Beef Tomatoes, Garlic Butter, Grilled Half Lobster, Mustard Mayonnaise
- Double It Up and Share** *two persons* 64.90
- Cheesy Double Trouble (220g Raw)** 18.90
Flame Grilled USDA Patty, Red Leicester, Lettuce, Tomatoes, Gherkins, Raw Onions, Cheese Fondue, Mustard Mayonnaise

- Earth Burger** V 13.90
Portobello Mushrooms, Lettuce, Beef Tomatoes, Caramelised Onions, Grilled Peppers, Grilled Courgettes, Halloumi Cheese, Tomato Fondue
- All Burgers are cooked Medium.
Toppings cannot be replaced and removed items will not be refunded.
Served with Artisanal Brioche Bread & Rustic Fries
Gluten Free buns available €1.50*

From The Grain

- Risotto Anatra** GF 15.90
Carnaroli Risotto, Roasted Butternut Squash and Sage Purée, Aged Parmesan, Crispy Sage, 5 Spice Roasted Duck Breast
 - Risotto Porcini Al Tartufo** GF V VE 15.90
Carnaroli Risotto, Porcini Mushroom Ragù, Black Truffle, Truffle Shavings, Grana Padano
 - Tagliatelle Guanciale & Calamari** 17.90
Roasted Cherry Tomatoes, Guanciale Stagionale, Calamari, Garlic, White Wine, Tomato Sauce, Fresh Herbs
 - Tagliatelle Scottish Lobster** 28.90
Half Lobster, Roasted Cherry Tomatoes, Lobster Bisque, Brandy, Fresh Herbs
 - Spaghetti Carbonara A La Romana** 15.90
Pecorino Romano, Egg Yolk, Guanciale Stagionale, Cracked Black Pepper
 - Spaghetti Pistacchio e Burrata** V 18.90
Pesto di Pistacchio, Burrata, Pistacchio Crumbs, Extra Virgin Olive Oil
 - Casarecce Pollo e Chorizo** 14.90
Sautéed Chicken, Speck, Roasted Chorizo, Roasted Peppers, Gorgonzola, Walnuts, Brandy, Cream
 - Pulled Beef Tortellacca** 14.90
Large Tortellacca, Pecorino Emulsion, Oyster Mushrooms, Truffle Oil, Truffle Shavings
 - Ravioli Duo** 16.90
Veal Ragù and Burrata Stuffed Pasta, Tomato Fondue, Port Jus
- Gluten Free pasta available €2.50*

At Mondo, we do things differently. Our philosophy is to break free from the confines of tired, restrictive, traditional restaurant offerings to explore an exciting, brand-new form of culinary adventure.

Our gifted Head Chef has scoured the globe and sourced the most exceptional ingredients, methods, and dishes that each culture has to offer.

These choice selections are perfected, and sometimes we even shun convention and play with creative new avenues – all whilst maintaining a standard of superiority and respect for the source.

Fish And Shellfish

- Scottish Lobster** GF 57.90
Grilled whole Scottish Lobster, Garlic & Herb Butter
- Peruvian Style Octopus** 28.90
Spicy and Sticky Octopus, Peppers, Corn Purée, Charred Sweetcorn, Red Skin Potatoes
- Salmon & Prawn A La Brasa** 25.90
Soy Glazed Grilled Salmon, Grilled Asparagus, Stir Fry Vegetables, Quinoa, Spicy Grilled Argentinian Prawn
- Fish & Shellfish Bouillabaisse** 35.90
Mussels, Clams, Prawns, Fish Fillet, Calamari, Prawn Bisque, Fine Herbs

All main courses are served with an option of roasted potatoes or rustic fries.

