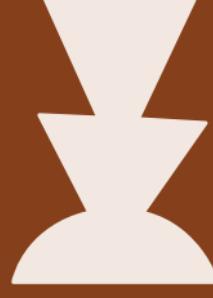


# MOGO

BRUNCH



Brunch is a moment to be shared.  
Our offering is the result of a fusion between  
Italian ingredients and international influences:  
a selection of dishes designed to surprise and  
delight, reflecting our idea of conviviality.

## BRUNCH

|   |     |
|---|-----|
| WAGYU BURGER  | 22€ |
| <i>Homemade bun, wagyu burger, cheddar, cabbage, tonkatsu sauce, chives</i>                                       |     |
| <i>Allergens: gluten, eggs, soy, sesame, dairy, mustard</i>   |     |
| AVO-MOGO TOAST  | 13€ |
| <i>Shokupan, avocado, soft-boiled egg, yuzu, sansho pepper</i>  |     |
| <i>Smoked salmon addition</i>   | 6€  |
| <i>Allergens: gluten, eggs, dairy, fish</i>   |     |
| PASTRAMI TOAST  | 18€ |
| <i>Shokupan, pastrami, comté, whole-grain mustard, pickled cucumbers and caramelized onion</i>                    |     |
| <i>Allergens: gluten, mustard, dairy</i>  |     |
| HUMMUS DI CECI E CAVOLFOIRE CON PINZIMONIO  | 10€ |
| <i>Chickpea and cauliflower hummus with seasonal raw vegetables</i>   |     |
| <i>Allergens: sesame, celery</i>  |     |
| SCRAMBLED EGGS  | 18€ |
| <i>Scrambled eggs, smoked salmon, cherry tomatoes, capers, pickled cucumbers, served with toasted focaccia</i>    |     |
| <i>Allergens: gluten, dairy, fish, eggs</i>   |     |
| VEGGY YAKISOBA  | 16€ |
| <i>Gluten-free buckwheat soba noodles sautéed with seasonal vegetables, ginger, soy sauce, and tonkatsu sauce</i> |     |
| <i>Allergens: soy, sesame</i>   |     |
| HAMBAGU DONBURI   | 18€ |
| <i>Steamed rice, wagyu hamburger, seasonal vegetables, pickled ginger</i>   |     |
| <i>Allergens: gluten, soy, sesame, eggs</i>   |     |
| SALMONE DONBURI   | 14€ |
| <i>Steamed rice, miso-marinated salmon, seasonal vegetables, pickled ginger</i>                                   |     |
| <i>Allergens: fish, soy, sesame</i>   |     |
| TRUFFLE FRIES   | 8€  |
| <i>French fries, truffle sauce, Parmigiano Reggiano</i>   |     |
| <i>Allergens: dairy</i>   |     |
| SWEET POTATO FRIES  | 8€  |
| <i>Sweet potato fries with MOGO seasoning</i>   |     |
| FRENCH TOAST  | 12€ |
| <i>Shokupan, strawberries, whipped cream</i>  |     |
| <i>Allergens: gluten, dairy</i>   |     |
| MACEDONIA E YOGURT  | 12€ |
| <i>Greek yogurt with seasonal fruit</i>   |     |
| <i>Allergens: dairy</i>   |     |
| CAKES OF THE DAY  | 6€  |

## ACQUE MINERALI

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Sparkling water San Pellegrino 750ml

4€

Still water Naturale Panna 750ml

4€

## BIRRE

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Kirin single tap 40cl

6€

Kirin non-alcoholic bottle 33cl

5€

## CAFFÈ SPECIALTY

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Espresso

2€

Cappuccino

3€

Latte (hot/ice)

4€

Americano

3€

Cold Brew

5€

## MATCHA

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Ceremonial Tea

6€

Cappuccino

3.50€

Milk (hot/ice)

4.50€

Oat or soy milk

0.50€

Service charge

3€