

MONDO®

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. As the first borderless intercontinental concept-restobar of its kind in Malta, our focus is on one thing, and one thing only: bringing you the finest food and drinks conceivable, no matter where in the world they come from.

*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.*

#### BOOKING TERMS & CONDITIONS

Reservations may be made on + 356 7710 5393 or [reservations@mondo.com.mt](mailto:reservations@mondo.com.mt)

50% deposit to be affected within 48 hours of placing a reservation. Prices quoted are inclusive of VAT. If you have a food allergy or intolerance, kindly speak to our staff before you order your food and drink.

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.



### Mondo Taste Buds Canapé Menu

Aromatic Smoked Duck Sushi with a Spicy Sauce  
 Assorted Nigiri  
 Prawn and Lobster Hotmaki  
 Wild Boar and Lobster Gyozas with Soy Sauce  
 Filled Crispy Filo Pastry with Confit Chicken  
 Crispy Coated Croque Madam  
 Texas Smoked USDA Brisket Croquettes with Smoked Dressing  
 Fried Crispy Tiger Prawn with a Spicy and Tangy Sauce  
 Oak-Smoked Salmon, Chives, Warm Asparagus Quiche  
 Crispy Sushi Rice Potted with a Wagyu Beef Tartare  
 Sous Vide Chicken and Truffle Mousse Tarts  
 Wagyu Mini Beef Burgers, Applewood Cheese, Caramelised Onions  
 Baked Lobster and Prawn Mornay  
 USDA Beef Teriyaki with Pickled Oyster Mushrooms

Citrus Meringue  
 Trio of Chocolate  
 White Chocolate and Pistachio

#### Additional Options

3hr Open Bar - €45      4hr Open Bar - €57

*Minimum amount of 25 person per Canapé menu*

**€35.90 PER PERSON**

### The Mondo Experience Canapé Menu

Aromatic Smoked Duck Sushi with Spicy Sauce  
 Crispy Prawn Sushi Topped with Prawn Tartare  
 Wagyu Nigiri  
 Lobster Hotomaki Sushi  
 Wild Boar and Lobster Gyoza with Soya Sauce  
 Waffle, Salmon Gravlax, Citrus Cream Cheese, Siberian Caviar  
 Steamed Pork Shumai, Chilli and Garlic  
 Crispy Croque Madam, Truffle Cream Cheese, Truffle Shavings  
 Smoked USDA Brisket Croquette, BBQ Smoked Dressing  
 Tempura Of Oysters, Wakame, Yuzu Cream  
 Wagyu Beef Tartare Nori Tacos, Parmesan Royal  
 Seabass Ceviche, Guacamole, Lemon Mayo Cone  
 Crispy Tiger Prawn with a Tangy and Spice Sauce  
 Wild Salmon, Chive, and Asparagus Warm Quiche  
 Crispy Sushi Rice Potted, Tuna Tartare  
 Sous Vide Chicken, Truffle Mousse and Roasted Hazelnut Tarts  
 Wagyu Mini Beef Burgers, Applewood Cheese and Caramelized Onions  
 Baked Lobster and Caviar Mornay  
 USDA Beef Teriyaki, Brown Button Mushroom

Mignons  
 Citrus Meringue  
 Trio of Chocolate  
 White chocolate and Pistachio  
 Hazelnut and Frangelico  
 Chocolate Truffles

#### Additional Options

3hr Open Bar - €45      4hr Open Bar - €57

*Minimum amount of 25 person per Canapé menu*

**€46.50 PER PERSON**

## Classic Tasting Sharing Menu

### Glass of Prosecco On Arrival

#### Peppered Beef Carpaccio

Sliced Beef Carpaccio, Truffle Shavings, Dolce Latte Mousse, Oven Dry Tomatoes, Roasted Hazelnuts, Petite Herbs

#### Gin & Tonic Salmon

24 hours Gin & Tonic Cured Salmon with Pickled Cucumber, Charred Asparagus, Radishes, Dill & Wasabi Mayonnaise, Beetroot Sorbet

