

# la MUÑA

ZURICH

## Amuse Bouche

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## Gunkan

Otoro – Prunier Kaviar  
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Lachs – Ikura Eier  
Salmon – Ikura Eggs

## Nigiri

Hamachi Kombijime – Jalapeño Emulsion  
Hamachi Kombujime – Jalapeño Emulsion  
Mazara Garnelen – Oona Kaviar  
Mazara Shrimps – Oona Caviar

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## Scallops Ceviche

Jakobsmuscheln – Rote Radieschen, Rote Zwiebeln, Koriander, Jalapeño,  
Passionsfrucht, Leche de Tigre Sauce  
Scallops – Red Radish, Red Onion, Coriander, Jalapeño, Passion fruit, Leche de Tigre Sauce

## Maguro “CHIFA” Ceviche

Roter Thunfisch - Grüner Shiso, Rote Zwiebeln, Ikura Eier, Rayu Öl, Peruanische Sauce  
Red Tuna - Red Onions, Ikura Eggs, Rayu Oil, Sesame, Peruvian Sauce

## Baby Horenso

Babyblattspinat - Schwarzer Trüffel, Parmesan, Trockenes Miso, Trüffel Sauce  
Baby Spinach - Black Truffle, Parmesan, Dry Miso, Truffle Sauce



Vegetarian



Signature Dish



Vegan

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### Okra Tempura

Tintenfisch – Okra Gemüse, Grünes Shiso

Tinta Calamar – Okra Vegetables, Green Shiso

### Wagyu Tataki

Japanisches Wagyu – Momiji Oroshi, Zwiebelchips, Shichimi, Knoblauch,  
Jalapeño, Siamsauce

Japanese Wagyu - Momiji Oroshi, Onion Chips, Shichimi, Chives,  
Jalapeño, Siam Sauce

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### Kinmedai

Kinmedai Frito – Petersilienwurzelpüree, Chips, Thai Bohnen, Shichimi

Kinmedai Frito – Parsley Root Puree, Chips, Thai Beans, Shichimi

### Wagyu Yakinuku

Wagyu Rindfleisch – Topinamburpüree, Eringi Pilze, Kräutersalat

Wagyu Beef – Topinambur puree, Eringi Mushrooms, Herb salad

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### Dessert

Karamellschokolade – Fondant, Lucuma Sorbet

Caramel Chocolate - Fondant, Lucuma Sorbet

*Domenico Zizzi Chef*

