


AUTHENTIC ITALIAN

PARMA

BY MOZZA

Central Samui

 098-9844792

 parmabymozza

 parmabymozza

Additional 3% charge
for credit card payments
We accept only

VISA



DELICATESSEN



Italian Board • 720.-

A selection of 3 cheeses and 3 cold cuts served with dried fruit, gherkins & honey



Cold Cuts Board • 390.-

A selection of 3 cold cuts served with dried fruit & gherkins



Cheese Board • 390.-

A selection of 3 cheeses served with dried fruit, gherkins & honey



Mezze Board • 590.-

Parmesan flan, tomato bruschetta, caprese, grilled eggplant & zucchini, golden mozzarella balls



contains pork



vegetarian

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BURRATA



Burrata (125g.) Tomato Confit 🌿 • 410.-

Fresh burrata, tomato confit, EVOO, fresh basil, balsamic caramel



Burrata (125g.) Roasted Vegetables 🌿 • 410.-

Fresh burrata, roasted vegetables, balsamic dressing, EVOO, fresh basil, basil oil



Burrata (125g.) Parma Ham 🍷 • 450.-

Fresh burrata, Parma ham (24 months), garlic bread, cherry tomatoes, basil oil, EVOO, balsamic caramel, fresh basil



Burrata (125g.) Caponata 🌿 • 410.-

Fresh burrata, bell pepper and eggplant caponata, walnuts, balsamic dressing, balsamic caramel, EVOO, basil oil, fresh basil



BURRATA

Milk: Cow

Flavour: Buttery, Mild, Sweet

Texture: Creamy Interior and Smooth, Stringy Exterior

Did you know? 🇮🇹

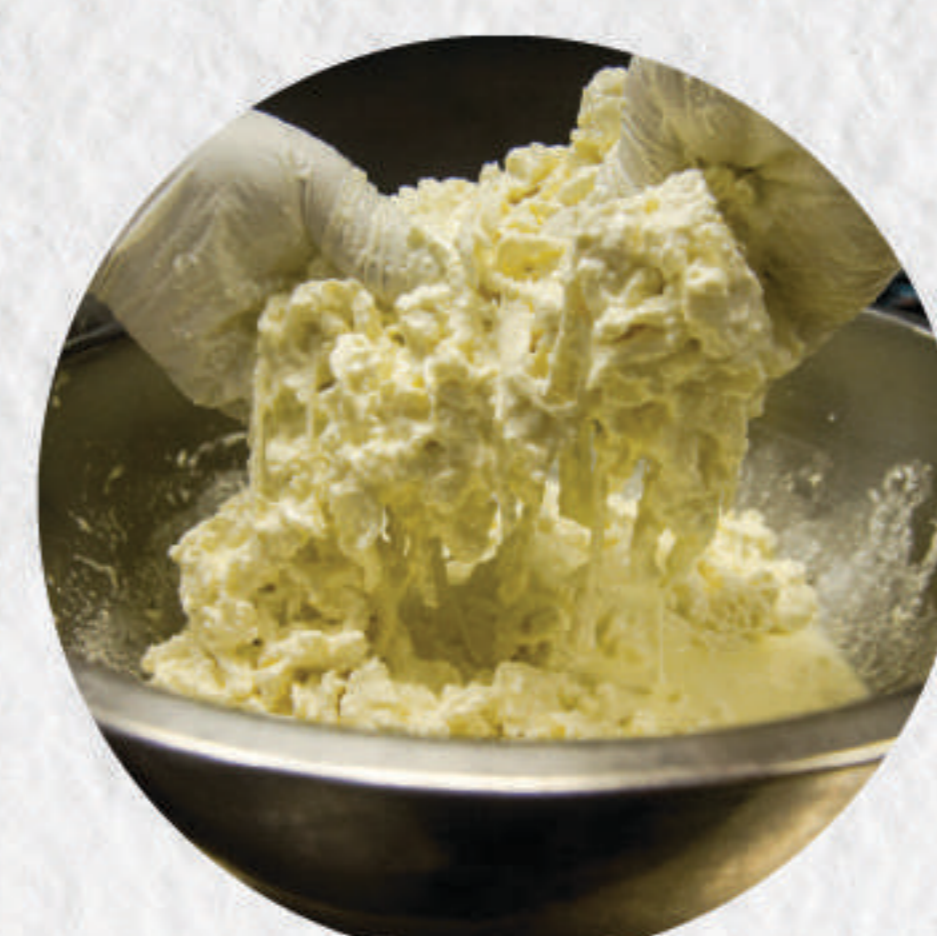
Burrata, is a well-known cheese originating from the South of Italy in the Apulia region. The famous Mozzarella cheese is used as a solid outer shell for the tasty Stracciatella and cream filling. Slice it open and discover an explosion of creaminess!

- How to make fresh Burrata -



1

Stretch mozzarella to form burrata shape



2

Shred stracciatella and cream



3

Stuff mozzarella pouch with obtained filling

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STARTERS

Caprese Parma Style 310.-

Tomato confit, Mozzarella di Bufala, basil oil & fresh basil



Bruschette Mix • 290.-

Assorted Trio bruschette:

1. Eggplant, bell pepper, Parmesan cream, Parmesan
2. Smoked salmon, ricotta, onion
3. Tomato, garlic, basil, red onion, Bufala cheese



Arancini • 290.-

Deep-fried Parmesan risotto, mozzarella, Taleggio, Parmesan cream, tomato sauce



Golden Mozzarella Bites 290.-

Crispy fried mozzarella balls, served with spicy tomato sauce



Grilled Octopus Salad 390.-

Grilled octopus tentacles, tomato confit, lettuce, crushed potatoes, black olives, lemon dressing, basil oil, cherry tomatoes



Salmon Tartare 390.-

150g hand-cut fresh salmon, red onion, spring onion, lemon dressing, EVOO, lemon, fresh herbs



contains pork



vegetarian

SALADS



Insalata di Salmone • 360.-

Smoked salmon, rocket salad, cherry tomatoes, feta, EVOO, lemon dressing

Tomato & Ricotta Salad • 320.-

Fresh tomato, ricotta cheese, cherry tomatoes, cucumber, red onion, sourdough croutons, basil oil, fresh basil, mustard dressing



Parma Caesar Salad • 340.-

Baby cos lettuce, grilled chicken, crispy bacon, Parmesan, cherry tomatoes, Caesar dressing



Beef Truffle Salad • 370.-

Mixed green salad, beef pastrami, mushroom, boiled egg, gherkin, cherry tomatoes, croutons, Parmesan, truffle dressing



Crab & Mango Salad • 390.-

Mixed green salad, crab meat, cherry tomatoes, red onions, avocado fresh mango, mango-lemon dressing



