



TEAM  
mulets

We thank you for your visit and wish you a pleasant  
a pleasant time at Mulets!



ALWAYS IN GOOD COMPANY

## STARTER & SALAD

### MIXED LEAF SALAD

with bread croutons

### MIXED SALAD

mixed leaf salad with cucumber, tomatoes, corn, carrots and slices of egg

### CAPRESE TRICOLORE

ripe beefsteak tomatoes with buffalo mozzarella, rocket, toast and rocket-basil pesto

### MIMOSA SALAD

crispy lamb's lettuce salad with bacon, egg slices, bread croutons and balsamic cream

### FIOR DI CAPRA

with a salad bouquet, honey, nuts and toast

### GAMBAS AL AJILLO

fried black tiger prawns with garlic, ginger, chili, olive oil, lemon grass and kefir-lime leaves

### FOCACCIA

**CLASSICA** crispy pizza dough flatbread with olive oil and rosemary

**SPECIALE** with mozzarella di bufala, raw ham, ramatini tomatoes, rocket, olive oil

### MINISTRONE

italian vegetable soup packed with vitamins and Parmesan

### ROASTBEEF CARPACCIO

with rocket, Grana Padano shavings, and olive oil

### MULETSPLÄTTLI

bresaola, juicy raw ham and Tyrolean bacon, alpine cheese with rustico bread, pickles and silver onions – Engadine fast food ...

We get our bread and hamburger brioche from the Bad bakery in St. Moritz.

Ask our staff about ingredients in our dishes that may cause allergies or intolerances. They know and will be happy to inform you!

\* May be produced with non-hormonal growth promoters such as antibiotics

Porc CH Chicken CH/BRA\* Venison CH/EU Veal CH Beef CH/PAR/URG\* Lamb NZ/IRL Fish Indian Ocean / North Sea Eggs Savognin, CH



## SUMMER SPECIALS



### SUMMER SALAD

mixed green salad with marinated artichokes, sun-dried tomatoes, olives and burrata

starter 18.50  
main course 26.50

### SALAD SALMONE

mixed leaf salads with gravlax, sliced avocado, mascarpone cream with herbs

starter 21.50  
main course 29.50

### BEEF SALAD

mixed green salads with tenderly sautéed strips of beef, sautéed mushrooms, ramatini tomatoes and crispy bacon strips

starter 21.50  
main course 29.50

### «BUURASALAT»

sausage salad (cervelat) with Engadine mountain cheese and chopped onions, garnished with mixed greens

23.50

### ORECCHIETTE DELLO CHEF

with ramatini tomatoes, olives, rocket-basil pesto and burratina

24.50

### RISOTTO AI GAMBERI

grainy prosecco-turmeric risotto with zucchini, herbs, and grilled black tiger shrimp

32.50

### SALMON FILET

in a sesame crust, with jasmine rice, seasonal vegetables and mustard sauce

34.50

### LAMB CHOPS

from the grill, served with a grainy prosecco-turmeric risotto with zucchini and herbs

43.50

### ENTRECÔTE TRADITIONAL

tenderly grilled entrecôte French fries and seasonal vegetables with green pepper sauce

39.50

### TAGLIATA DI MANZO

tenderly grilled beef entrecôte on rocket salad, marinated artichoke, dried tomatoes, balsamic cream and Grana Padano shavings

39.50

Pizzas & classics on the back



IN A SELFIE BAG  
100 g CHF 6.50  
IN THE LOVE-EDITION  
200 g CHF 13.00

## NOSTRE PIZZE

Of course you may also order small pizzas (reduction CHF 2.–)



