

*lunch
dinner*

MENU

**FOLLOW US ON INSTAGRAM
@MONTECITORESTAURANTPARIS**

STARTERS: SHARING IS CARING

GUACAMOLE & TORTILLA CHIPS <small>VEGAN & GLUTEN FREE</small> _____	13
Avocado, lime, pico de gallo, coriander, roasted pepitas	
MINI BEEF BURGERS _____	19
French beef, cucumber pickles, salad, cheddar, yellow mustard, BBQ sauce	
PULLED PORK BAO _____	19
Pulled pork, cucumber pickles, coleslaw, cheddar, gochujang mayo	
LOBSTER ROLL _____	29
Toasted brioche bread, shredded lobster, herb mayonnaise, lime	
VEGGIE SPRING ROLLS ★ <small>VEGAN & GLUTEN FREE</small> _____	15
Rice paper, carrot, leek, mushroom, coriander, ginger, mint, sweet and sour sauce	
TOSTADAS LANGOUSTINE _____	28
Crispy corn cake, langoustine, guacamole, sour cream, red onion pickles, chilli, fresh herbs, lime	
CEVICHE <small>GLUTEN FREE</small> _____	25
Sea bream, persimmon, kumquat, citrus, pomegranate, spring onion, coriander	
BEEF TATAKI ★ _____	23
Thin slices of rump steak, crispy puffed rice, soy-sesame dressing, peanuts, coriander	
SALMON TATAKI ★ _____	22
Thin slices of Bomlo Island salmon, crispy puffed rice, yuzu sauce, roasted sesame seeds	
BURRATA <small>GLUTEN FREE</small> _____	24
Burrata, mushroom pickles, sautéed mushrooms, parsley, black garlic	
PIZZETTA TRUFFLE LOVERS _____	34
Burrata, Comté, mushrooms, fresh truffle	

BETWEEN BOTH

«L.A.» COBB SALAD <small>GLUTEN FREE</small> _____	28
Mizuna, endive, spinach shoots, egg, avocado, crispy chicken, cucumber pickles, red onion, Roquefort, ranch dressing <i>With or without bacon</i>	
«CAESAR» SALAD ★ _____	25
Romaine, croutons, crispy chicken fillet, grated aged Rodez cheese, caesar sauce	
POKE VERSION HAWAII <small>GLUTEN FREE</small> _____	29
Mediterranean red tuna, vinegared rice, ponzu sauce, edamame, avocado, radish, snow peas, carrot, soy bean sprouts, Thai spring onion, bok choy, sesame, coriander	

MAIN COURSES

FRIED CHICKEN ★ _____	28
Crispy chicken breast, mini corn, sriracha mayo	
GRILLED FISH OR TURKEY TACOS _____	29
Corn tortilla, catch of the day or shredded turkey, pico de gallo, avocado cream, fresh chilli, coriander	
CALI-FLOWER ★ <small>VEGAN & GLUTEN FREE</small> _____	24
Whole roasted with sweet spices, crispy chickpeas, tahini sauce	
MAC & CHEESE ★ _____	24
Mezze Penne Rigate, caramelized onions, cheddar, gruyere, herb breadcrumbs	
SAN FRANCISCO CIOPPINO _____	39
Monkfish cheeks, shrimps, mussels, langoustine bisque, lemon zest, garlic bread <i>With or without chorizo</i>	
MONTECITO BURGER _____	29
French beef, pickles, salad, vintage cheddar, yellow mustard, BBQ sauce, served with french fries <i>With bacon</i> _____ +4	
BEEF ASADA, OAXACA STYLE <small>GLUTEN FREE</small> _____	39
Grilled matured sirloin, chimichurri sauce, corn tortillas, chilli pickles, grilled spring onion, radish, coriander, lime	
BBQ RIBS _____	33
Aveyron pork ribs, veggie pickles, BBQ sauce	
LEMON AND PARMESAN LINGUINE _____	24
Linguine, lemon juice, parmesan, olive oil, watercress <i>With shavings of bottarga</i> _____ +8	

SIDES

FRENCH FRIES ÉVIDEMMENT! VEGAN & GLUTEN FREE
MINI MAC & CHEESE, THE ORIGINAL ONE
VEGGIE! VEGGIE! VEGGIE! VEGAN & GLUTEN FREE
SWEET POTATO MOUSSELINE GLUTEN FREE

GUILTY PLEASURES

BREADS

NATURE
GARLIC
OLIVE

4

APPLE CRUMBLE _____ 12

Served with raw cream

KEY LIME PIE _____ 12

CARAMEL & PECAN CHEESECAKE _____ 12

BROWNIE _____ 12

Served with vanilla ice cream and caramel

COFFEE & SWEETS _____ 12

WORK & LUNCH

MONDAY TO FRIDAY
LUNCH ONLY
EXCLUDING PUBLIC HOLIDAYS

STARTER,
MAIN OR SALAD
& COFFEE

39

*To choose among the dishes
mentioned with the ★ sign.*

Drink not included.