From The Jospo Oven

- Smoked USDA Carved Brisket** GF 24.90
21hr Texas Smoked Jack Daniel's Brisket
- Grain Fed Beef Tagliata 350G** GF 25.90
- Grain Fed Beef Ribeye 350G** GF 32.90
- Grain Fed Beef Fillet 250G** GF 35.90
- Add Half a Lobster and Surf and Turf It Up 28.95
- Japanese A5 Wagyu Ribeye** GF *per 100g* 34.00
- USDA Beef Sirloin 350G** GF 37.90
- USDA Beef Ribeye 350G** GF 49.00
- Veal Tagliata** 25.90
Bok Choi, Bean Sprouts, Kimchi, Teriyaki Glaze
- Surf & Turf Skewers** GF 29.00
USDA Beef and Prawn Skewers with a Teriyaki Glaze
- Corn Fed Chicken** GF 19.90
Corn Fed Baby Chicken, Infused for 48hrs with Honey, Thyme, Lemon and Mustard
- Anticuchos de Pollo** 19.90
Chicken Thighs Marinated in Anticuchos Sauce
- Pork Ibérico French Rack** 25.90
Wild Pork, Walnut & Butternut Purée, Berry Jam, Crispy Sage
- Rolled Lamb Breast** GF 23.90
36hr Sous Vide Lamb Breast Marinated in Garlic and Rosemary Pan Jus, Tomato Fondue

All main courses are served with an option of roasted potatoes or rustic fries.

On The Side

- Bites** GF 3.50
- Seasonal Petite Salad
- Crunchy Chips
- Garlic Roasted Potatoes
- Black Truffle Chips 5.95
- Soya Glazed Bok Choi, Cashew Nuts 5.95
- Roasted Asparagus, Miso Glaze 5.95
- Sauces** GF 3.50
- Truffle and Forest Mushroom
- Cognac and Peppercorns
- Gorgonzola and Walnut
- Cheese Fondue
- Bernaise

Gourmet Pizza (from the woodburning oven)

- Sake Salmon Tartare** 15.90
Crispy Focaccia Dough, Chive Mascarpone, Saki Salmon Tartare, Caviar, Wakame
- L'Aragosta** 25.90
Crispy Focaccia Dough, Butter Poached Lobster, Smoked Mayonnaise, Pesto di Pistacchio, Capers Berries
- Citrus Salmon** 14.90
Crispy Focaccia Dough, Moët & Chandon Cured Salmon, Guacamole, Asparagus, Friarielli
- Bresaola** 18.90
Crispy Focaccia Dough, Crema di Radicchio, Bresaola, Tomato Fondue, Aged Parmesan
- Prosciutto San Daniele** 24.90
Crispy Focaccia Dough, Prosciutto Crudo, Caramelised Peaches, Truffle Burrata, Black Pepper
- Beef Tartare e Tartufo** 24.90
Crispy Focaccia Dough, Beef Tartare, Truffle Shavings, Smoked Burrata
- Vegetarian** V 13.90
Crispy Focaccia Dough, Black Olive Tapenade, Cipollini, Artichoke Hearts, Chèvre Mousse

Pizza (from the woodburning oven)

- Al Balsamico** 16.90
Fior di Latte, Guanciale, Honey Drizzled Figs, Walnuts, Gorgonzola, 30yr Old Balsamic Vinegar
- Funghi Tartufata** V 16.90
Fior di Latte, Crema di Tartufo, Truffle Burrata, Mixture of Sautéed Field and Forest Mushrooms, Truffle Shavings, Truffle Infused Honey
- Smoked Beef & Asparagus** 16.90
Fior di Latte, Tomato Sauce, Pulled Smoked Beef, Asparagus, Roasted Onions, Horseradish Cream
- Al Pistacchio** 16.90
Fior di Latte, Pesto di Pistacchio, Caramelised Onions, Chèvre Cheese, Mortadella, Rucola
- Chicken & Nduja** 16.90
Fior di Latte, Marinated Chicken, Spicy Nduja, Cracked Egg, Apple Wood Cheese, 30yr Old Balsamic Vinegar
- Focaccia All'Italiana** V 15.90
Crispy Focaccia, Mozzarella di Bufala, Tomato Fondue, Basil Pesto, Extra Virgin Olive Oil
- I Kasumi** 18.90
Squid Ink Tomato Sauce, Mozzarella di Bufala, Scottish Scallops, Tiger Prawns, Caviar, Moët & Chandon Marinated Salmon, Wakame, Capers Berries
- Surf & Turf** 23.90
Fior di Latte, Tomato Sauce, Truffle Paste, USDA Beef, Headless Prawns, Truffle Shavings

Toppings cannot be replaced. Removed items will not be refunded.

