

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

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.





Mondo Taste Buds Canapé Menu

Aromatic Smoked Duck Sushi with a Spicy Sauce

Assorted Nigiri

Prawn & Lobster Hotmaki

Wild Boar & 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 & Tangy Sauce

Oak-Smoked Salmon, Chives, Warm Asparagus Quiche

Crispy Sushi Rice Potted with a Wagyu Beef Tartar

Sous Vide Chicken & Truffle Mousse Tarts

Wagyu Mini Beef Burgers, Applewood Cheese, Caramelised Onions

Baked Lobster & Prawn Mornay

USDA Beef Teriyaki with Pickled Oyster Mushrooms

Assorted Truffles

Assorted Mono Portion Desserts

Minimum amount of 15 people per Canapé menu

€32.90 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 V

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



