



# MITA

KITCHEN + LOUNGE



# STARTERS

## Oysters

50/pc

- Foie Gras truffle cream
- Sesame Chili Ginger
- Kaffir Lime

## Truffle Cheese Fries

320

French fries with house truffle cheese sauce.

## Liver Paté on Crostini

220

House-made liver paté blended with truffle salsa on toasted crostini.

## Kaffir Lime Chili Wings

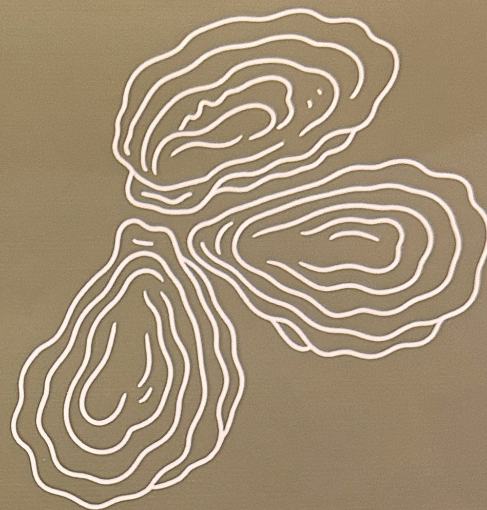
320

Chicken wings glazed with chili and kaffir lime honey sauce.

## Foie Gras on Crostini

520

Thin slivers of foie gras topped with candied onions and berry compote.



# SOUP

## Seafood Bisque

280

Mixed seafood in tomato-cream soup with a kiss of brandy, served with brioche.

## Smoked Mushroom Soup

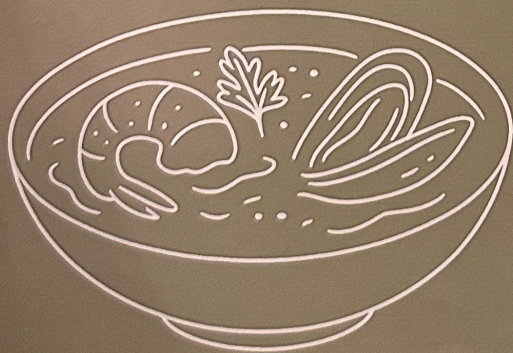
280

Fresh mushrooms slowly cooked in creamy vegetable consume, finished with a gentle tableside smoke

## Curry Pumpkin & Bleu Cheese Soup

280

Pumpkin puree with Thai curry and bleu cheese, served with brioche.





# TAPAS & PINTXOS

## Croquetas Medley

320

Chorizo, Seafood and Quatro Quezo en chili.

## Saffron Chorizo Gambas

395

Gambas cooked in rendered chorizo and saffron, served with brioche.

## Gambas Ajillo with Crab Fat

395

Gambas sautéed in garlic and crab fat, served with brioche.

## Smoked Salmon Roll

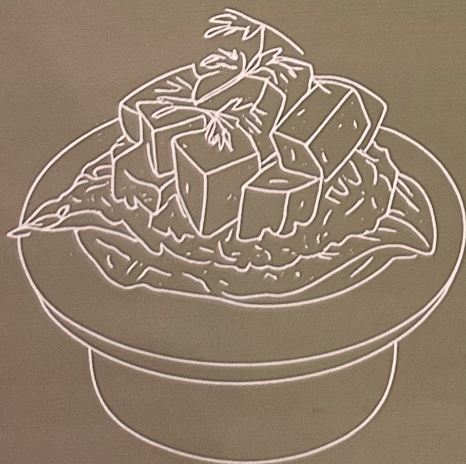
320

Smoked salmon stuffed with truffle cheese garnished with truffle honey and edible flowers.

## Boquerones

220

White fresh anchovies cured in vinegar, olive oil, garlic, and parsley, served on crostini crisp.



## Uni Toast

220

Fresh Uni on a bed of Chorizo salsa, drizzled with honey ponzu sauce.

## Pulled Pork Tostada

220

Barbecued pork shreds topped with a light salsa on a soft tortilla.

## Mango Tuna Ceviche

220

Fresh Tuna morsels in Mango chorizo salsa.