LET'S BRUNCH

EVERY SUNDAY
FROM 12.00PM TO 4.00PM

Hot drink,
fruit juice,
bakery basket,
starter, main course, dessert
& cocktail of your choice

78

INFORMATION & BOOKING :
montecitoparis.com
bonjour@montecitoparis.com
+33 (0)1 80 40 76 40



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.
GLUTEN FREE BREAD IS AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGY.
NET PRICE IN EURO, VAT INCLUDED.

Drinks

MENU

COCKTAILS

SWEET WINTER, 16CL _____	18
Hennessy VS, white cocoa liquor, chestnut and vanilla purée, almond milk, homemade cinnamon syrup, tonka beans	
SANTA MONICA, 10CL _____	18
Vodka 42Below, Benedictine, Absinth, Yellow Chartreuse, pear juice	
MADERA SOUR, 10CL _____	18
Red Label Whisky, Amaretto, orange marmalade, egg white, orange bitters, lime	
SUNSET DISTRICT, 16CL _____	18
Bombay Sapphire gin, Chambord liquor, homemade sugar syrup, fresh beetroot juice, lemon	
BARBOSSA, 16CL _____	18
Spiced rum, Cointreau, Italicus liquor, passion fruit purée, homemade ginger syrup	
JALISCO, 10CL _____	18
Tequila, Grand Marnier, coconut milk, homemade Thai syrup, grated chocolate	
SAN FRANCISCO, 10CL _____	18
Calvados, Grand Marnier, orange marmalade, balsamic vinegar reduction	
ASK FOR YOUR CLASSICS _____	18

VIRGIN COCKTAILS

BREATH TEST, 20CL _____	14
Pineapple juice, red fruit purée, hibiscus syrup, ginger ale, lemon	
BAKER BEACH, 20CL _____	14
Cranberry juice, pear juice, homemade clove syrup, lime	
CANADIAN DREAM, 20CL _____	14
Orange juice, cranberry juice, maple syrup, chestnut and vanilla cream, whipped cream with maple syrup and orange zest	

MYSTERY COCKTAIL

TRY OUR BARMAN'S COCKTAIL CREATION

WIN A GIFT IF YOU GUESS
THE 5 INGREDIENTS!

18

BY THE GLASS

12 CL

CHAMPAGNES

PERRIER-JOUËT GRAND BRUT _____	20
France, Champagne	
PERRIER-JOUËT BLASON ROSÉ _____	24
France, Champagne	
PERRIER-JOUËT BLANC DE BLANCS _____	27
France, Champagne	

WHITE WINES

HAHN CHARDONNAY _____	12
Hahn, USA, California – 2019	
SANCERRE _____	12
La Clef du Récit, France, Loire – 2021	

RED WINES

ORIGAMI _____	12
Château L'Évêché, France, Bordeaux – 2018	
SANCERRE _____	12
La Clef du Récit, France, Loire – 2020	

ROSÉ WINES

CHÂTEAU MINUTY PRESTIGE _____	12
Minuty, France, Provence – 2021	

CHAMPAGNES

75 CL

PERRIER-JOUËT GRAND BRUT _____	120
France, Champagne	
PERRIER-JOUËT BLASON ROSÉ _____	145
France, Champagne	
PERRIER-JOUËT BLANC DE BLANCS _____	165
France, Champagne	
BESSERAT DE BELLEFON TRIPLE B CUVÉE BIO _____	175
France, Champagne	
LAURENT PERRIER ULTRA BRUT _____	195
France, Champagne	
"R" DE RUINART _____	190
France, Champagne	
RUINART ROSÉ _____	220
France, Champagne	
RUINART BLANC DE BLANCS _____	245
France, Champagne	
RUINART BLANC DE BLANCS MAGNUM _____	490
France, Champagne	
KRUG _____	590
France, Champagne	
KRUG MAGNUM _____	1 180
France, Champagne	

SPARKLING

75 CL

GLERA _____	55
Prosecco Zonin 1821, Bio Zonin, Italy	
CALIFORNIA BRUT _____	90
Louis Pommery, Napa Valley, California	

