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

SAVOURY "PAN CON TOMATE" DONUTS 16
Mini savoury donuts | San Marzano DOP tomato | Ligurian extra virgin olive oil | Basil | Jamón ibérico de Bellota
Allergens: gluten

TWO-FAVA BEAN MACCO 12
Leonforte broad fava bean and Carpino fava bean | Galatina wild chicory | Cantabrian anchovy paste | Grilled bread
Allergens: gluten, fish

KNIFE-CUT BEEF TARTARE 18
Knife-cut hay-fed Fassona beef from Piedmont | Italian parsley oil | Yuzu | Fresh herbs | Old-style mustard
Allergens: mustard

GILDAS CANTABRICA (2 PC) 8
Cantabrian anchovy | Andalusian Gordal olives | Grilled Piquillo peppers | Sweet and smoky paprika
Allergens: fish

MARINATED GILDAS (2 PC) 8
Marinated Cantabrian anchovy | Andalusian Gordal olives | Grilled Piquillo peppers | Extra virgin olive oil
Allergens: fish

WAGYU SLIDERS (2 PC) 16
Mini Wagyu burgers | Pickled cucumber | Kewpie mayonnaise | Fresh chives
Allergens: gluten, eggs, mustard

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 wafer
Allergens: fish, gluten

BBQ AUBERGINE 14
Peach | Taggiasca olives | Basil | Rice crisp | Xérès
Allergens: sulphites

MAINS

ASSASSINA-STYLE NOODLES 18
Toasted noodles | Emilian beetroot cream | Italian tomato concentrate | Cow's milk ricotta cream | Shichimi tōgarashi
Allergens: gluten, milk

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 | Fennel | Orange | Rosemary oil
Allergens: fish

IBERIAN PLUMA 30
Spanish Iberian pluma | 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 | Kefir marinated | Spicy sweet-and-sour glaze | Charred spring onion | Lime
Allergens: gluten, milk, soy

SIDES

WILD CHICORY 6
Whild chicory | Salt | Oil
Allergens: -

NEW POTATOES 8
New potatoes | Maldon salt | Oil | Rosemary
Allergens: -

DESSERTS

WHITE CHOCOLATE SEMISPHERE 10
Belgian white chocolate | Mango gel | Puffed rice | White ganache smoked in the MiBrasa grill
Allergens: milk, nuts

MILLEFEUILLE "CAPRESE POP" 12
Caramelised puff pastry | Smoked cream | Ligurian basil cream | San Marzano tomato gel
Allergens: gluten, milk, eggs

SORBET 8
Cartucciaru melon from Paceco | Cocchi Torino vermouth | Popping candy
Allergens: sulphites

ARTISANAL NECTARINE GELATO 8
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.*

Cover Charge *€4*