

# MOCHABLEU

## BREAD

NAAN FOCACCIA 10 NAAN MEDITERRANEAN FOCACCIA 13

## SOUP

FRENCH ONION SOUP 16  
french baguette & cheese

SOUP OF THE DAY 14  
ask your server for today's soup special

## BREAKFAST

served UNTIL 1:00PM

MOCHA POWER BREAKFAST 32 ADD CHEESE 4  
3 eggs [any style], salad [lettuce, tomato, cucumber, carrot], tuna, kalamata olives, cream cheese, avocado, & a side of multi grain bread

DUTCH BABY PANCAKE 29 NEW ADD NUTELLA 3 (25-30 min prep time)  
yorkshire pudding, blueberry compote, baked in a cast iron skillet

FRENCH TOAST VEGAS STYLE 29 ADD NUTELLA 3  
henry's HUGE brioche french toast | canadian maple syrup, berries, whipped butter

EGG + CHEESE on BAGUETTE 24 NEW tomato, cucumber, pickles, mozz, spicy mayo

SHAKSHUKA ROUGE 28  
3 eggs, red pepper, tomato sauce, cilantro, caramelized onion, ciabatta

## APPETIZERS

TRIO TARTARE 39 A MUST!  
tuna, yellowtail, salmon, black masago, wasabi & spicy mayo

CRISPY CAMEMBERT NEW 26  
deep fried, panko crusted, soaked in honey, melts in your mouth!

NACHOS + CHEESE 25  
tortillas, cheddar, roasted in brick oven

BROKEN FISH BRUSCHETTA 25  
salmon, sole, cilantro aioli, spicy mayo, on brioche toast

LARGE POUTINE DISCO FRIES 28  
home fries, gravy, mozzarella, served in a HOT dish just like in Quebec

CAULIFLOWER POPPERS 26 BATTERED CAULIFLOWER 25  
tempura fried, sweet chili sauce tempura fried & cilantro aioli

ARANCINI DI RISO 26  
classic sicilian rice balls, home marinara, pecorino 6 pcs

BRUSCHETTA ARTICHOKE 22  
6 pieces | tomato, artichoke, garlic, parsley, onion, parmigiano on baguette

MOZZARELLA PUFFS 25 SPANISH ONION RINGS 18  
battered mozzarella, marinara, 6 pcs home battered jumbo rings

EDAMAME TOGARASHI 16 EDAMAME 14  
sautéed in sweet chili, habanero & togarashi steamed & lightly salted

HUMMUS PLATTER 24  
served with a jumbo laffa pita, we make our hummus fresh in house

GUACAMOLE & CHIPS 22  
our own secret recipe with house made tortillas

AVOCADO SPRING ROLLS 24  
avocado, sun-dried tomato, cilantro, red onion, sesame

SEABASS SPRING ROLLS 28  
chilean sea bass, crab mix, spicy mayo, teriyaki sauce

## SALADS

CAESAR SALAD 19  
romaine, croutons, parmigiano, caesar dressing

TRADITIONAL GREEK SALAD 25  
tomato, cucumber, olives, onions, baby arugula, feta, lemon vinaigrette

PAN-ASIAN NOODLE SALAD NEW 28  
arugula, mango, avocado, chopped peanuts, basil, mint

CHOP-CHOPPED FETA RAINBOW SALAD NEW 28  
romaine, feta, cucumber, carrot, beets, yellow pepper, tart mango, vinaigrette

ROYALE ENDIVE SALAD NEW 29  
greens, goat cheese, parmigiano, mixed berries, citrus orange vinaigrette

ROASTED CANDIED SWEET POTATO SALAD 28  
lettuce, cucumbers, tomatoes, shredded feta cheese, roasted candied cinnamon sweet potatoes, sugared warm nuts + toasted seeds, citrus vinaigrette

MOCHA BLEU SALAD 25  
hearts of palm, mandarin, candied nuts, strawberry, onion, raspberry vinaigrette

KALE QUINOA CHOPPED SALAD 28  
kale, quinoa, tomato, cucumber, red cabbage, feta, toasted seeds, balsamic

POMAPEAR SALAD 28  
romaine, spinach, pomegranate, avocado, asian pear, cranberries, toasted seeds, balsamic