## Beef Salpicao

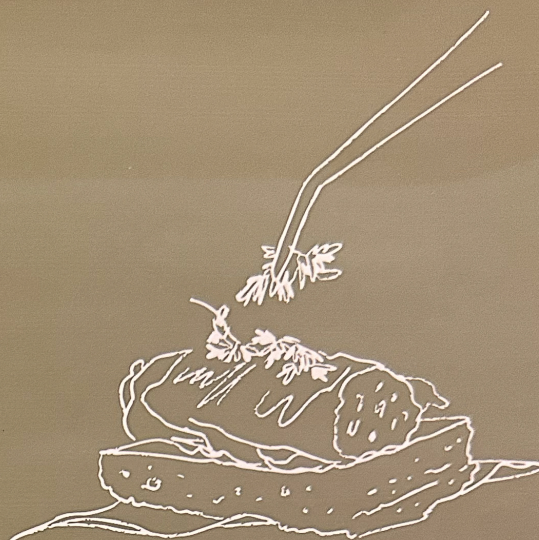
620

Classic recipe of beef tenderloin sautéed in garlic confit and paprika olive oil.

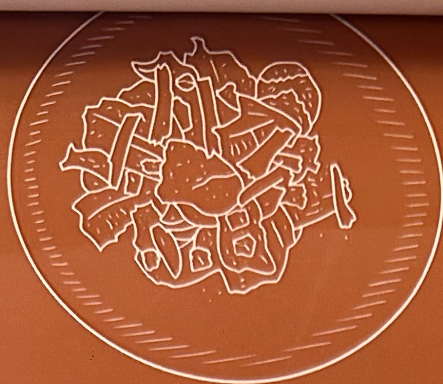
## Stuffed Olives

220

Green olives filled with house-made cheese filling.







## SALADS

### Chorizo Caesar Salad

320

Romaine with chorizo-infused Caesar dressing and paprika croutons.

### Asian Greens Salad

280

Chopped pechay with quesong puti, salted egg, tomato, and onion, served with mango calamansi sesame dressing.

### House Salad

320

Mixed mesclun with candied nuts, chicken skin, and fried cheese, served with dalandan truffle dressing.

### Berry Greens Salad

320

Chopped greens with wild berry vinaigrette.

### Paco Salad

280

Baby fern with queso puti, shallots, and salted egg, served with lemon calamansi dressing.

## PASTA

### Seafood Saffron Pasta

420

Mixed seafood in shellfish broth with saffron, wine, and cheese.

### Chicken Miso Pasta

320

Chicken in Japanese miso broth finished with cream.

### Chorizo Manchego Pasta

320

Chorizo with caramelized onion, tomato, and aged Manchego cheese.

### Roasted Garlic Pasta

280

Linguini with roasted garlic confit sauce.

### Crab & Shellfish Pasta

420

Linguini tossed in velvety crab and prawn sauce.

### Truffle Pasta

420

Linguini with truffle cream sauce.

### Eggplant Parmegiana

320

Baked eggplant layered with tomato, mozzarella, and parmesan.

### Vongole

420

Linguine tossed in clams, garlic, white wine, and olive oil.





## PAELLA

### Kare Kare Paella

880

Modern twist on the Filipino classic with peanut sauce, vegetables, and rice done the paella way.

### Mushroom Truffle Paella

880

Mixed vegetables and mushrooms in truffle reduction.

### Meat Paella

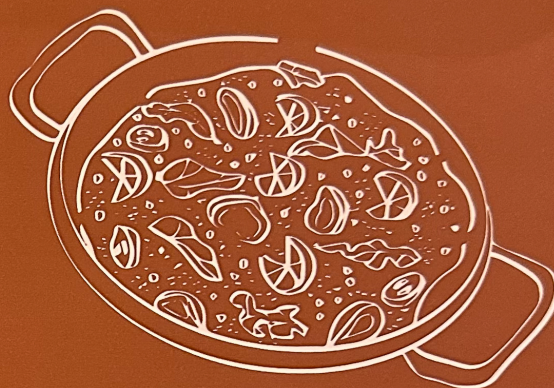
880

Flavorful spanish rice loaded with slow cooked meats, herbs, and spices.

### Paella Negra

880

Squid ink paella with rice, squid, and cuttlefish.



## SANDWICHES



### Pulled Pork Sandwich

320

Barbecued pork shreds on sourdough with pimienta, caramelized onion, and cilantro.

### Prawn and Crab Bun

380

Prawn and crab bits with wasabi cream cheese on brioche.

### Cheesesteak Sandwich

420

Beef tenderloin with mix cheese and caramelized onion.

### Truffle Foie Gras Burger

520

Fresh-grind beef patty with foie gras and truffle on brioche.

### Quattro Formaggi Grilled Cheese

420

Four cheese grilled sandwich served with tomato soup.



## SEAFOOD

### Pan-Seared Fish with foie gras duxelles 420

Catch of the day topped with mushroom  
foie gras duxelles.

### Saffron Mussels & Clams 580

Mussels and clams in saffron broth.