Mediterranean Salad • 320.-

Mixed green salad, black olives, cherry tomatoes, green apple, bell pepper, cucumber, red onion, ricotta salata, mustard dressing



contains pork



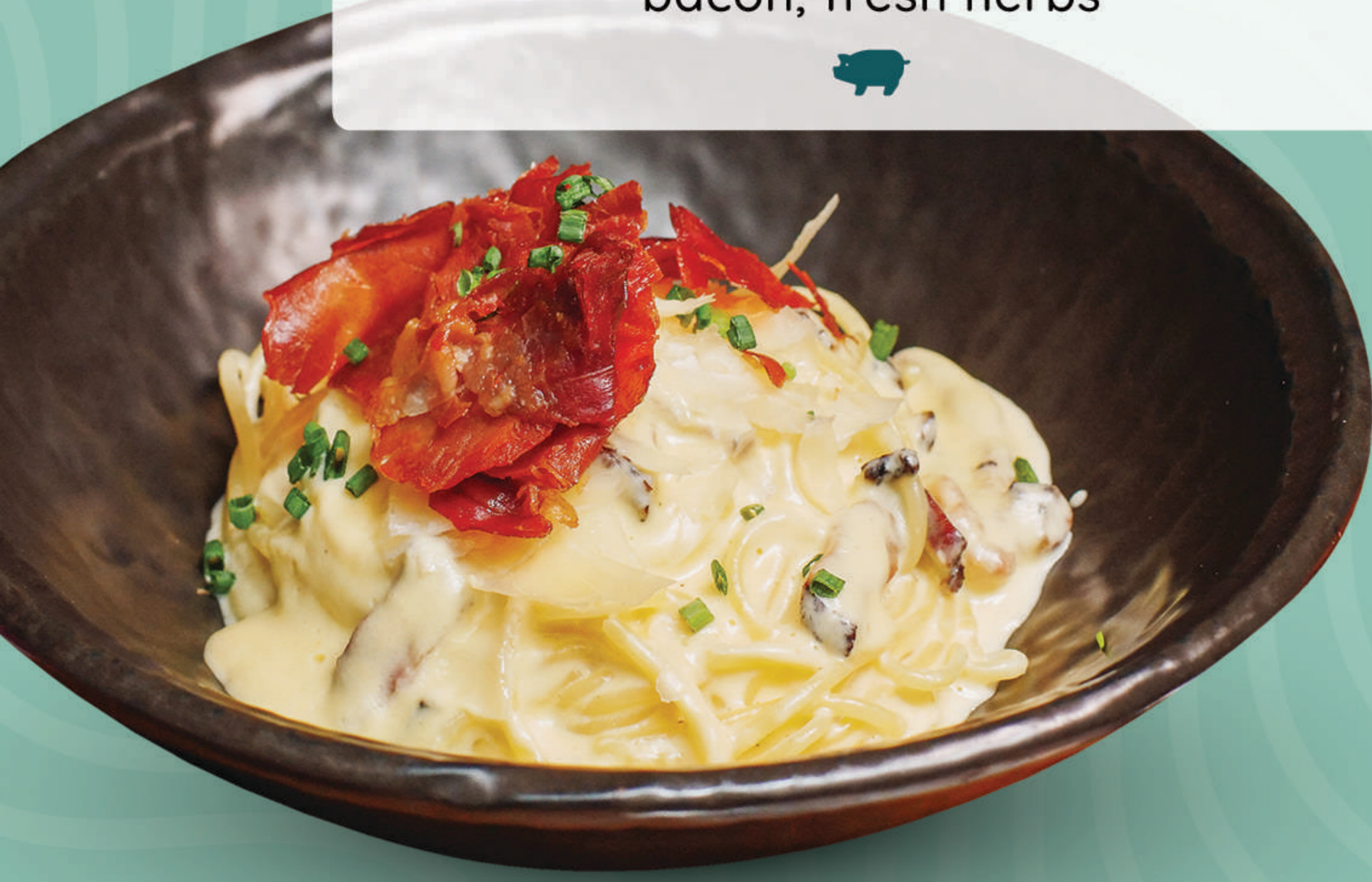
vegetarian

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FRESH PASTA

Spaghetti alla Carbonara • 380.-

Creamy egg yolk sauce, Parmesan, bacon, fresh herbs



Spaghetti Vongole • 380.-

Spaghetti, fresh clams, clam sauce, garlic, parsley, EVOO, butter

Tagliatelle Lamb Ragù • 410.-

Fresh tagliatelle, slow-cooked lamb ragù, carrot, thyme, shaved Parmesan



Penne Salmon Pink Sauce • 410.-

Penne, creamy pink sauce, sautéed fresh salmon, cherry tomatoes, parsley



Tagliatelle Mushroom

 390.-

Fresh Tagliatelle, sautéed mushrooms, mushroom gravy, Parmesan, parsley, EVOO



Spaghetti Bolognese

380.-

Homemade beef ragù, flavorful tomato sauce, Parmesan



Lasagna della Nonna

390.-

Homemade lasagna alla Bolognese, Parmesan cream, San Marzano tomato sauce



contains pork



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FRESH PASTA



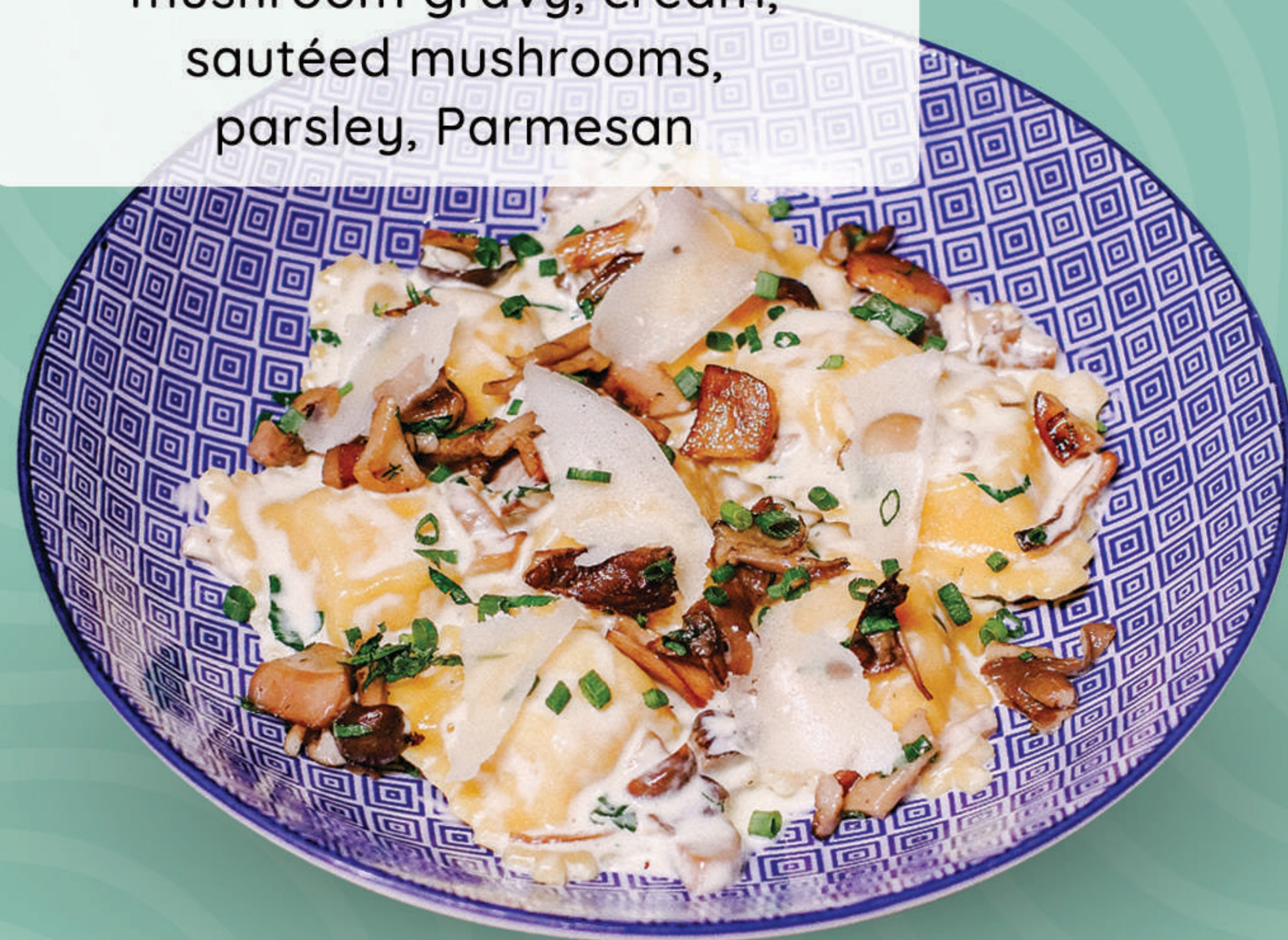
Gnocchi Sorrentina • 380.-