### NAPOLETANA

tomatoes, mozzarella, capers, anchovies, oregano

### HAWAII

tomatoes, mozzarella, shoulder of ham, pineapple, curry

### DIAVOLA

tomatoes, mozzarella, spicy salami, garlic oil, chilli, onions

### BUFALA & CRUDO

tomatoes, mozzarella, buffalo mozzarella, raw ham, with fresh basil

### VALTELLINESE

tomatoes, mozzarella, bresaola, porcini, rocket, Grana Padano

### RUSTICA

tomatoes, mozzarella, spicy salami, onions, rocket, porcini, garlic oil

### QUATTRO STAGIONE (CAPRICCIOSA MIXED)

tomatoes, mozzarella, mushrooms, shoulder of ham, artichokes, black olives

### VERDURA

tomatoes, mozzarella, zucchini, aubergine, ramatini tomatoes, rocket

### SPAZZACAMINO

tomatoes, mozzarella, mascarpone, spicy salami, Grana Padano, rocket

### TONNO & CIPOLLA

tomatoes, mozzarella, tuna, onions

### TIROLESE

tomatoes, mozzarella, mushrooms, porcini and Tyrolean bacon

### LAKE SIDE

tomatoes, mozzarella, spinach, mascarpone, raw ham, Grana Padano

### GIPSY

tomatoes, mozzarella, spicy salami, gorgonzola and porcini

### CRUDAIOLA BIANCA

mozzarella, buffalo mozzarella, Grana Padano, rocket, ramatini tomatoes, black olives, truffle oil, oregano and fresh basil

### CORVATCH BIANCA

mozzarella, buffalo mozzarella, tomatoes, Tyrolean bacon, porcini, truffle oil, rocket

### DELIZIA BIANCA

mozzarella, gorgonzola, pears, Tyrolean bacon and nuts

### BURRATINA DOC

tomatoes, mozzarella, raw ham, burratina, rocket and balsamic cream

### PIZZA SALMONE BIANCA

mozzarella, gravlax, mascarpone, ramatini tomatoes and rocket

### PIZZA ESTIVA

tomatoes, mozzarella, buffalo mozzarella, fresh tomatoes, rocket, olive oil, and balsamic cream

### PIZZA POPEYE

tomatoes, mozzarella, spinach, Gorgonzola, Tyrolean bacon

## CLASSICS

CHF

18.50

### SALAT MULETS

fried chicken strips, bacon, egg, tomatoes, garnished with Grana Padano shavings on mixed leaf salad and rocket

CHF

24.50

22.00

### PIZOKEL BACON OR VEGETABLES «SILVAPLANA»

homemade Pizokel with diced bacon, strips of vegetables and cream

20.50

homemade Pizokel with lots of vegetables and cream

25.50

### SOLO'S BURGER

25.50

120 grams of juicy beef burger in a homemade brioche bun, with lots of cheese, bacon, lettuce, tomatoes, cucumbers, fried onions and homemade green curry sauce, served with crispy country fries

24.50

25.50

### DELUXE BURGER

24.50

180 gram deluxe angus beef burger in a homemade brioche bun, with lots of cheese, bacon, tomatoes, coleslaw, cucumber, fried onions and and homemade hot sauce, served with crispy country fries

29.50

23.50

### TERIYAKI CHICKEN

24.50

japanese speciality with chicken and pineapple cubes, jasmineriche and homemade teriyaki sauce served in a pineapple bowl

32.50

24.00

### ÄLPLER RÖSTI

golden hash brown gratinated with Raclette cheese, with crispy bacon and fried egg

24.50

22.50

### CORDON BLEU MULETS

crispy breaded escalope of pork, stuffed with raw ham, alpine cheese from the Grisons and red hot chilli, served with crispy country fries and green curry dip

34.50

23.50

### WIENER SCHNITZEL

25.50

traditional veal schnitzel in rustic breading, French fries and seasonal vegetables

43.50

23.50

## DESSERT



23.50

### WARM CHOCOLATE CAKE

warm chocolate soufflé with vanilla ice cream and whipped cream

13.50

25.50

### TIRAMISÙ

homemade, Italian speciality

10.50

23.50

### PASSION FRUIT PANNA COTTA

with fresh pineapple cubes

10.50

25.50

### HOMEMADE CAKES

ask us about the current varieties

8.50

25.50

### HOMEMADE NUT CAKE

with lots of walnuts, honey and caramel pieces

8.50

22.50

24.50