### Japanese Poached Fish Cutlet 420

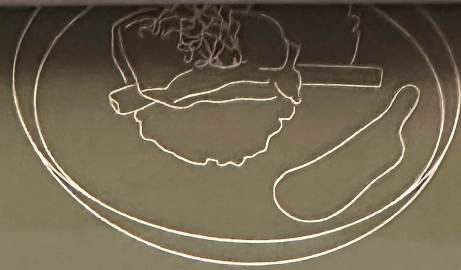
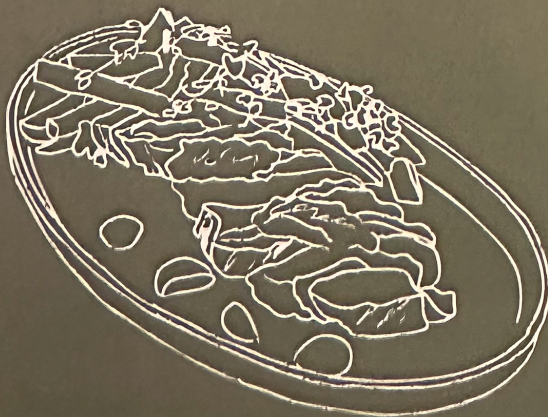
Poached catch of the day in light  
Japanese broth.

### Stuffed Squid with Black Rice 420

Squid stuffed with veggies and  
cheese, served with black rice and  
Citrus sauce

### Salmon in Anchovy Caper Sauce 580

Salmon fillet with anchovy caper sauce.



## MEATS

### Mitas Signature Steak 1,100 per 100g

Premium beef topped with Bone  
Marrow Butter. Minimum order  
of 400g.

### Mitas Steak 900 per 100g

House cut with Bone Marrow Butter.  
Minimum order of 500g.

### Braised Short Rib 1080

Fork-tender beef short ribs. Served with  
mashed potatoes and red wine jus.

### Bourbon BBQ Short Rib 980

Beef short rib glazed with bourbon  
barbecue sauce.

### Tenderloin Steak 980

Grilled tenderloin served with foie gras  
and mushroom jus ressing.

### Rabo De Toro 880

Oxtail stewed in tomatoes, olives  
and Spanish wine.

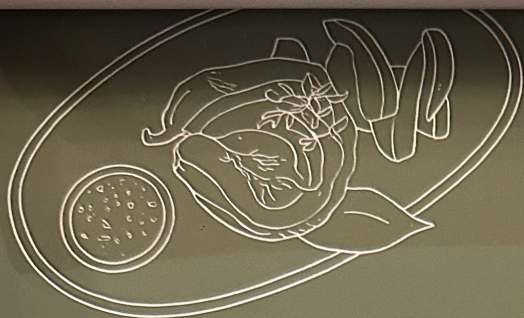
### Lengua Estofado 680

Ox tongue braised with chorizo,  
olives, and caper berries.

### Lengua Blanco 680

Ox tongue in white wine and cream  
sauce.





## PORK

### Paprika BBQ Pork Ribs 680

Baby back ribs glazed in Spanish-style paprika barbecue sauce, served with corn in a cob.

### Pork Tenderloin in Peppercorn Tarragon Sauce 380

Pork tenderloin with champagne peppercorn and tarragon cream sauce.

### Porchetta 420

Succulent pork belly seasoned with herbs and spices, served with liver & berry reduction.

### Mita's Pork Chop 420

Grilled pork chop with house jus, served with jambalaya rice



## CHICKEN

### Southern Buttermilk Chicken 320

Fried chicken thighs in spiced breading, served with Mita's fries.

### Chicken Porcini 380

Chicken fillet in porcini mushroom stock with wine and cream.

### Coq au Vin 380

French classic, chicken braised in red wine sauce.

## EXTRAS

### Plain Rice 70

### Garlic Rice 80

### Dirty Steak Rice 150

### Mita's Fries 100

### Mashed Potato 150



## DESSERTS

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### Quezo de Bola Cheesecake

320

Baked cheesecake with queso de bola.

### 4 Cheese Matcha Cheesecake

320

Signature cheesecake with four cheese and matcha.

### Belgian Chocolate Mousse

520

Belgian chocolate mousse with salted caramel.

### Calamansi Truffle Pie

320

Calamansi pie with truffle on graham crust.