Homemade potato gnocchi, mozzarella, San Marzano tomato sauce, Parmesan, fresh basil



Ravioli Beef • 390.-

Homemade beef ravioli, mushroom gravy, cream, sautéed mushrooms, parsley, Parmesan



Spaghetti Meatballs • 390.-

Spaghetti, Black Angus beef meatballs, San Marzano tomato sauce, Parmesan, fresh herbs, EVOO



Spaghetti Seafood • 490.-

Spaghetti, grilled big prawn, lobster bisque, squid, mussels, clams, shrimp, garlic, EVOO, parsley



Penne Arrabbiata

  380.-

Penne, tomato sauce, fresh chili, garlic, homemade chili crisp



Penne Mac & Cheese

 390.-

Oven-baked penne, creamy cheese sauce, shaved Parmesan, fresh herbs



Penne Amatriciana

 380.-

Penne, bacon, San Marzano tomato sauce, cherry tomato, caramelized onion, basil, EVOO

 contains pork  vegetarian  level of spiciness

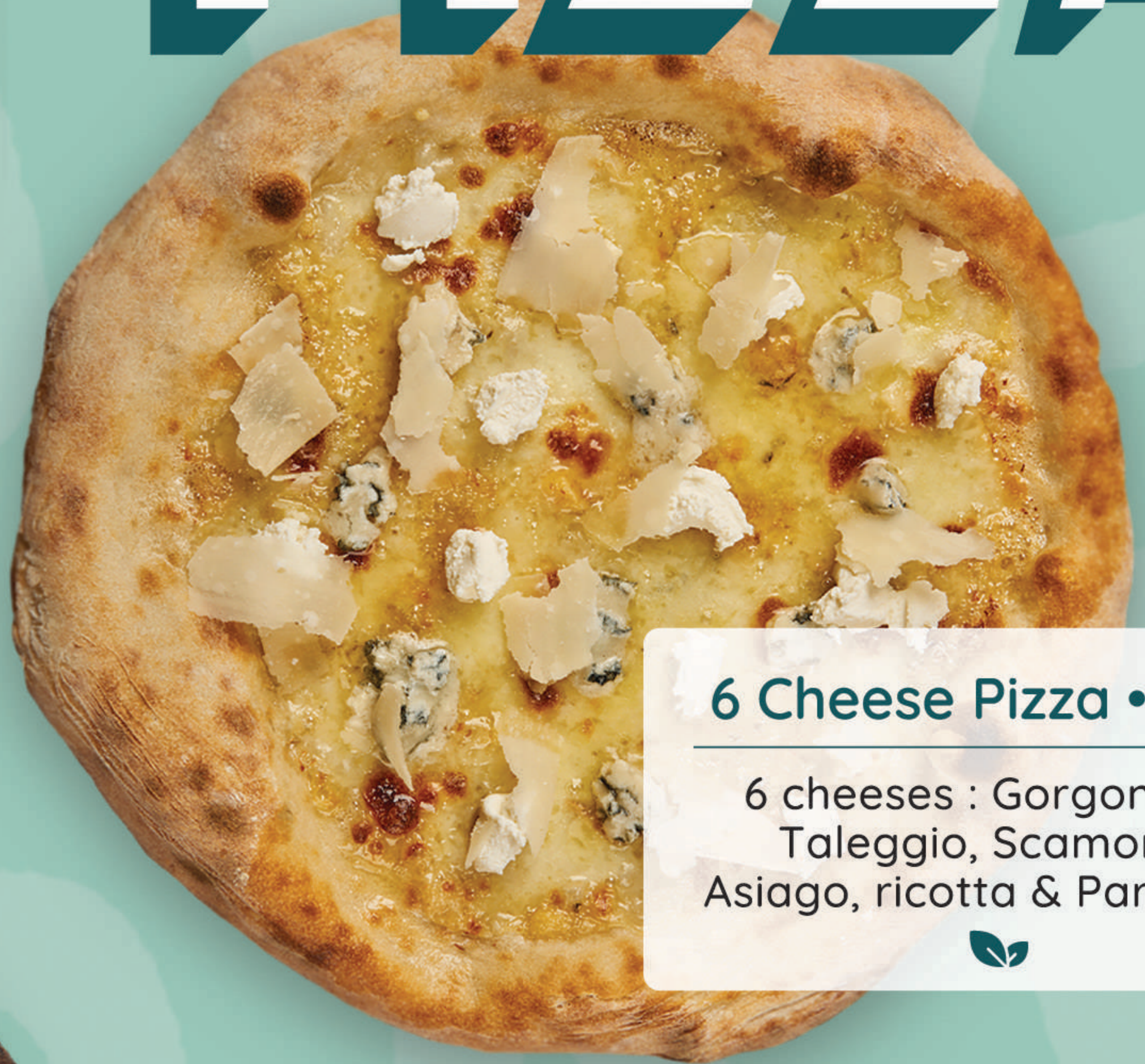
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PIZZA



Bufalina • 320.-

Tomato sauce,
Mozzarella di Bufala & basil



6 Cheese Pizza • 410.-

6 cheeses : Gorgonzola,
Taleggio, Scamorza,
Asiago, ricotta & Parmesan



Vegetarian Pizza • 350.-

San Marzano tomato, mozzarella, broccolini,
baby corn, bell pepper confit,
cherry tomatoes, eggplant & scamorza



