

Welcome to the MUŽA Restaurant, an inspiring space inviting you to eat, relax and interact with those by your side and the art treasures in the national collection. MUŽA is an art experience which runs through the restaurant and the museum galleries.

Making the most out of fresh and seasonal produce, this menu banks on the pleasures of taste to present some of the artworks on display in the four main museum narratives: Mediterranean, Europe, Empire and the Artist. Textures, shapes, colours, elements and stories come together to offer an art-inspired sensory experience.

These same spaces, once housing a kitchen which catered for the hungry Italian Knights, is today welcoming all those ravenous for inspiration. Enjoy your MUŽA experience.



STARTERS



Adorning her faldetta, a well-to-do lady is just about to enter the palazzo of a patrician's household, and is soon to feast her eyes on the ostentatious accoutrements typical of an affluent interior. The 'aperitif' of her visit, whose arrival is being announced by the elegantly dressed noble lady, bears that same feeling of anticipation as when combing through the contents of a menu, such as the 'Starters', on a whetted appetite. Bon appétit!!

Antoine Favray (1706-1798), *The Visit*, oil on canvas, 18th century, Europe Galleries - MUŽA

Pan Seared Veal Liver <i>pomme purée, gherkin relish, jus-lie</i>	€10.90	Hot Smoked Salmon <i>pickled apples, quail eggs, sesame, soy & honey vinaigrette</i>	€11.90
Puff Pastry Tart <i>goats' cheese royale, beets & orange chutney</i>	€9.90	Carrot & Capsicum Velouté <i>almond granola, touch of chili oil</i>	€8.90

PASTA

This painting conveys the kind of warmth and calm that you wish for after a tough day. Simple objects and nothing but essentials - a warm hearth to shelter you from the cold, and the most basic of food, corn, to make flour for bread and to feed your livestock. Sometimes we just need comfort, and what better comfort food than a plate of Pasta! Choose one of our mouth-watering options and you will not be disappointed.

Carlo Romagnoli (1888-1965), *Mountain Kitchen*, oil on canvas, 1923, The Artist Galleries - MUŽA



Wild Mushroom Risotto <i>local cured guanciale, Parmigiano Reggiano, chives, olive oil</i>	€12.90	Garganelli Rabbit <i>egg pasta, white rabbit ragù, aged pecorino, truffle oil</i>	€10.90
Linguine Octopus <i>octopus, Kalamata olives, tomatoes, garlic, soft herbs</i>	€11.90	Casarecce Parmeggiana di Melanzane <i>aubergines, parmesan, tomato sauce, mozzarella di bufala</i>	€8.90
Wild Boar Tortelloni <i>pumpkin cream, basil oil, puffed seeds</i>	€12.90	<i>All pasta dishes are available as a main course for a €2.50 supplement. For gluten free pasta, kindly ask your server.</i>	

MAIN COURSES



Savouring a Main Course is the culmination of one's fine dining experience. It invites pauses for contemplation on the scrumptious tastes and textures that fill the mouth and bring almost heavenly satisfaction. Such gastronomical fulfilment may prompt, though very cautiously remote, the idea of the soul-nourishing state that this divine group of religious protagonists inspires as it engages in profound and silent conversation, glorified in a gold celestial realm.

Domenico di Michelino (1417-1491), *Sacra Conversazione (Holy Conversation)*, tempera on panel, 15th century, Mediterranean Galleries - MUŽA

Pan Roasted Chicken Breast <i>pulled leg croquette, garlic wilted kale, artichoke purée</i>	€19.90	Pilau Wild Rice <i>Rendang sauce, vegetable tempura, marinated tofu, pumpkin fondant</i>	€15.90
Beef Tagliata <i>350grms beef tagliata, rucola, cherry tomatoes, parmesan, jus-gras</i>	€21.90	Slow Cooked Lamb Rump <i>lamb sausage, spiced butternut squash jam, own juices</i>	€24.90
Pan Fried Seabass <i>saffron beurre blanc, crispy zucchini, chive mash</i>	€23.90	Grilled Rib-Eye <i>300grsm beef rib-eye, mushroom ragù, charred onions, jus-lie</i>	€24.90

*main courses are served with roasted vegetables and potatoes
kindly ask your server for our daily specials and desserts*