CAPRESE SALAD 26  
tomato, fresh mozzarella, red onions, roasted red pepper, balsamic glaze  
grilled salmon filet 22 grilled tuna steak 22 tuna salad 8 add burrata 12

# LA PIZZA NEAPOLITANA

MARGHERITA 22  
san marzano tomato sauce, fresh mozzarella, basil

AMERICAN PIE 22  
marinara, mozzarella cheese on top

AL FUNGHI 24  
wild mushrooms, mozzarella, marinara

BRUSCHETTA PIZZA 24  
tomato, onion, kalamata olives, mozzarella, marinara

SPICY EGGPLANT 25  
marinara, mozzarella, fried eggplant, spicy mayo

MOCHA MAC n' CHEESE PIZZA 27  
white alfredo sauce, cavatappi, mozzarella, cheddar

MEDITERRANEAN 27  
kalamata olives, artichoke hearts, tomato, feta, mozzarella

GRILLED VEGETABLE MEDLEY 27  
eggplant, zucchini, yellow squash, tomato, onions, broccolini, mozzarella, marinara

TRUFFLE PIE 32  
marinara, mozzarella, tomato, basil, black truffle oil, parmigiano

FUNGHI SUCRÉ 24  
exotic mushrooms, caramelized onions, mozzarella, NO SAUCE

ARUGULA PIE 25  
marinara, fresh mozzarella, arugula, cherry tomato, roasted garlic

BIANCA 24  
spinach, garlic, ricotta, mozzarella, parmigiano, fresh tomato, NO SAUCE  
GLUTEN FREE \$6 extra WHOLE WHEAT \$5 extra

## CALZONE

not served on saturday nights

THREE CHEESE CALZONE 26  
mozzarella, cheddar, parmigiano, san marzano tomato sauce on the side

## STROMBOLI

not served on saturday nights

GRILLED VEGETABLE STROMBOLI 27  
seasonal vegetables, fresh mozzarella, basil, san marzano tomato sauce on the side

## HEALTH GARDEN

LOW CALORIE & GLUTEN FREE

STEAMED POACHED SALMON GF NEW 44  
bamboo steamed salmon | steamed seasonal vegetables | low sodium

CHOP-CHOPPED FETA RAINBOW SALAD GF NEW 28  
romaine | feta | cucumber | carrot | beets | yellow pepper | tart mango | vinaigrette

BLACK PEPPER & SESAME CRUSTED TUNA GF NEW 32  
sliced tuna crusted in crushed black pepper and black sesame seeds | teriyaki | sashimi style

WHOLE BRONZINO for TWO | CLAY POT GF NEW 120  
baked | seasonal veggies | fresh herbs | whole italian chili | sage

## SCALES + FINS

PAN SEARED HALIBUT | LEMON SAUCE 55  
lemon caper sauce, potato mash, sautéed baby spinach

WHOLE BRONZINO FOR TWO | CLAY POT 120  
seasonal veggies, fresh herbs, whole italian chili, sage

CATCH OF THE DAY | WHOLE | A LA PLANCHA or FRITO 69  
fresh herbs, marinated lemon, seasonal veggies | 2 sides

SWEET SRIRACHA SALMON NEW 49  
sriracha honey glaze, roasted red pepper, lemon rice

PISTACHIO CRUSTED TUNA 49  
rosemary roasted potatoes, spinach, garlic aioli

GRILLED DILL SALMON 49  
zucchini, red pepper, courgette, roasted garlic, jasmine rice

MAPLE MUSTARD SALMON 49  
pan seared, maple mustard glaze and served with sweet potato mash & asparagus

BRONZINO MEDITERRANEAN FILET 55/69  
mediterranean spices, grilled vegetables, jasmine rice

BAJA CHIPOTLE FISH TACOS 42  
3 pcs, fried or grilled flounder filet, cabbage, pico de gallo, cilantro cream sauce, chipotle mayo, cheddar, jasmine rice + refried beans

FISH SCHNITZEL NEW 45  
corn flake and batter crusted, aioli, coleslaw, pickles

FISH n' CHIPS 45  
tempura batter, slaw, fries

# MOCHABLEU

## PASTA TASTING MENU

- regional 5 course curated fresh pasta tasting \$85
- optional wine pairing \$75
- the full table must participate in the tasting
- please allow for a 2 hour experience