Spicy Aglio Olio Seafood • 420.-

Tomato sauce, mozzarella,
shrimp, squid, mussels, clams,
sautéed chili & garlic



Eggplant & Ricotta • 350.-

Tomato sauce, mozzarella,
fried eggplant, fresh ricotta
& salted ricotta



Diavola • 420.-

Stracciatella, nduja,
chili, ventricina & garlic



contains pork



vegetarian



level of spiciness

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Pepperoni • 410.-

Mozzarella, Asiago & spicy salami



Smoked Salmon • 420.-

Smoked salmon, rocket salad, red onion, mozzarella, cream



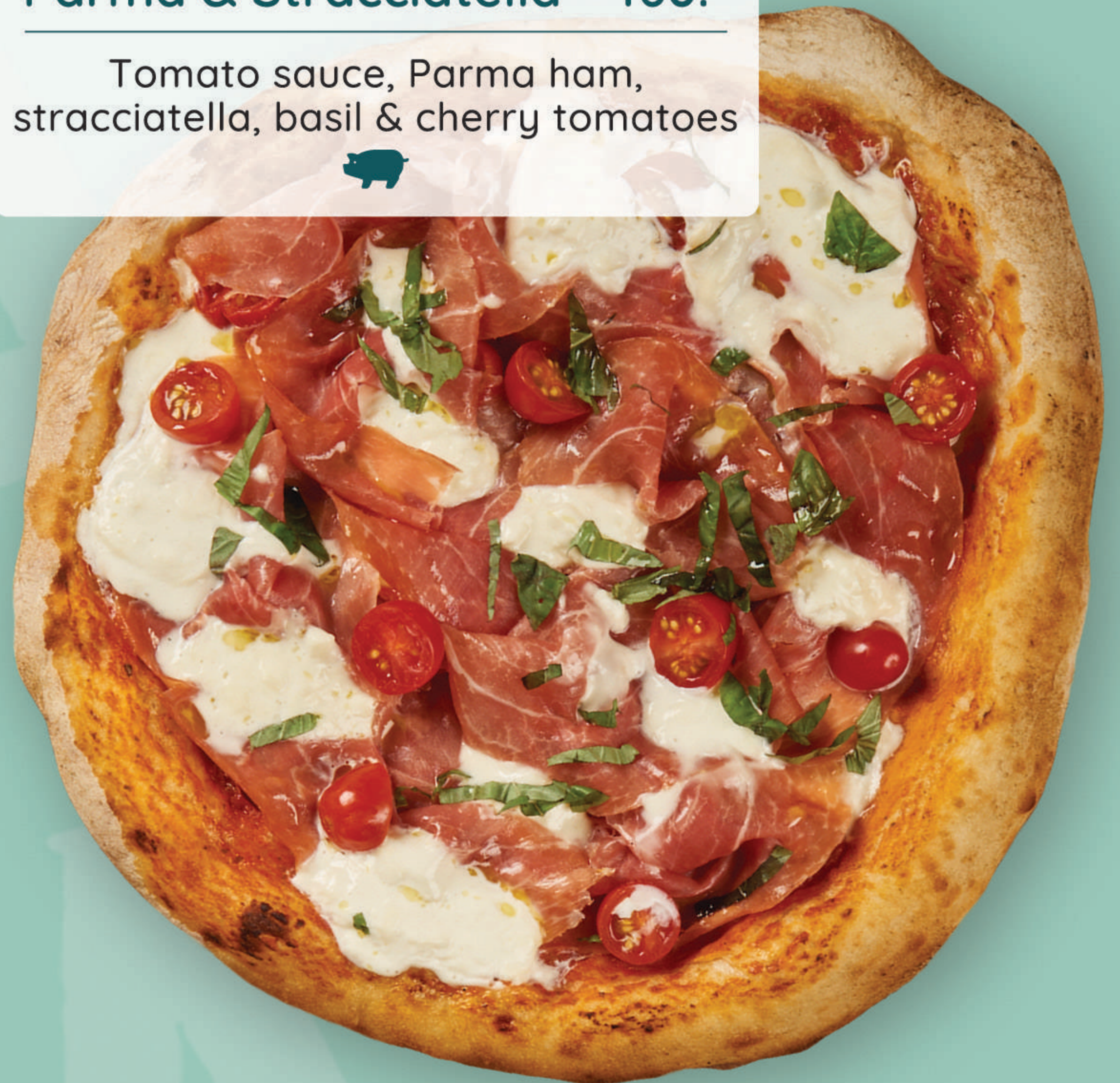
Truffle & Ham • 490.-

Asiago, mushrooms, ham & fresh truffle



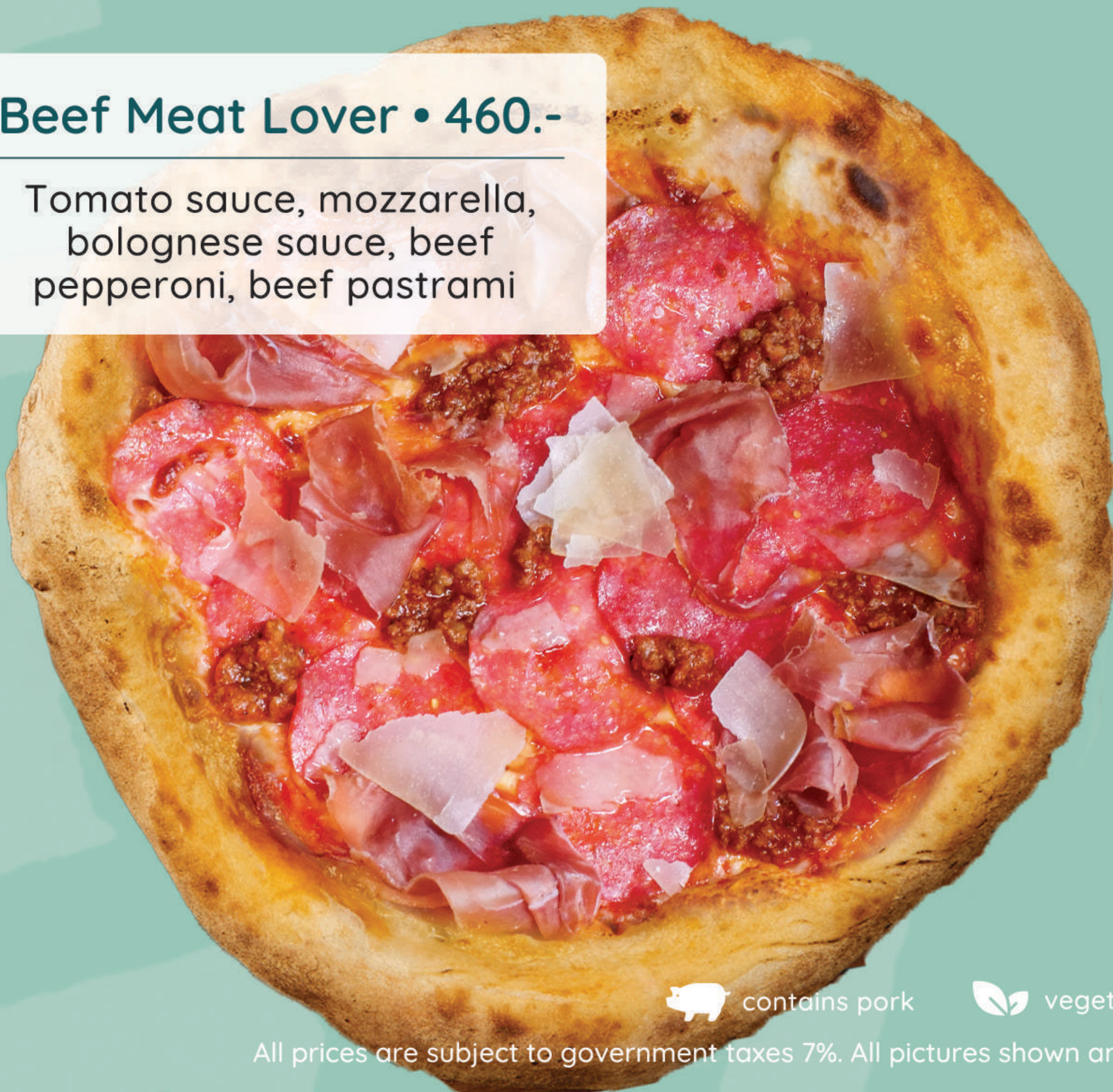
Parma & Stracciatella • 460.-

Tomato sauce, Parma ham, stracciatella, basil & cherry tomatoes



Beef Meat Lover • 460.-

Tomato sauce, mozzarella, bolognese sauce, beef pepperoni, beef pastrami



Hawaiian • 410.-

Tomato, mozzarella, ham & pineapple



contains pork



vegetarian



level of spiciness

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CHEF'S SUGGESTIONS

Roasted Chicken • 390.-

Half roasted chicken, served with roasted potatoes and chicken gravy



The Italian Smashed Burger. • 390.-

150g Angus smashed patty, ketchup, lettuce, onion, Asiago cheese and pickles, served with French fries



