

L~A R I A





APPETIZERS

Wagyu gunkan, black truffle	34
Tacos, fish chirachi, ikura*	36
Cantabrian anchovies, demi sel butter	24
Marine gunkan, caviar	36
Panzanella, burrata	26



CRUDI

Seared tuna, Tropea onion, fresh herbs	28
Local sea bass, black truffle	30
Yellowtail, green chili, ponzu	30
Tuna, tosazu, black truffle	38
Scottish salmon, capers, citrus fruits	26
Hamachi, cacio e pepe	34
Ikejime seabass, citrus fruits, tiger tomato	26
Akami, crusco pepper, radish	34



TEMPURA

Prawns*, tentsuyu	28
Moscardini*, lime	18
Assortment of vegetables, spicy broth	26
Avocado, yuzu mayonnaise	22
Lobster*, wasabi mayonnaise	98



PASTA

Maccheroncino, lobster*, thyme tomatoes, almond pesto	52
Risotto, artichoke, black truffle	44
Spaghetti cacio e pepe with langoustine*	48
Conchiglie, tomatoes crudité	34
Tagliolino, caviar, butter, chives	90
Torcette, lamb, sardinian ricotta	44



IN & OUT

Black cod* marinated with miso	48
Black Angus roast beef, wild rocket	38
Roasted king crab*	64
Scallops*, umeboshi	32
Avocado, tofu	22
Catalan style prawn	34



PLATTER SELECTION

Nigiri	200
Sashimi	180

Mandarin Oriental, Lago di Como
commitment to the sustainability



Vegetariani / Vegetarian

Vegani / Vegan



ROBATA FISH

Salmon Loch Duart teriyaki, lotus root	42
Lobster*, yuzu	120
Atlantic halibut, roasted datterino	44
Chilean sea bass*, jalapeño	54

ROBATA MEAT

Wagyu A5 Ozaki herbs mayonnaise	130
Spiced lamb chops	50
Iberico pork, black truffle	60
Duck Barberie, nashi, prunes	58
Black Angus Ribeye	74
Black Angus fillet, peppercorn sauce	62



SIDES

Steamed rice, sesame	12
Green asparagus, apple and balsamic	16
Broccoli, olive oil and vinegar	18
Sweet potatoes, sour cream	12
Mushroom, soy butter	18
Grilled Courgette, citrus, miso	12
Spinach, gomasio	18



SALADS

Rocket salad, watercress, spinach, wasabi sauce	20
Mediterranean salad	20
L~ARIA salad	20
Beetroot salad	20
Lollo salad, green apple, amaranth	20
Kohlrabi, sunchoke, mizuna	20