#### Prawn & Pork Gyoza

Gyoza Wrapper Filled with Ground Pork & Prawns with Soy Sauce

#### In-house Flavoured Spring Rolls v

Julienne Vegetables with a Sweet & Sticky Soy Sauce

### Refresher Course

#### Gua Bao

Steamed Bao Buns, Kimchi, Shredded Pork

#### Duo of Burrata

Truffle & Smoked Scented Burrata, Prosciutto di San Daniele, Walnuts, Figs Compote, Pickled Fruits, Aged Balsamic, Extra Virgin Olive Oil

#### Lava Prawn Sushi

Tempura, Asparagus, Sesame Seeds, Masago, Lava Sauce

#### Smoked Duck Sushi

Duck Breast, Cucumber, Avocado, Teriyaki Sauce, Fried Onion

### Desserts

Assortment of In-House Chocolate Truffles

Assortment of Dessert Minions

### Teas & Coffees

Free Flowing Still & Sparkling Water

Minimum amount of 10 people per set menu

**€55.90 PER PERSON**



## Deluxe Tasting Sharing Menu

### Glass of Prosecco On Arrival

#### Peppered Beef Carpaccio

Sliced Beef Carpaccio, Truffle Shavings, Dolce Latte Mousse, Oven Dry Tomatoes, Roasted Hazelnuts, Petite Herbs

#### Gin & Tonic Salmon

24 hours Gin & Tonic Cured Salmon with Pickled Cucumber, Charred Asparagus, Radishes, Dill & Wasabi Mayonnaise, Beetroot Sorbet

#### Fresh Oysters

Fresh Scottish Oysters with a choice of Yuzu or Jalapeño Dressing

#### Prawn & Pork Gyoza

Gyoza Wrapper Filled with Ground Pork & Prawns with Soy Sauce

#### In-house Flavoured Spring Rolls

Julienne Vegetables with a Sweet & Sticky Soy Sauce

#### Tempura of Oysters

Crispy Oysters with Wakame, Smoked Mayonnaise, Lime & Coriander Dressing

### Refresher Course

#### Duo of Burrata

Truffle & Smoked Scented Burrata, Prosciutto di San Daniele, Walnuts, Figs Compote, Pickled Fruits Aged Balsamic, Extra Virgin Olive Oil.

#### Aji Amarillo Chicken Skewers

Japanese Style Grilled Chicken Skewers with Aji Amarillo Glaze

#### Gua Bao

Steamed Bao Buns, Kimchi, Shredded Pork

#### Lava Prawn Sushi

Tempura, Asparagus, Sesame Seeds, Masago, Lava Sauce

#### Smoked Duck Sushi

Duck Breast, Cucumber, Avocado, Teriyaki Sauce, Fried Onions

#### Shime Saba Sushi

Crab Sticks, Avocado, Cucumber, Shime Saba, 18k Gold Flakes

#### Desserts

Assortment of In-House Chocolate Truffles  
Assortment of Dessert Minions

#### Teas & Coffees

Free Flowing Still & Sparkling Water  
Liqueurs

*Minimum amount of 10 people per set menu*

**€65.90 PER PERSON**

## New York Set Menu

### Focaccia Caprese to Share

#### Starter

#### Aji Amarillo Chicken Skewers

Chicken Skewers, Aji Amarillo Glaze

#### In-House Flavored Spring Rolls

Pulled Duck Spring Rolls, Hoisin Sauce

#### Crispy Prawn Tacos

Prawns, Crispy Tacos, Guacamole, Spring Onion, In-house Sauce

#### Cheesy Smoked Salmon

Smoked Salmon, Cucumber, Cream Cheese, Avocado, Teriyaki Sauce

#### Main Course

#### Salmon & Prawn A La Brasa

Soy Glazed Grilled Salmon, Stir Fry Vegetables, Quinoa, Spicy Grilled Argentinian Prawn