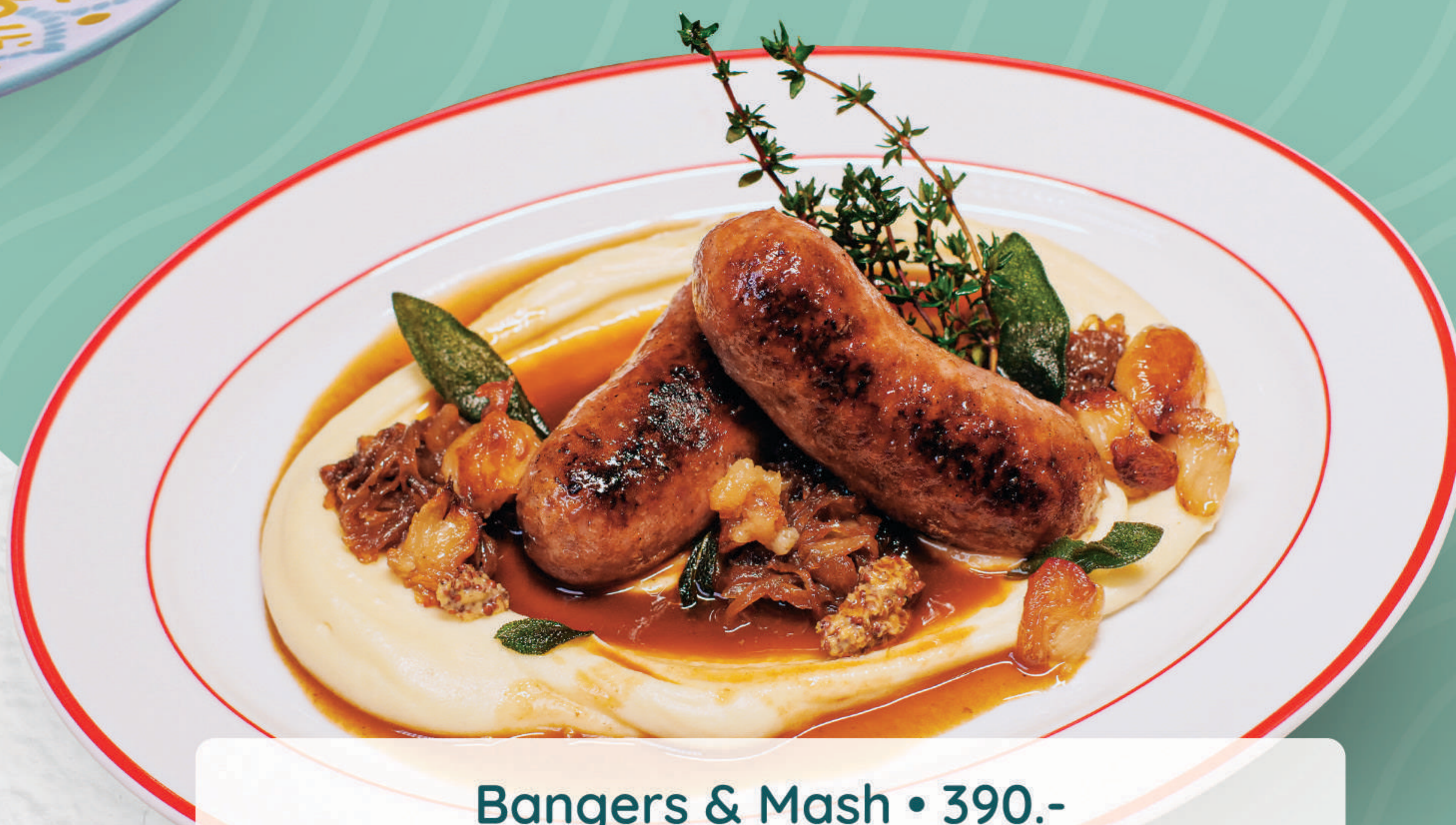
Lamb Shank • 520.-

Mashed potatoes, braised lamb shank, green peas, baby carrots



Bangers & Mash • 390.-

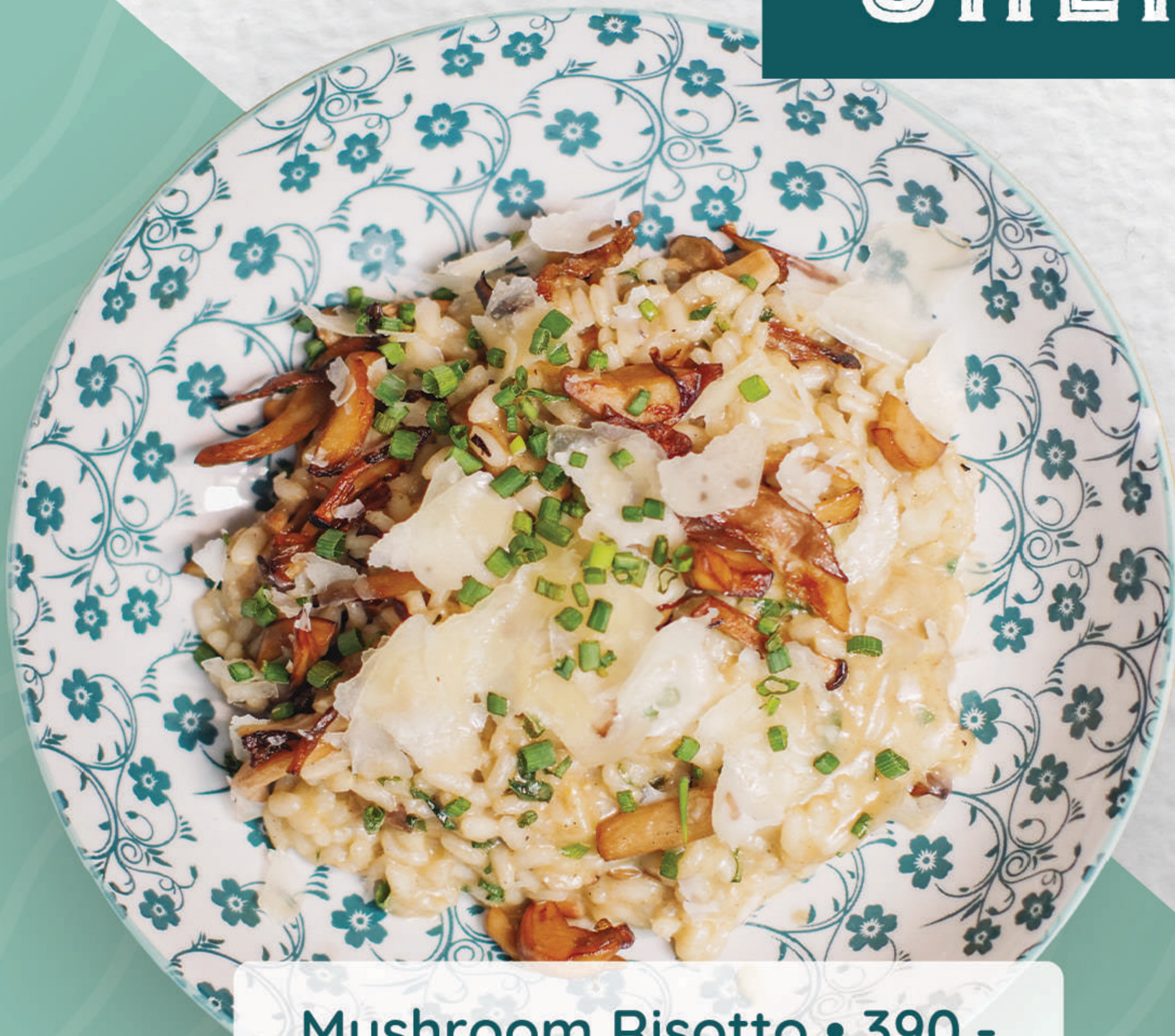
Italian sausages, caramelized onions, creamy mashed potatoes, whole grain mustard sauce, fresh herbs



 contains pork

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CHEF'S SUGGESTIONS



Mushroom Risotto • 390.-