## PASTA (fresh pasta made daily)

- THREE CHEESE SPINACH LASAGNA** 36  
san marzano tomato, mozzarella, parmigiano, cheddar
- TAGLIOLINI CACIO E PEPE** 34  
tagliolini pasta, 24 month parmigiano, black pepper, extra virgin olive oil
- PAPARDELLE CON FUNGHI ALLA TRUFFA** 36  
exotic mushrooms, black truffle reduction, parmigiano, basil + garlic
- SPICY RIGATONI "SECRET RECIPE"** 36  
spicy vodka sauce, caramelized onions, calabrian chili peppers
- FETTUCCHINE ALFREDO** 34  
wild mushrooms, parmigiano, toasted pistachios
- PENNE ALLA VODKA** 34  
pink vodka sauce, parmigiano
- MOCHA MAC N' CHEESE** S/ 25 L/ 32  
cavatappi, cheddar, served in a HOT skillet
- LOBSTER MAC n' CHEESE** 38  
cavatappi, mock lobster, panko, scallions, bacon bits
- SPAGHETTI BOLOGNESE** 39  
beyond meat ragu, home marinara, fresh basil
- RAVIOLI FROMAGE** 32  
stuffed with cheese, san marzano tomato sauce, 7 pcs
- HOME MADE GNOCCHI** 32  
choice or marinara or creamy pesto sauce
- BROILED BAKED ZITI** 34  
penne tossed in marinara, ricotta, mozzarella, oven baked
- EGGPLANT PARMIGIANO ROLLATINI** 38  
rolled eggplant stuffed with 3 cheeses & marinara broiled in brick oven, 4-5pcs
- MOMMA'S SPAGHETTI POMODORO** 29  
marinara, shaved pecorino, basil, cherry tomato, parmigiano  
All pastas can be made with penne noodles GLUTENFREE \$6 additional WHOLE WHEAT penne \$3 additional  
ADD FRESH BURRATA or FISH TO ANY PASTA  
grilled salmon filet 22 grilled tuna steak 22 tuna salad 8 add burrata 12

## DESSERTS

- COTTON CANDY CELEBRATION** 19  
order this dessert, heads will turn! just like at the carnival, but with a twist | good for two
- PIZOOKIE CHOCOLATE CHIP ON A SKILLET** 19 **NEW** vanilla chip ice cream
- XXIURITTA D'ESPAÑA [The CHURROS Factory]** 22  
4 churros rings, chocolate sauce + dulce de leche | 2-3 people
- FRIED OREOS** 15  
4 fried oreos, vanilla ice cream, chocolate syrup
- CRÈME BRULÉE CLASSIQUE** 16      **TIRAMISU** 16
- MOCHA BLEU CHEESECAKE** 15      **DAILY DESSERTS** 14
- CHOCOLATE LAVA CAKE** 16 served with vanilla ice cream

OU | CHOLOV YISROEL | PAS YISROEL | YOSHON OPTIONS

UNDER THE STRICT SUPERVISION OF: THE ORTHODOX UNION

MASHGIACH T'MIDI AT ALL TIMES / ALL GREENS CHECKED BY A LIGHT

Book your next party, corporate event, sheva brochos, bar/bat mitzvah.

We offer a full range of on and off premise catering menus, party planning and more.

**SOHO + UNION SQUARE NEW!** [www.MOCHABURGER.com](http://www.MOCHABURGER.com)

@MOCHABURGERNYC

**TIMES SQUARE:** [www.MOCHABURGERTIMESSQUARE.com](http://www.MOCHABURGERTIMESSQUARE.com)

@MOCHABURGERTIMESSQUARE

**UNION SQUARE: NEW!** [www.NOMENEWYORK.com](http://www.NOMENEWYORK.com)

@NOMENEWYORK

BOOK YOUR BAR OR BAT MITZVAH  
AT MOCHABLEU!  
WE CAN ACCOMMODATE UP TO 150 GUESTS



# MOCHABURGER

- BEYOND BURGER + FRITES** 36 ADD CHEESE 3  
plant based meat, coleslaw, red slaw, fried onions, brioche bun, lettuce, onion, pickle, tomato, MB Sauce
- SALMON BURGER + FRITES** 38 ADD CHEESE 3  
brioche bun, avocado, lettuce, onion, pickle, tomato, special sauce
- McMOCHA FISH BURGER** 34 ADD CHEESE 3  
tempura, brioche bun, lettuce, onion, pickle, tomato, tartar sauce