WHITE WINES

75 CL

ALSACE

RIESLING GRAND CRU "ENGELBERG" _____ 95
Mélanie Pfister – 2017

BURGUNDY

RULLY _____ 84
David Moret – 2020

CHABLIS LA BOISSONNEUSE LES 7 LIEUX BIO _____ 95
Julien Brocard – 2020

MARSANNAY "CUVÉE SAINT-URBAIN" _____ 95
Jean Fournier – 2020

GIVRY 1^{ER} CRU LES GRANDES VIGNES _____ 105
Desvignes – 2020

CHABLIS 1^{ER} CRU FOURCHAUME HVE _____ 145
William Fèvre – 2018

CHASSAGNE-MONTRACHET LES PIERRES BIO _____ 330
Olivier Leflaive – 2017

MEURSAULT 1^{ER} CRU "LES PERRIÈRES" _____ 1 900
Jean-Marc Roulot – 2009

LOIRE

MENETOU-SALON _____ 55
La Clef du Récit – 2020

MENETOU-SALON CLOS LES BLANCHAIS _____ 65
Henry Pellé – 2020

SANCERRE _____ 72
La Clef du Récit – 2021

CHÂTEAU DE SANCERRE TERRE DE SILEX HVE _____ 88
Château de Sancerre – 2018

POUILLY-FUMÉ "AUBAINE" _____ 110
Jonathan Didier Pabiot – 2018

RHÔNE

VIIGNIER "LES VIGNES D'À CÔTÉ" _____ 58
Yves Cuilleron – 2020

SAINT-JOSEPH "DIGUE" _____ 120
Yves Cuilleron – 2019

CONDRIEU LA PETITE CÔTE _____ 150
Yves Cuilleron – 2019

CHÂTEAUNEUF-DU-PAPE "AUGUSTE FAVIER" _____ 190
Saint-Préfert – 2018

SOUTH AFRICA

RÉSERVE SAUVIGNON BLANC _____ 75
Cape Point – 2016

GERMANY

RIESLING HAUS KLOSTERBERG _____ 48
Markus Molitor – 2019

AUSTRALIA

CAPE MENTELLE _____ 90
Cape Mentelle – 2017

PENFOLDS BIN 311 TUMBARUMBA _____ 145
Penfolds – 2019

CALIFORNIA

BERINGER FOUNDER'S ESTATE _____ 42
Beringer – 2018

HAHN CHARDONNAY _____ 68
Hahn – 2019

AU BON CLIMAT _____ 110
Au bon Climat – 2019

FREESTONE _____ 190
Joseph Phelps – 2018

RIDGE ESTATE _____ 210
Ridge – 2018

ITALY

CALVARINO GARGANEGA _____ 95
Trebiano Pieropan – 2018

MILLESULMARE _____ 190
Santa Maria La Nave di Sonia Spadaro – 2017

NEW ZEALAND

MOUNT RILEY _____ 99
Mount Riley – 2017

RED WINES

75 CL

BORDEAUX

ORIGAMI _____	65
Château L'Évêché – 2018	
QUINTESSANCE DE PEYBONHOMME BIO & VEGAN _____	65
Château Peybonhomme Les Tours – 2018	
LA CHAPELLE DE LA MISSION HAUT-BRION _____	480
Clarence Dillon – 2011	
CHÂTEAU LA TOUR HAUT-BRION "CRU CLASSÉ DE GRAVES" _____	1200
Clarence Dillon – 2004	

BURGUNDY

MARANGES 1 ^{ER} CRU CHÂTEAU DE MERCEY LES CLOS ROUSSOTS _____	98
Antonin Rodet – 2019	
AUXEY-DURESSSES _____	120
Agnès Paquet – 2020	
MARSANNAY LES LONGEROIES _____	130
Jean Fournier – 2017	
POMMARD "EN BRESCUL" _____	175
Jean-Michel Giboulot – 2017	

LANGUEDOC

LES SORCIÈRES _____	58
Le Clos des Fées – 2021	
TERRASSES DU LARZAC L'ÉVEIL BIO _____	75
Mas Conscience – 2019	

LOIRE

CHINON «V» (75CL/150CL) _____	55/110
Pierre & Bertrand Couly – 2015	
SANCERRE _____	68
La Clef du Récit – 2020	
SAINT-NICOLAS DE BOURGEUIL "TERRASSE DE LUNE" _____	70
Complice de Loire – 2017	
MENETOU-SALON LES CRIS _____	90
Henry Pellé – 2015	

RHÔNE

CÔTES DU RHÔNE "CLOS BEATUS ILLE" _____	58
Isabel Ferrando – 2021	
CROZES-HERMITAGE LHONY _____	90
Gaylord Machon – 2016	
CÔTE RÔTIE "BASSENON" _____	190
Yves Cuilleron, France – 2017	
CHÂTEAUNEUF-DU-PAPE "AUGUSTE FAVIER" _____	190
Saint-Préfert – 2019	

GERMANY

HAUS KLOSTERBERG _____	89
Markus Molitor – 2017	

ARGENTINA

TERRAZAS MALBEC _____	85
Terrazas de Los Andes – 2019	

AUSTRALIA

PENFOLDS BIN 389 _____	280
Penfolds – 2016	
RWT BAROSSA VALLEY SHIRAZ _____	390
Penfolds – 2018	