Carnaroli rice,
sautéed mushrooms, Parmesan



Truffle Tagliolini • 470.-

Homemade Tagliolini,
truffle cream sauce, fresh truffle



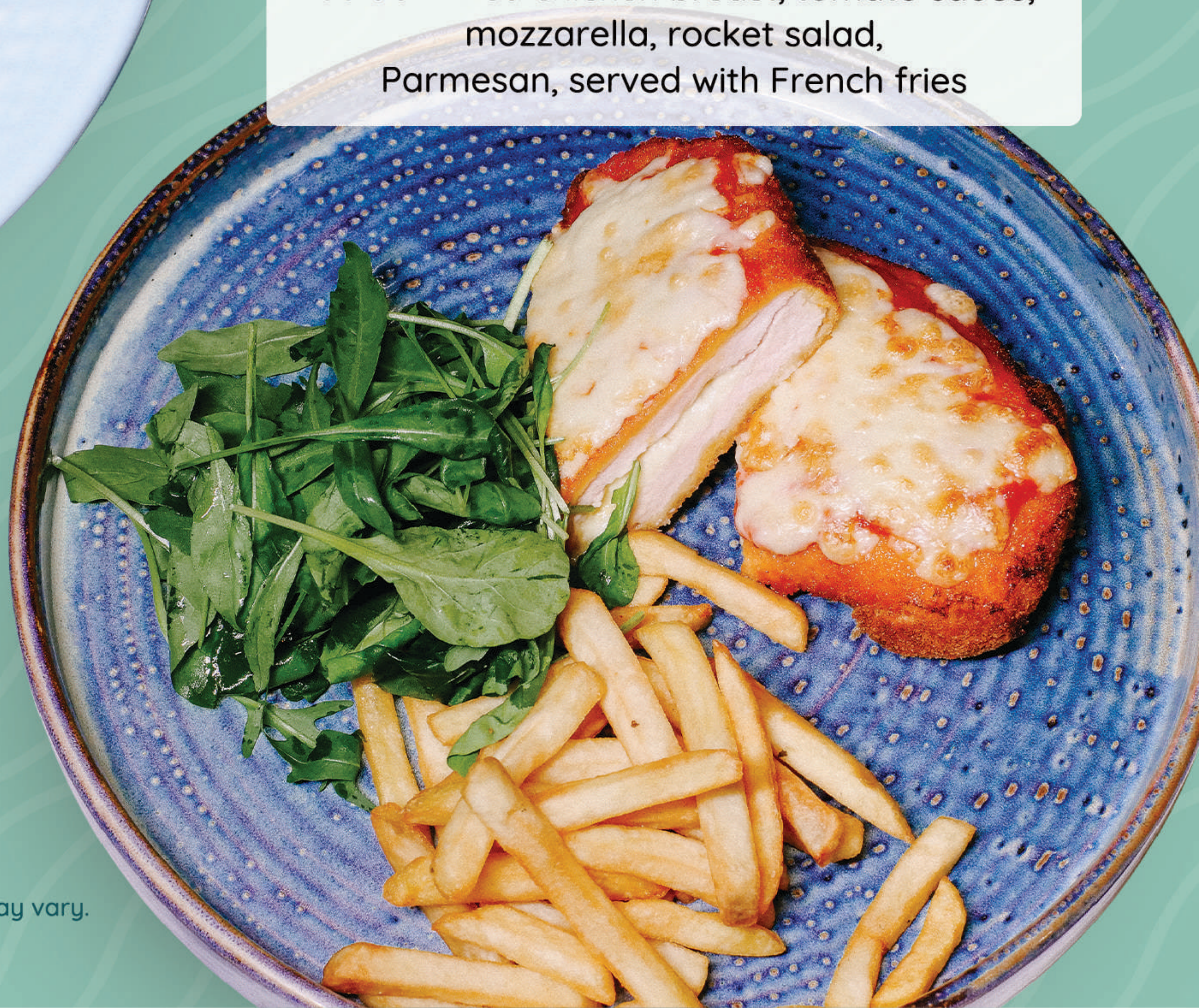
Truffle Risotto • 470.-

Cheesy Carnaroli rice,
Parmesan, butter, fresh truffle



Chicken Parmigiana • 390.-

Golden-fried chicken breast, tomato sauce,
mozzarella, rocket salad,
Parmesan, served with French fries



