

# ENTRANTES FRIOS (Cold starters)

## Ceviche **86** (SF)

Fresh raw bluefin tuna fat cured with lime combined with aji amarillo Leche de tigre, chives edible flower herb oil.

## Otoro **165** (GF)(SF)

Fatty bluefin tuna belly with smoked pineapple dressing and black garlic emulsion.

## Carpaccio Wagyu de carne **86** (D)

Thinly sliced wagyu beef carpaccio with parmesan crisp olive powder parmesan cream and balsamic glaze.

## Cangrejo Azul **137** (SF)(D)

Blue crab Tartare with aji Rocoto and seafood foam chopped shallots beetroot foam and edible flower.

## Sandwich de tartare **121** (D)

Beef wagyu tartare in mustard, chopped shallots toffee mushroom in a toasted brioche bun and fresh truffle shavings.

## Carpaccio Tomate **75**

Thinly sliced heirloom tomatoes with extra virgin olive

# ARRANCADOR CALIENTE (Hot starters)

## Meat Empanadas **62** (D)

Pockets of dough stuffed with meat cubes and vegetables tucked inside.

## Crab Empanadas **70** (D)

Pockets of dough stuffed with crab meat and mix vegetables and melted cheese.

## Médula Osea **90** (D)

Grilled bone marrow with chimichurri served with grilled bread

## Grilled Calamares **75**(SF)

Grilled Jospet Calamares

## Calamares **84** (SF)(D)

Crispy fried freshly caught squid.

## Langostino tigre ala plancha **132** (SF)

Grilled gulf tiger prawns with Argentinian spices.

## Alitas de pollo **61** (D)

Jospet grilled chicken wings with crispy garlic furikake, rice pops, black sesame seeds, tobasco butter and chilli oil in a bed of edamame hummus

## Costillas de maíz **37** (N)

(corn ribs with special Chef sauce)

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# ENSALADAS

**Ensalada de quinoa y remolacha 68 (N) (D)** A mix of beetroot, kale, plum, quinoa feta cheese salad with smoked balsamic honey and mustard dressing.

## **Mouzmari Ensalada Verde 69 (D)**

Heirloom tomato, sliced cucumber, asparagus shavings, mushroom powder, with special Mouzmari dressing.

## **Ensalada César 68 (D)**

Grilled and smoked Caesar salad  
Crispy chickpeas, baby gem lettuce,  
parmesan cheese

Add Chicken 70 / Shrimp 85

## **Mouzmari Fattoush 69 (D)**

Mix lettuce, pita crisps, pomegranate seeds,  
with special Mouzmari dressing.

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# SOPA DEL DIA (Soup of the day) **60**

## DEL CARNICERO (From the butcher)

Wagyu Tomahawk **62/100g**

Costaleta Añejada **378**

*(Koji Dry aged T-Bone steak)*

Ojo de Bife **400**

*Beef Wagyu Ribeye MB 9+*

Tapa de ojo de Bife **300**

*Special Argentinian Prime Beef cut*

Costillas de Ternera **248**

*(Beef short ribs slowly cooked for 24hrs)*

**Tenderloin:**

Solomillo de ternera wagyu **286**

*(Wagyu beef Tenderloin Marbling score 8/9)*

Solomillo de ternera angus negro **200**

*(Black angus beef Tenderloin)*

Entraña de vaca **179**

*(Beef Inside skirt)*

## Carne madurada

(From the Dry Ager)

At MouzMari, we Dry our meat at least 30 days in our own Dry Ager. *(depends on availability)*

Porter House **82/100g**

Tomahawk **82/100g**

T-bone **68/100g**

Beef Ribeye **450**

160-180 grams Cheese Burger **120**

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# PLATO PRINCIPAL (Main courses)

## Pollito deshuesado **122** (GF)

Josper grilled Baby Chicken with Argentinian spice

## Pesca local del día **M/P (SF) 180**

Freshly caught local fish made special by the Chef (catch of the day)

## Doble Hamburguesa de queso **89** (D)

Two beef patties smashed down onto piles of fried onion topped with cheese, special Mouzmari sauce and toasted brioche bun.

## Especial Del Dia Del Chef **200**

Ask the service for today's Special created by our Chef.

## Berenjenas a la parilla **84** (D)

Grilled Aubergines parmesan cheese foam in a bed of Arrabiata sauce.

## Rack de cordero con arroz **153** (N)

Rack of lamb on a bed of arabic rice finished in the josper.

**Muhammar Paella 220** (SF)(N) Freshly caught local fish and seafood in a bed with Paella rice infused with enhanced emirati spices.

## Lamb Margooga **120** (D)

(Lamb stew with fresh pasta)

# NUESTRAS PAPAS (Our Potatoes)

## Papa gratinada **68**

(Potato gratin parmesan foam and onion charcoal powder) (D)

## Papas fritas cortadas a mano **48**

(Hand cut potato fries) (V)

## Papa andina **65**

(Baby potatoes with chimichurri and oven roasted provolone cheese) (D)

## Patatas al horno **60** (D)

(Baked potatoes with melted cheese and chimichurri)

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# GUARNICIONES (Side

dishes)

Macaroni and cheese **68** (D)

Humita **52**

(Steamed corn finished in the josper) (D)

Calabaza asada gratinada **48**

(Roasted squash pumpkin ricotta cheese and beetroot powder) (N) (D)

Batata **38** (V)

(Josper roasted sweet potatoes with tahini dressing)

Espárragos grillados **55** (D)(V)

(Grilled asparagus with tonnato sauce and mustard seeds)

Arroz con hongos **52** (D)

(Slow cooked rice with mixed wild mushroom and parmesan cheese)

## Nuestras Salsas (our sauces)

*(all of our souses are dairy free)*

Salsa de hongos **39**

(mushroom sauce)

Peppercorn sauce **30**

Smoked mix berries sauce **39**

(Smoked berries reduced with Demi glaze)

Demi glaze sauce **30**

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## POSTRES (Desserts)

Piña colada a la parilla y caramelizada  
55 (GF)  
(Grilled and caramelized Piña colada)

Flan with dulce de leche foam and  
grilled peaches 49 (D)

Madre De Ali 49 (D)

Fondant de chocolate 55 (D)  
(Chocolate fondant)

Chocotorta 49 (D)

Date Pudding 49 (D)

Tres leches cake 49 (D)

Pancakes 49 (D)

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