

MOGO
DINNER



Dinner is our ritual.
A cuisine of fusion and exploration, designed
to be savoured slowly. An invitation to share,
discover and be inspired.

SHARING

CLARIFIED GAZPACHO €18

Clarified gazpacho with Piedmontese cuore di bue tomato and Sicilian datterino tomato, Mazara del Vallo red prawn ceviche, Alpine trout roe, green Mediterranean herb oil

Allergens: crustaceans, eggs, fish

RAW AMBERJACK €12

Mediterranean amberjack, local cucumber, lime, crispy rice wafers

Allergens: fish, gluten

KNIFE-CUT BEEF TARTARE €18

Knife-cut hay-fed Fassona beef from Piedmont, Italian parsley oil, Japanese yuzu, fresh herbs, old-style mustard

Allergens: mustard

GILDAS SKEWERS €3.5 EACH

CANTABRICA

Cantabrian anchovy, Andalusian Gordal olives, grilled piquillo peppers, sweet and smoky paprika

Allergens: fish

AHUMADA

Smoked Galician sardine, Andalusian Gordal olives, grilled piquillo peppers

Allergens: fish

MARINATA

Marinated Cantabrian anchovy, Andalusian Gordal olives, grilled piquillo peppers, extra virgin olive oil

Allergens: fish

SAVOURY "PAN CON TOMATE" DONUT €16

Mini savoury donuts, San Marzano DOP tomato, Ligurian extra virgin olive oil, Genovese basil, jamón ibérico de Bellota

Allergens: gluten

WAGYU SLIDERS €16

Mini Wagyu burgers, pickled cucumber, Japanese kewpie mayonnaise, fresh chives

Allergens: gluten, eggs, mustard

TWO-FAVA BEAN MACCO €12

Leonforte broad fava bean and Carpino fava bean, Galatina wild chicory, Cantabrian anchovy paste, grilled bread

Allergens: gluten, fish

GRILLED ALBENGA ARTICHOKE €14

Grilled violet artichoke from Albenga, smoked vegetable reduction

Allergens: none declarable

MAINS

ASSASSINA-STYLE NOODLES €18

Toasted noodles, Emilian beetroot cream, Italian tomato concentrate, Japanese shichimi tōgarashi

Allergens: gluten

ARROZ MOGO €22

Alicante Bomba rice, Mediterranean monkfish, grilled pineapple

Allergens: fish, crustaceans

CELERIAC CUTLET €18

Piedmontese celeriac, crispy breadcrumb coating, vegetable tonkatsu sauce, roasted cabbage, fresh herbs

Allergens: gluten, soy

FROM THE GRILL

MEDITERRANEAN MACKEREL €20

Mediterranean-caught mackerel, Puglian fennel, Sicilian orange, rosemary oil

Allergens: fish

IBERIAN PLUMA €30

Spanish Iberian pluma, Japanese miso and Italian wildflower honey glaze, roasted baby carrots

Allergens: soy

DRY-AGED ENTRECÔTE €28

Dry-aged Rubia Gallega entrecôte, aged 21 days, Café de Paris butter, Italian new potatoes

Allergens: milk

SMOKED MONCUCCO CHICKEN €22

Moncucco chicken from Piedmont, Slow Food® Presidium, marinated in artisanal kefir, spicy sweet-and-sour glaze, charred spring onion, lime

Allergens: gluten, milk, soy

DESSERTS

WHITE CHOCOLATE SEMISPHERE €12

Belgian white chocolate, tropical mango gel, Italian puffed rice, white ganache smoked in the MiBrasa oven

Allergens: milk, nuts

MILLEFEUILLE "CAPRESE POP" €12

Caramelised puff pastry, smoked cream, Ligurian basil cream, San Marzano tomato gel

Allergens: gluten, milk, eggs

SORBET €10

Cartucciaru melon from Paceco, Cocchi Torino vermouth, popping candy

Allergens: sulphites

ARTISANAL NECTARINE GELATO €10

Nectarine, rosemary, Alpine buckwheat crumble

Allergens: milk, gluten

*We kindly inform our guests that the products served in this establishment may contain ingredients or processing aids considered allergens. Cross-contamination cannot be excluded, as we handle raw materials that may include such substances. Allergens are indicated next to each dish in accordance with EU Regulation 1169/2011. Products marked with * may be frozen at source or blast-chilled, depending on seasonality or the availability of fresh raw materials. For further information, please ask our staff.*