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MBASSY *Shared Dining*

A Culinary Journey – creative, cosmopolitan, and made for sharing.

Tsarskaya Oyster

Fresh, salty, delicate – served with yuzu-passionfruit vinaigrette · per piece €8 · 1/2 dozen €40



Walnut & Kalamata Olivebread

Oven-warm, handmade by Bulle Bakery – served with Beurre d'Isigny & Maldon salt €11

Tuna Tataki

Lightly seared tuna, paired with green asparagus, house-made basil sorbet & furikake €24

Mbassy Mezze

Iberico pork chorizo, sweet-salty honey crème fraîche, roasted pine nuts & warm simit bread €18



Burrata di Bufala

Creamy burrata meets amarena cherries, pistachios, and our signature coffee bean brittle €22



Baked Eggplant

Seasoned with date-fig vinegar, topped with pomegranate seeds, feta, hummus & dukkah €19

Pulpo a la Plancha

Tender grilled octopus on sweet potato purée with spicy harissa oil €19



Parmesan-Crusted Cauliflower

Oven roasted and served with labneh, Aleppo chili oil & toasted almonds €26



House-Made Potato Sticks

Golden and crispy, with parmesan & our irresistible truffle mayo €16

MFC

Our Mbassy Fried Chicken with furikake, trout caviar & yuzu mayo, served with Asian cucumber salad €27

US Bavette (Flank Steak)

180g perfectly grilled steak with spicy chimichurri & wild broccoli €36



Casarecce Pasta

With seasonal mushrooms, green asparagus & truffle mascarpone – creamy, rich, and umami €30

Mediterranean-Style Turbot

Finest turbot with green asparagus, imperial caviar & velvety beurre blanc €45

Coquille St. Jacques & Foie Gras

Scallops & foie gras on corn purée, finished with sherry jus – a true signature dish 1 Skerwer €24 · 2 Skewer €40

Shawarma Lamb Loin

Tenderly marinated lamb loin with homemade fatoush salad – fresh, flavorful & full of Levant vibes €34



"If you didn't post it, it didn't happen."

@mbassylifestyle