



Dear costumers,
Welcome to Mio - Art of Food

At MIO we aim to inspire you

An attentive selection of methods and high-quality ingredients to share a holistic way to enjoy food. Created by *Chef Roland Schuller - 2 Michelin Stars.*

“We serve Modern Mediterranean Cuisine”



"Food is Art"

We select high-quality ingredients brands to share the passion beyond the preparation of precious Italian food

Create special memories with an original present for family & friends, enjoy a unique journey in the commodity of your house



Please ask our staff for information

Enjoy

SPECIALS MENUS

BY CHEF ROLAND SCHULLER

❀❀ MICHELIN STAR ❀❀

.....

BLUEFIN TUNA CARPACCIO

Bluefin Tuna Carpacciio served with Burrata, Salmon Roe and Chives Oil

790.-

.....

VEAL TONGUE

Chargrilled Veal Tongue served with Beef Juice and Tuna Espuma

690.-

.....

CHARCOAL GRILLED QUAIL

Charcoal Grilled Quails served with Green Peas and Pedron Pepper

1200.-

.....

SPAGHETTINI WITH UNI

Spaghetti with Fish Tripe, Leek, Tomatoes and fresh Uni

1200.-

.....

CHALLANS DUCK BREAST

Charcoal Grilled Half Duck Breast served with seasonal veggies and Cherries sauce

1500.-

.....

DRY AGED HALF PIGEON

Charcoal Grilled Half Pigeon served with seasonal Veggies and Truffle Sauce

1300.-

.....

SET MENU available

3 COURSE MENU 2,800.- / 4 COURSE MENU 3,200.- / 6 COURSE MENU 5,500

Request information to our Team, we are happy to assist you



ANTIPASTI/STARTER

HOKKAIDO SCALLOP

Pan-Fried Hokkaido Scallop served with White Asparagus, and Salmon Roe

590.-

SEARED FOIE GRAS

Pan-seared Rougie Foie Gras Served with William Pear, Cherries Marsala Sauce

690.-

FIREFLY SQUID

Poach Firefly Squid served with Cauliflower , Yuzu and Chives Oil

850.-

OCTOPUS TENTACLE

Fried Octopus Tentacle with miso glaze and Figs Leaf Oil

990.-

INSALATA/SALAD

BURRATA CHEESE

Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies

590.-

TOMATOES & ONIONS

Datterino Tomatoes salad served with Italian Red Tropea Onion and Sicilian Oregano

390.-

QUINOA SALAD

Mix Organic Salad with Quinoa, Tomato, Roasted Vegetables, smoked dry Ricotta Cheese

380.-

ZUPPA/SOUP

LOBSTER SOUP WITH UNI

Brittany Lobster Soup served with Fresh Uni from Hokkaido

690.-

MINISTRONE

Mixed Organic Vegetables Soup with Traditional Basil Pesto

450.-

ONION SOUP

Classic French Onion soup with Comte cheese

450.-

All Prices are Subject to 10% Service Charge & 7% Government Tax





I PRIMI / PASTAS

We serve our Pasta & Risotto cooked "Al Dente" Italian style; Please Ask for different cooking degree.

SPAGHETTI ALLA CARBONARA	590.-
Spaghetti IGP with Specials Eggs Yolk, Guanciale Amatriciana and Pecorino Moliterno	
CAVATELLI BEEF RAGU	590.-
Cavatelli Pasta with Beef ragu, Red wine and Grana Padano	
TUBETTI DUCK RAGU	650.-
Tubetti Gentile Made with duck ragu and Grana Padano	
SPAGHETTI AGLIONI	690.-
Spaghetti IGP with Garlic, Chili and Cantabrico Anchovies, Chili Pearls and Tomatoes Crumble	
SPAGHETTI WITH TUNA BELLY	790.-
Spaghetti IGP with bell Pepper sauce and Premium Tuna Belly	
LINGUINE WITH RED PRAWN TARTARE	1200.-
Pasta Linguine with Sicilian Prawn Tartare, Datterino Tomatoes and Lemon zest	

I SECONDI / MAIN COURSE

DAILY FISH (FISH OF THE DAY)	850.-
Daily Fish with Fish Sauce, Chives Oil and served with Donabe Rice	
BRACIOLA DI MAIALE ALLA MILANESE	880.-
Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon	
USDA. HANGER STEAK	990.-
Grilled USDA. Hanger Steak(200gr.) served with Pan-Fried Veal Tendon, Beef Juice	
IBERICO BABY LAMB	1590.-
Baby Lamb from Iberico served with seared Foie gras and Seasonal Veggies	
WAGYU TENDERLOIN	1700.-
Grilled Wagyu Tenderloin(200gr.) MB 6/7 served with Coriander salad and Mash Potatoes	
DRY AGED BEEF WAGYU STRIPLOIN (Recommended Minimum400gr.)	5.800.-/KG
Charcoal Grilled Dry Aged Beef Striploin served with Grilled Veggies and Beef Gravy	

All Prices are Subject to 10% Service Charge & 7% Government Tax