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THE GRILL



SHARING

Tagliata di Manzo • 1,690.-

Black Angus 270-day striploin (500g), rocket salad, roasted cherry tomatoes, rosemary EVOO, Served with 1 side and 1 sauce of your choice



Hanger Steak 250g. • 990.-
 Black Angus 150 days
 Served with 1 side & 1 sauce of your choice

Ribeye Steak 300g. • 1,190.-
 Black Angus 270 days
 Served with 1 side & 1 sauce of your choice



SIDE DISH			
Mashed Potatoes	100.-	Grilled Carrots & Shallots	100.-
French Fries	110.-	Sauteed Spinach	100.-
SAUCE			
Pepper Sauce	40.-	Blue Cheese Sauce	40.-

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FROM THE SEA



SHARING

Whole Grilled Sea Bass en Papillote • 690.-

Whole deboned sea bass cooked en papillote with seasonal vegetables, lemon, and olive oil

Mussels & Tomato Sauce • 380.-

Fresh mussels, tomato sauce, parsley, black pepper, garlic bread



Salmon Steak • 510.- 🌿

Pan-seared salmon, zucchini, broccoli, spring onion, spicy bell pepper sauce

Sea Bass Steak • 460.-

Sea bass fillet, mashed potatoes, spinach, cherry tomatoes confit, lemon-butter sauce



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SWEETS

Cookie & Gelato • 270.-

Banana & caramel cookie,
vanilla ice cream,
butterscotch sauce



Parma's Tiramisu • 290.-

Mascarpone cream, ladyfinger biscuit,
Dulce de Leche, coffee jelly



Crème Brûlée • 260.-

Traditional crème brûlée, vanilla,
caramelized with brown sugar



Parma's Lava Cake • 290.-

70% dark chocolate lava cake,
vanilla ice cream, fruit salad



Nonna Apple Pie 270.-

Grandmother Style apple pie with custard cream,
apple, almonds, served with vanilla ice cream



Nutella & Vanilla Toast 270.-

Homemade buttery toast, hazelnut praline cream,
whipped cream, warm Nutella, served with vanilla ice cream

ICE-CREAM



Toffee • 240.-

Salted caramel ice cream, caramel sauce, whipped cream



Banana Split • 290.-

Vanilla & dark chocolate ice creams, strawberry sorbet, fresh banana, chocolate sauce, whipped cream



Mango Melba • 240.-

Vanilla ice cream, fresh mango, red fruit sauce, whipped cream

ICE CREAM FLAVORS



1 Scoop
90.-



2 Scoops
170.-



3 Scoops
240.-



Vanilla



Caramel



Coffee



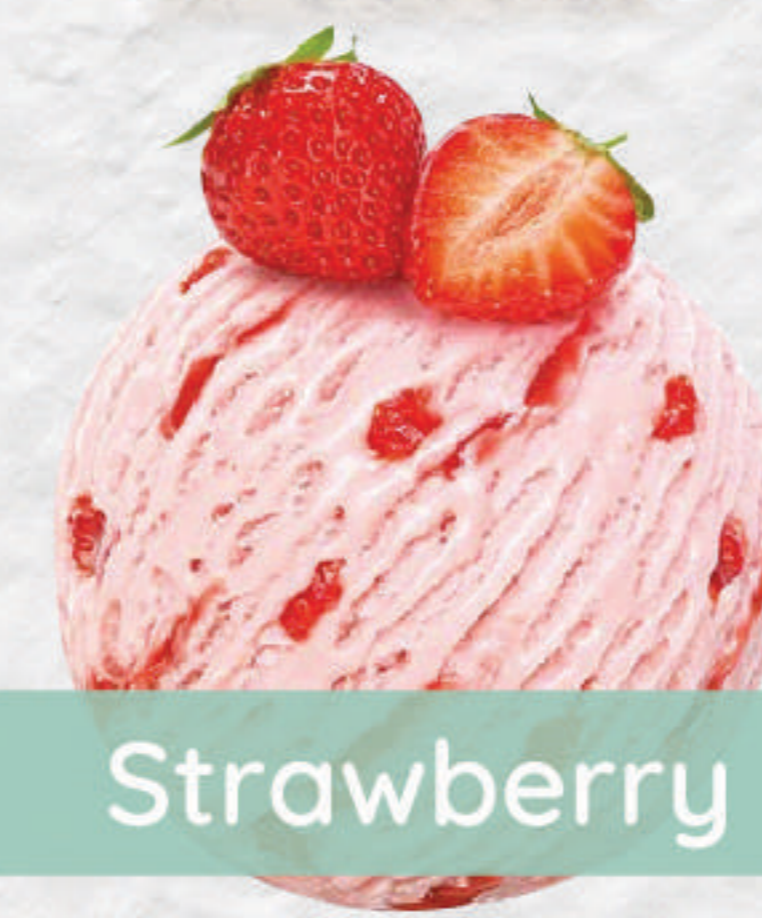
Pistachio



Chocolate



Coconut



Strawberry



Mango

Extra whipped cream + 40 THB

DRINKS

WATER

PARMA Water 50cl	50.-
Evian Water 50cl	80.-
Evian Water 75cl	145.-
Evian Sparkling Water 75cl	160.-



SOFT DRINKS

Soda Water 33cl	60.-
Coke 33cl	80.-
Coke Zero 33cl	80.-
Schweppes Tonic Water 33cl	80.-
Sprite 33cl	80.-
Ginger Ale 33cl	80.-
Iced Peach Tea Can	80.-

ITALIAN SODA

Lychee Giffard lychee syrup, lime juice, soda water	120.-
Kiwi Giffard kiwi syrup, lime juice, soda water	120.-
Blueberry Giffard blueberry syrup, lime juice, soda water	120.-
Strawberry Giffard strawberry syrup, lime juice, soda water	120.-



HOMEMADE JUICE • 120.-

Arancio
Fresh orange
mango
passion fruit
& lime juice



Verde
Guava,
pineapple,
basil &
honey



Giallo
Mango,
kiwi,
apple &
lime juice



Rosa
Blackberry,
raspberry,
strawberry
& fresh lime



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DRINKS

COFFEE



hot



cold



hot



cold

Espresso	90.-	-	Cappuccino	100.-	110.-
Lungo	100.-	-	Cafe Latte	100.-	110.-
Americano	100.-	110.-	Flat White	100.-	-
Piccolo Latte	80.-	-	Affogato Vanilla	140.-	-
Double Espresso	120.-	-	Espresso coffee & homemade vanilla gelato		

LAVAZZA
TORINO, ITALIA, 1895

"All recipes are made with
Lavazza blend."