## s'MOCHA LOADED BURGERRRRRRR 55

- READY FOR A SHOW? ABOVE & "BEYOND" MEGA BURGER, BRIOCHE ROLL
- LETTUCE, TOMATO, PICKLES, CHEDDAR CHEESE, CRISPY FRIED ONIONS
- COLE SLAW, RED SLAW, CRISPY FRENCH FRIES, SMOKEY PRESENTATION

## MEGA PANINI + SALAD

LUNCH ONLY 11:00AM-3:30PM

- AL CAPRESE** 23  
fresh mozzarella | basil leaf | roma tomato | olive oil
- THREE CHEESE** 23  
plum tomato | mozzarella | cheddar | edam | fresh basil
- BLT PANINI** **NEW** 29  
veggie bacon | cheddar | green leaf | tomato
- TUNA SANDWICH** 23  
mayo tuna | lettuce | plum tomato | pickles
- TUNA MELT ON A BAGUETTE** **NEW** 28      **GRILLED CHEESE** 22  
cucumber | cherry tomato | mozzarella      mozzarella
- TUNISIAN SANDWICH ON BAGUETTE** **NEW** 28  
tuna | lettuce | plum tomato | pickles | hard boiled egg | potato | olives | harissa

## MEGA WRAP + SALAD

LUNCH ONLY 11:00AM-3:30PM

- GRILLED VEGETABLE WRAP** 24  
fresh mozzarella | basil leaf | seasonal veggies | olive oil
- SPICY SALMON AVOCADO WRAP** 32  
romaine | avocado | tomato | chipotle mayo | crunch
- TERIYAKI SALMON WRAP** 32  
grilled salmon | crunch | red pepper | teriyaki
- TUNA SALAD WRAP** 23  
tomato | lettuce | mayo tuna
- AVOCADO WRAP** 24  
tomato | cheddar | herb mayo

## CRISPY RICE SQUARES

- SPICY TUNA CRISPY RICE** 29  
rice squares, sriracha, spicy tuna, spicy mayo, teriyaki sauce, tempura flakes
- SPICY SALMON CRISPY RICE** 29  
rice squares, sriracha, spicy tuna, spicy mayo, teriyaki sauce, tempura flakes
- GUACAMOLE CRISPY RICE** 20  
rice squares, sriracha, guacamole, tempura flakes

## TARTARE

- TUNA TARTARE TOWER** **NEW** 29  
tuna, avocado, chives, shallots, tomato, lemon juice, soy sauce, sesame oil, and extra virgin olive oil

## SASHIMI or NIGIRI

2 PIECES OF EACH

- BLUE FIN LEAN TUNA** 14      **CHARRED TUNA** 16      **SALMON** 12  
**SALMON BELLY** 16      **HAMACHI YELLOWTAIL** 14

## SIDES

- CRISPY FRIES** 12
- SPICY CAJUN FRIES** 13
- SWEET POTATO FRIES** 14
- TRUFFLE PARMESAN FRIES** 18
- GRILLED VEGETABLES** 15
- CREAMY CORN** 15
- POTATO MASH** 15
- SWEET POTATO MASH** 16
- SAUTÉED BABY SPINACH** 14
- JASMINE RICE** 14      **LEMON RICE** 16

## KIDS MENU

- BEYOND SLIDER + FRITES** **NEW** 22  
plant based patty | lettuce | tomato | pickles
- GRILLED CHEESE + FRITES** 24
- MAC N' CHEESE** 25
- SPAGHETTI** 20  
marinara or butter

ALLERGY DISCLAIMER: Our products may contain wheat, egg, soy, or fish allergens. In addition, our products may be processed in facilities that process dairy, tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Naturally, thoroughly cooking meats, poultry, seafood, or eggs reduces the risk of food borne illnesses.