

MONDO®

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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

Group reservations may be made on + **356 7710 5393** or **reservations@mondo.com.mt**

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



Tasting Sharing Menu



Glass of Prosecco On Arrival

Wagyu Beef Dumplings

Ground Beef, Carrots, Onions, Cabbage, Peanut Sauce

Spicy Salmon Tacos

Salmon Tacos, Spicy Mayo, Spring Onion, Crispy Nori Sheet

Cocktail Refresher Course

Gambas Asian Infusion

Spicy Sizzling Prawns, Stir-Fry Vegetables, Asian Spices, Chorizo Picante

Duo of Burrata

Truffle and Smoked Scented Burrata, Prosciutto San Daniele, Walnuts, Figs Compote, Pickled Fruits Aged Balsamic, E.V.O.O.

Refresher Course

Lava Prawn Sushi

Tempura, Asparagus, Sesame Seeds, Masago, Lava Sauce

Smoked Duck Sushi

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

Assortment of Dessert Mignons

Teas & Coffees

Free Flowing Still and Sparkling Water

Minimum amount of 10 people per set menu

€54.90 PER PERSON

New York Set Menu



Focaccia Caprese to Share

Aji Amarillo Chicken Skewers

Japanese Style Grilled Chicken Skewers with an Aji Amarillo Glaze

In-House Flavoured Spring Rolls

Pulled Duck Spring Rolls with Hoisin Sauce

Prawn Tacos

Masago, Sweet Soya, Spring Onion, Crispy Nori

Rainbow

Salmon, Tuna Crabsticks, Fresh Chillies, Chives, Mayonnaise, Teriyaki Sauce

Salmon & Prawn a La Brasa

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

Pork Iberico French Rack

Grilled Wild Pork, Walnuts and Butternut Sauce, Berry Jam, Crispy Sage

Anticuchos De Pollo

Chicken Thighs Marinated in Anticuchos Sauce

Veal Tagliata

Jasper Grilled Veal, Bok Choi, Bean Sprouts, Kimchi, 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

Minimum amount of 10 people per set menu

€43.90 PER PERSON





Paris Set Menu



Glass of Prosecco On Arrival

In-House Flavoured Sausage

Trio Of Sausages with Cherry Tomato Chutney

Gambas Asian Infusion

Spicy Sizzling Prawns, Stir-Fry Vegetables, Asian Spices, Chorizo Picante

Lobster & Pork Gyoza

Gyoza Wrapper Filled with Ground Pork and Lobster with Soy Sauce

Duo of Burrata

Truffle and Smoked Scented Burrata, Prosciutto San Daniele, Walnuts, Figs Compote, Pickled Fruits Aged Balsamic, E.V.O.O

100% Japanese Wagyu Burger

Flamed Grilled Wagyu Patty, Caramelised Onion, Smoked Apple Wood Cheese

USDA Tagliata

Jasper Grilled Tagliata Grilled Asparagus and Caramelised Lemon

Corn Fed Chicken

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

Peruvian Style Octopus

Spicy and Sticky Octopus, Peppers, Corn Pure, Charred Sweetcorn, Red Skin Potatoes

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 and Sparkling Water

Minimum amount of 10 people per set menu

€53.90 PER PERSON

Dubai Set Menu



Glass of Prosecco On Arrival

Wagyu Beef Dumplings

Ground Beef, Carrots, Onions, Cabbage, Peanut sauce

Scallops Di Paris

Baked Fresh Scallops with Café Di Paris Butter, Pico De Gallo, Celeriac, and Truffle Shavings

Peppered Beef Carpaccio

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

Submarine Maki

Sushi Rice, Lobster Tempura, Cucumber, Cream Cheese Mango Pure, Chives

Grain Fed Fillet 250g

Jasper Grilled Fillet with Truffle Mushroom or Pepper Sauce

Surf & Turf Skewers

USDA Beef and Prawn Skewers with a Teriyaki Glaze

Rolled Lamb Breast

36hr Sous Vide Lamb Breast Marinated in Garlic and Rosemary with Pan Jus, Tomato Fondue

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

€63.90 PER PERSON





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Corporate Sharing Menu



Glass Of Prosecco On Arrival

Antipasto A La Jasper

Truffle Crispy Focaccia, Charred Peppers, Smoked Baba Ghanoush, Age Parmesan, Grilled Mortadella, Truffle Prosciutto Crudo, Bresaola, Chevre Mousse, Fig Chutney, Pickled Fruit

Aji Amarillo Chicken Skewers

Japanese Style Grilled Chicken Kebabs with Aji Amarillo Glaze

Gambas Asian Infusion

Spicy Sizzling Prawns, Stir-Fry Vegetables, Asian Spices, Chorizo Picante

Fiesta Di Manzo A La Jasper To Share

Grain Fed Argentina Tomahawk, Age Sausage, Crispy Onion Rings, Chips, Corn On The Cob, Mushroom, or Pepper Sauce

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 and 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