AUSTRIA

INK _____	55
Judith Beck – 2018	

CALIFORNIA

HAHN CENTRAL COAST _____	70
Hahn – 2019	
NAPA VALLEY CABERNET SAUVIGNON BEAULIEU VINEYARD _____	110
Beaulieu Vineyard – 2015	
AU BON CLIMAT _____	110
Au Bon Climat – 2018	
RIDGE GEYSERVILLE ZIN _____	185
Ridge – 2018	
DIAMOND CREEK RED ROCK TERRACE _____	390
Diamond Creek – 2011	
OPUS ONE OUVERTURE _____	590
Opus One	

SPAIN

LA GARNACHA _____	99
Mustiguillo – 2016	
AALTO "SOUS ALLOCATION" _____	180
Alto – 2018	

ITALY

VALPOLICELLA SUPERIORE _____	63
Musella – 2017	
CONTE GIANGIROLAMO _____	95
Tenute Girolamo – 2017	
ROSSO DI MONTALCINO _____	110
Casanova Di Neri – 2016	
TIGNANELLO _____	270
Antinori – 2018	
BAROLO ROCHE DI CASTIGLIONE _____	650
Alfredo Vietti – 2016	
AMARONE DELLA VALPOLICELLA _____	870
Dal Forno – 2013	

NEW ZEALAND

MOUNT RILEY _____	99
Mount Riley – 2016	

ROSÉ WINES

75 CL

PROVENCE

CHÂTEAU LA COSTE _____	65
Château La Coste – 2021	
CHÂTEAU MINUTY PRESTIGE (75CL/150CL) _____	70/140
Minuty – 2021	
ROSÉ ET OR CHÂTEAU MINUTY (75CL/150CL) _____	85/175
Minuty – 2020	

SOFTS

JUICES

FRESH JUICES, 20CL _____	12
Orange, grapefruit, lemon	
NECTAR, 25CL _____	12
Strawberry, white peach, apricot, pear	
SEASONED TOMATO JUICE, 20CL _____	8
FRUIT JUICE, 20CL _____	8
Apple, pineapple, cranberry	

SODAS

HOMEMADE ICED TEA, 33CL _____	8
HOMEMADE LEMONADE, 33CL _____	8
COCA-COLA, 33CL _____	8
COCA-COLA ZERO, 33CL _____	8
VAIVAI COCONUT WATER, 33CL _____	9
FEVER TREE TONIC WATER, 20CL _____	8
FEVER TREE TONIC MEDITERRANEAN, 20CL _____	8
FEVER TREE GINGER ALE, 20CL _____	8
FEVER TREE GINGER BEER, 20CL _____	8
RED BULL, 25CL _____	9
SPRITE, 33CL _____	8

WATER

BADOIT ROUGE, 1L _____	8
EVIAN, 1L _____	8
EVIAN, 50CL _____	6
PERRIER, 33CL _____	6
SAN PELLEGRINO, 1L _____	8
FILTERED WATER*, 50CL _____	4

HOT DRINKS

ESPRESSO _____	6
AMERICAN COFFEE _____	6
DOUBLE ESPRESSO _____	8
LATTE _____	8
MATCHA LATTE KUSMI TEA _____	8
CAPPUCCINO _____	8
KUSMI TEA _____	8
Earl Grey, Organic Ceylon, English Breakfast, Organic Anastasia, Kashmir Chai, Organic Genmaicha, Organic Sencha green tea, Matcha green tea, Jasmine green tea, Mint green tea, Four red fruits, Vanilla rooibos, Verbena, Chamomile	

HOT CHOCOLATE _____	8
CAFÉ OR CHOCOLAT LIÉGOIS _____	10

BEERS

1664, 25CL _____	10
1664 ALCOHOL-FREE, 33CL _____	10
AUBRAC AMBRÉE, 33CL _____	10
BUDWEISER USA, 33CL _____	10
CORONA, 33CL _____	10

DRAUGHT BEERS

25 CL

DEMORY PARIS (ALE) _____	9
BROOKLIN EAST (IPA) _____	9
BEER OF THE MOMENT _____	9

*1€ donated to the association



DINING ROOM HOURS

BREAKFAST

Monday to Friday 7.00AM – 10.30AM
Saturday & Sunday 7.00AM – 11.00AM

LUNCH

Monday to Saturday 12.00PM – 2.30PM

DINNER

Monday to Thursday 7.00PM – 11.00PM
Friday & Saturday 7.00PM – 11.30PM
Sunday closed

BRUNCH

Sunday 12.00PM – 4.00PM

BAR

Monday to Thursday 7.00AM – 12.00AM
Friday & Saturday 7.00AM – 1.00AM
Sunday 7.00AM – 10.00PM