

# Mosella

## À la carte



### Tapas

**Jamon Iberico Bellota on Cristal Bread (2pcs)** \$18  
50gm of Jamon Iberico Ham, Charcoal Fired Flat Bread, Tomato, Arbequina Extra Virgin Olive Oil  
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**Spanner Crab Croquettes (2pcs)** \$14  
Saffron Aioli, Bell Pepper Salsa  
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**Zucchini Flowers (2pcs)** \$16  
Spanish Manchego Cheese, Truffle Honey  
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**Catalan Beef Albóndigas with Mushrooms (2pcs)** \$14  
Grass-fed Beef Meatball, Farm Mushroom, White Rioja, Pimenton Dulce, Tomato Basil Passata  
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**Grilled Hokkaido Scallop** \$10/pcs  
Seaweed Butter Hollandaise, Piquillo Pepper Puree  
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### To Start

**Kale Salad** \$24  
Burnt Orange, Red Onion, Pine Nuts, Local Baby Radish, Raspberry Vinaigrette  
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**Burrata & Heirloom Tomatoes** \$28  
Arugula, Fennel Compote, Basil Oil, Candied Walnuts, Pedro Ximenez  
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**Classic Caesar Salad** \$20  
Grilled Chicken Breast, Romaine Lettuce, Garlic Croutons, Bacon, Anchovies, Parmesan Cheese / Add Tiger Prawns \$10  
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**Hamachi Tiradito** \$26  
Wild-caught Yellow Tail, Mandarin & Truffle Ponzu, Crispy Quinoa, Garlic Chips  
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**Hokkaido Scallop Carpaccio** \$26  
Citrus Dressing, Macadamia, Grapefruit, Sourdough Croutons  
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**Local Red Tuna Tartare** \$26  
Avocado, Tomato, Citrus Sauce  
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**Manchego & Truffle Fries** \$15  
Spanish Manchego Cheese, Black Truffle Essence  
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**Gambas Al Ajillo** \$32  
Spanish Style Wild King Prawns, Chilli, Garlic Oil, Parsley  
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### Pasta & Rice

**King Crab Spaghetti** \$38  
Cherry Tomato, Lemon Zest, Garlic, Red Chilli, Parsley  
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**Spanish Paella (2 pax)** \$72  
Wild-caught Red Prawn Carabinero, Calamari, Sofrito, Saffron  
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**Porcini Mushroom Risotto** \$32  
Porcini Mushrooms, Aged Acquerello Rice, Black Truffle Essence, Mascarpone, Parmesan Cheese  
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### From Our Signature Josper Grill

**Chargrilled Octopus** \$42  
Potato Puree, Olive Emulsion, Bell Pepper Salsa  
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**Black Cod** \$48  
Asparagus, Green Peas, Celeriac, Salsa Verde  
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**Beef Rossini** \$58  
Black Angus Grass-fed Beef Tenderloin 200gm, Foie Gras, Port Wine Sauce, Jerusalem Artichokes  
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**Spatchcock Chicken** \$34  
Free-range Chicken, Espelette Pepper, Black Garlic, Broccolini  
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**Cochinillo Asado** \$38  
Spanish Suckling Pig, Apple & Calvados Puree, Pork Jus  
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**Charred Cauliflower** \$32  
Almonds, Parmesan, Black Truffle  
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**Lamb Chops** \$42  
Aji Panca Miso, Potato Puree, Broccolini  
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**Australian Wagyu Striploin** \$68  
MBS 7+ 300gm, Mashed Potato, Chargrilled Vegetable  
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**Porterhouse** \$188  
Basque Style Grilled 1kg T-Bone Steak (Choice of 2 Sides)  
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### Sides

**Piquillo Peppers** \$12  
Pil-Pil Oil  
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**Potato Mousseline** \$14  
Truffle Essence  
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**Japanese Sweet Corn** \$12  
Lime Miso Butter, Aji Panca, Togarashi  
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**Mix Green Salad** \$10  
Cherry Tomato, Lemon Vinaigrette  
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### Sweets

**"Inspired Cheesecake Board" (Sharing)** \$38

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"Brie" - White Chocolate Vanilla Cheesecake with Lemon Confit Core  
"Gorgonzola" - Blue Cheese infused Cheesecake with Pear Compote & Walnut Crunch  
"Burrata" - Burrata & Honey Cheesecake Cube with Pistachio Crumble  
"Boule De Lille" - Basque Burnt Cheesecake inspired by aged Mimolette, Caramelised Crust  
"Parmigiano Reggiano" - Japanese Soufflé Cheesecake with Subtle Parmesan Infusion

**Amalfi Dream Cup** \$16  
Lemon Mascarpone, Olive Oil Sponge, Limoncello Syrup, Lemon Sorbet, Serve in Lemon Shell  
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**Chocolate Odyssey** \$18  
64% Manjari Dark Chocolate Cremeux, Salted Caramel Filling, Cocoa Nib Crumble, Burn Milk Gelato  
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**Wild Berry Mille Feuille** \$14  
Caramelised Puff Pastry, Mix Berry Compote, Tahitian Vanilla Chantilly Cream, Pink Pepper Dust  
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**Green Apple** \$16  
Greek Yoghurt Mousse, Granny Smith Apple Compote, Cucumber Granite, Fresh Herbs  
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**Burnt Basque Cheesecake** \$20  
Apple, Vanilla Ice Cream  
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If you have any food allergies or intolerance, please inform our service associates  
All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)