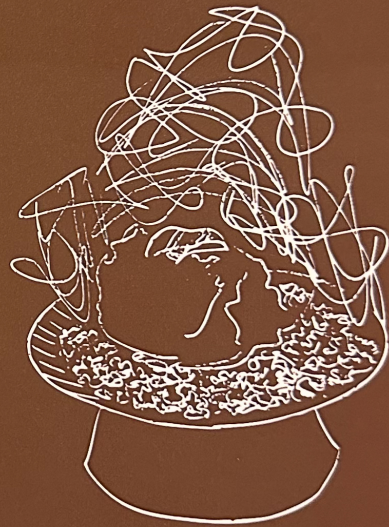
### Coconut Mango Streusel

320

Homemade creamy coconut ice cream topped with sweet mango and buttery streusel.

### Ice Cream Scoop

100





MITA

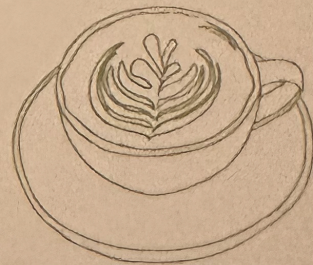
KITCHEN + LOUNGE

@mitakitchenxlounge



# COFFEE

	HOT	ICED
Espresso	120	
Cortado	140	
Americano	160	160
Long Black	160	160
Cafe Latte	180	180
Flat White	180	
Cappuccino	180	180
Spanish	180	180
Sea Salt Latte	220	220
Matcha Latte	160	140
Chai Latte	220	220
Wintermelon Latte		240
Honey Peach Latte		240





## - DRINKS

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Coke	100
Coke Regular	100
Sprite	100
Royal	100
Iced Tea	100
Lychee Iced Tea	150
San Mig Light	120
Pale Pilsen	120
Corona	200
Stella Artois	250

## MOCKTAILS

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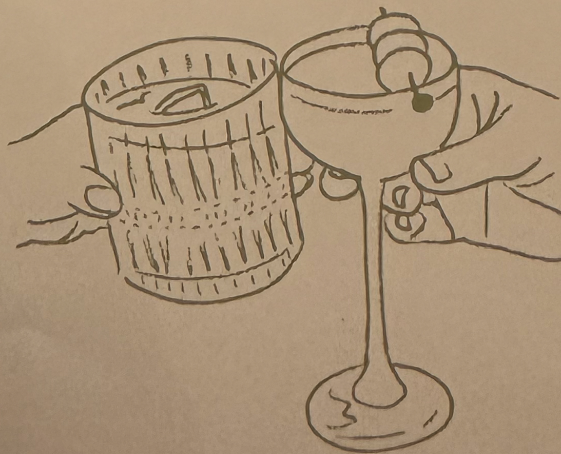
The Sicilian	250
Mita Syrup No.2	250



## COCKTAILS

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Daiquiri	350
Last Word	350
Mita Martini	350
Old Fashioned	350
Mita's Mojito	350
Paloma De Mita	350
Negroni	350
Margarita	350
Whiskey Sour	350
Amaretto Sour	350





## WHITE WINES

### Chardonnay

980

Brand: De Bortoli  
Origin: Riverina, Australia

### Moscato

980

Brand: De Bortoli  
Origin: Riverina, Australia

### Prosecco

1250

Brand: Isola Augusta  
Origin: Venice, Italy

### Chardonnay, Sauvignon Blanc, Malvasia

1400

Brand: Albia  
Origin: Italy

### Pinot Noir, Chardonnay, Semillion

1500

Brand: Logarde  
Origin: Argentina

### Riesling

1600

Brand: Tim Adam's  
Origin: Clare Valley, Australia

### Rosé

1630

Brand: Uno  
Origin: Argentina

### Sauvignon Blanc

1630

Brand: Uno  
Origin: Argentina



## Verdejo

1800

Brand: Blanco Nieva Verdejo  
Origin: Rueda, Spain

## RED WINES

### Malbec

960

Brand: Finca Les Moras  
Origin: Argentina

### Willowglen Cabernet Merlot

980

Brand: De Bortoli  
Origin: Riverina, Australia

### Sangiovese, Merlot

1400

Brand: Albia  
Origin: Italy

### Tempranillo, Garnacha

1400

Brand: Conde Bel Crianza  
Origin: Spain

### Syrah & Grenache Noir

1500

Brand: Lou Vitis Rogue  
Origin: France

### Tempranillo

1500

Brand: Bordon Reserva  
Origin: Spain

### Cabernet Sauvignon

1900

Brand: Martue Crianza  
Origin: Spain



## BY THE GLASS

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House Red 280

Cabernet Merlot

House White 280

Chardonnay

House Rosé 280

Moscato

## TEA

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Tea Selection

150

Two premium tea bags brewed per pot,  
featuring a selection of classic and herbal  
blend