#### Corn Fed Chicken

Corn Fed Chicken, Infused for 48hrs with Honey, Thyme, Lemon and Mustard

#### Smoked USDA Carved Brisket

12hr Texas Smoked Jack Daniel's® Brisket

#### Veal Tagliata

Josper Grilled Veal, Bok Choi, Teriyaki Glaze

*All Main Courses are Served with a Choice of Roast Potatoes or Chips*

#### Desserts

Assortment of Belgian Chocolate Truffles  
Assortment of Dessert Mignons

#### Teas & Coffees

Free Flowing Still & Sparkling Water

*Minimum amount of 10 people per set menu*

**€49.90 PER PERSON**

## Paris Set Menu

### Glass of Prosecco On Arrival

#### Starter

##### **In-House Flavored Sausage**

Trio of Sausages, Tomato Chutney

##### **Scallop Peruviana**

Scallops, Cilantro Rice, Rojo Mojo Chipotle, Pico de Gallo, Pancetta

##### **Truffle Chicken Gyoza**

Chicken, Truffle Paste, Onion, Cabbage, Truffle Sauce, Fresh Truffle

##### **Beef Tacos**

Beef Strips, Bulgogi Mayo, Crispy Tacos, Crispy Onion, Chives

#### Main Course

##### **Japanese Wagyu Burger**

Wagyu Patty, Caramelized Onion, Smoked Apple Wood Cheese, Beef Tomatoes, Lollo Bianco, In-house Burger Sauce

##### **USDA Tagliata**

Jasper Grilled USDA Tagliata, Caramelised Lemon

##### **Corn Fed Chicken**

Corn Fed Baby Chicken, Infused for 48hrs with Honey, Thyme, Lemon and Mustard

##### **Peri Peri Octopus**

Spicy and Sticky Octopus, Barley, Charred Sweetcorn, Red Skin Potatoes, Corn Purée

*All Main Courses are Served with a Choice of Potatoes or Chips*

#### Desserts

Assortment of Belgian Chocolate Truffles

Assortment of Dessert Mignons

#### Teas & Coffees

Free Flowing Still and Sparkling Water

*Minimum amount of 10 people per set menu*

**€59.90 PER PERSON**





## Dubai Set Menu

### Glass of Prosecco On Arrival

#### Starter

##### Gua Bao

Pulled Pork, Bao Buns, Kimchi, Tzatziki, Kimchi Mayonnaise

##### Spicy Chicken Tacos

Anticuchos Chicken, Guacamole, Crispy Tacos, Sriracha, Aji Panca Sauce, Spring Onions

##### Peppered Beef Carpaccio

Sliced Beef Carpaccio, Truffle Shavings, Dolce Latte Mousse, Oven Dry Tomatoes, Petit Herbs

##### Spicy Miso Octopus

Octopus, Miso, Fish Flakes, Chives

#### Main Course

##### Grain Fed Fillet 250g

Jasper Grilled Fillet with Truffle Mushroom or Pepper Sauce

##### Pork Ibérico French Rack

Wild Pork, Butternut Purée, Miso Glaze

##### Mint Lamb Chop

Mint & Yoghurt Marinated Lamb Chops, Rojo Mojo, Crispy Plantain, Mashed Potatoes

##### Scottish Lobster

Grilled Half Scottish Lobster with Garlic and Herb Butter

#### Desserts

Assortment of Belgian Chocolate Truffles

Assortment of Dessert Mignons

#### Teas & Coffees

Free Flowing Still and Sparkling Water

Minimum amount of 10 people per set menu

**€69.90 PER PERSON**



## Open Bar Menu

### Welcome Drink

Bajtra, Honey & Lemon Prosecco

### Cocktails

#### Nankurunaisa

Gin, Raspberry Liqueur, Yuzu Shrub, Tonic

#### Pampelle Spritz

Campari, Vermouth Rosso, Soda

#### Oscuro y Tormentoso

Spiced Rum, Lime Juice, Ginger Ale, Passionfruit Syrup

#### Summer Freshness

Vodka, Lychee Liqueur, Lemon Juice, Watermelon, Pink Tonic

### Spirits

#### Gin

Bombay Sapphire, Beefeater

#### Rum

Captain Morgan Spiced, Bacardi Carta Blanca

#### Whiskey

J&B, Jack Daniel's, Jameson

#### Vodka

Absolut

#### Tequila

Rooster Rojo Blanco

### Beers

Cisk

Cisk Excel

### Mixers/Soft Drinks

Coca-Cola, Sprite, Tonic, Bitter Lemon, Soda, Ginger Ale

### Wines

#### Sparkling Wine

Doge Prosecco DOCG

#### White Wine

Surrau Limizzani Vermentino di Sardegna

#### Red Wine

Surrau Naracu Cannonau di Sardegna

€45 PER PERSON FOR 3 HOURS



