

# la MUÑA

ZURICH

Amuse Bouche

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## Gunkan & Nigiri

Selektion von unserem Sushikoch  
Gunkan & Nigiri – Selection from our Sushi Chef

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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



# Ia M U Ñ A

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## Anticuchos

Tintenfisch – Mentaiko Marinade, Petersilienwurzel, Kressesalat  
Mentaiko Emulsion  
Baby Squid Marinated in Mentaiko - Parsley Root, Cress Salad  
Mentaiko Emulsion

## Wagyu Tiradito

Japanisches Wagyu – Essiggurke, Daikon Momiji Oroshi, Jalapeño  
Japanese Wagyu – Pickles, Daikon Momiji Oroshi, Jalapeño

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## Langostinos

Langustine – Selleriepüree, Chips, Shirodashi, Oona Kaviar  
Langoustines – Celery puree, Chips, Shirodashi, Oona Caviar

## Pluma Iberica Yakinuku

Iberico Schwein – Topinamburpüree, Eringi Pilze, Kräutersalat  
Iberico Pork – Topinambur puree, Eringi Mushrooms, Herb salad

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## Dessert

Peruanische «Andoa» Schokolade 72% – Chirimoya, Dulce de Leche  
Peruvian «Andoa» Chocolate 72% – Chirimoya, Dulce de Leche

*Domenico Zizzi Chef*