TEA

Green Tea	80.-	English Breakfast	80.-
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HOMEMADE ICED TEA



Passion Fruit
Iced Tea



Wild Berries &
Red Berries
Iced Tea



Peach & Mango
Iced Tea



Lemon & Ginger
Iced Tea

MILKSHAKES



Vanilla	150.-
Chocolate	150.-
Strawberry	150.-
Caramel	150.-
Banana	150.-



SMOOTHIES

Mango / Banana	110.-
Banana	110.-
Watermelon	110.-
Pineapple	110.-
Mango	110.-
Strawberry	110.-



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BEER, SPIRITS & LIQUORS

BOTTLED BEERS

Singha Beer 33cl	130.-
Heineken Beer 33cl	140.-
San Mig Light Beer 33cl	140.-
Corona Beer 33cl	210.-

APERITIVES

Ricard	130.-
Martini Rosso	160.-
Malibu	160.-

WHISKY & WHISKEY

Ballantine's Finest	160.-
Chivas Regal 12 Years	240.-
Jameson Irish Whiskey	190.-
Jack Daniels	220.-

GIN

Beefeater Dry Gin	160.-
Bombay Gin	190.-

TEQUILA

Olmecca Tequila Gold	160.-
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DRAUGHT BEERS

Chang Beer 30cl	110.-
Chang Beer 1L (Pitcher)	310.-
Chang Beer 3L (Tower)	840.-

RUM

Sang Som	110.-
Havana Club 3 Years	180.-
Havana Club 7 Years	220.-

VODKA

Absolut Vodka	180.-
Absolut Elyx	290.-

DIGESTIVES & LIQUORS

Martell VSOP	350.-
Bailey's	190.-
Sambucca	140.-
Grappa	140.-
Limoncello	140.-
Calvados	240.-
Jagermeister	180.-
Peppermint HW	160.-
Amaretto HW	140.-
Irish Coffee	250.-

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COCKTAILS



Tuscany Breeze



Ocean Drive



Il Calore

SIGNATURE

280
THB

Espresso Martini

Absolut, Kahlua,
espresso & simple syrup

Tuscany Breeze

Jameson Irish whiskey, HW peach schnaps,
raspberry syrup & egg white

Ocean Drive

Absolut, sweet vermouth,
fresh passion fruit & warmth of pineapple

Il Calore

Havana club 3 years, HW triple sec,
honey, fresh lemon & bitters

Aperol Spritz

Aperol, sparkling water & Prosecco

MOCKTAILS

190
THB

Virgin Mojito

Mint leaves, brown sugar, lime & sparkling water

Fruity Berry

Strawberry, raspberry, cranberry, lime & grenadine

CLASSIC

250
THB

Margarita

Olmecca Tequila, lime juice
& HW triple sec

Mojito

Havana club 3 years, mint leaves,
lime, brown sugar & sparkling water

Sex on the beach

Absolut Vodka, cranberry juice,
peach schnaps & orange juice

Pina Colada

Havana 3 years, Malibu
& coconut milk



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OUR BRANDS

The Kitchen Restaurant & Bistro Thai & International Cuisine

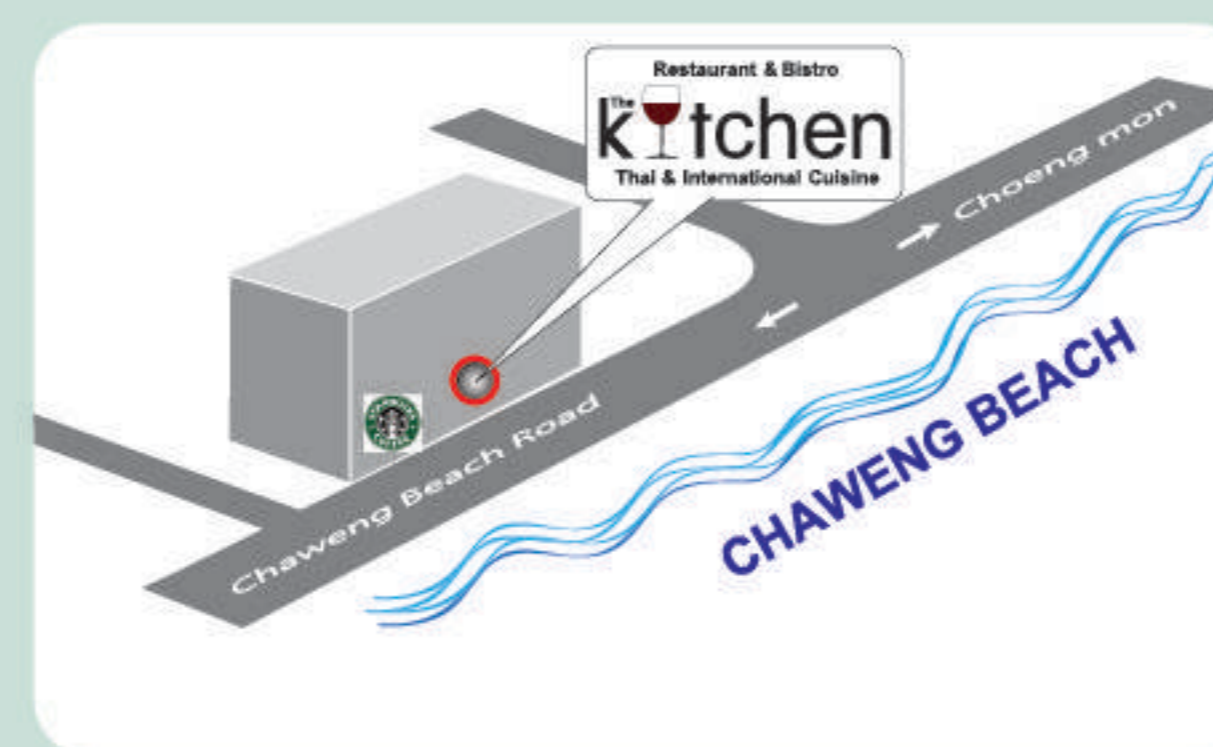


THE KITCHEN

The Kitchen was founded with the intent for diners to be able to experience the best of International & Thai cuisine. Our team strives daily to provide consistency and quality, resulting in an impeccable culinary experience.

The Kitchen now proudly boasts three locations throughout Thailand, including Phuket and Samui.

Whether you're looking for a local-style, spicy Tom Yam Kung, want to eat aromatic fried rice from a pineapple, or craving a good quality steak or juicy burger - The Kitchen has what you need.



Central Samui • Samui
Tel. 098-258-0046
📍 [thekitchensamui](#)



Lamai • Samui
Tel. 080-047-2388
📍 [thekitchenlamai](#)

MOJO

Escape the ordinary and savor life's exquisite moments at MOJO Samui: Your beachfront escape.. Ignite your passion and revel in the enchantment of delightful food and drinks, shared among dear friends.

Our culinary experience encompasses thick-cut, succulent steaks, burgers with delicious house-made buns, handcrafted pizzas and freshly prepared pasta - all enhanced by the ocean breeze. These mouthwatering creations can be perfectly paired with our selection of imaginative cocktails and our richly diverse wine list. Top it all off with one of our delectable desserts, as you relax and unwind to the soothing sounds of the waves.

MOJO is where the magic happens! It's more than just a restaurant; it's the place to be, where every instant transforms into a celebration of life's extraordinary pleasures. Come and experience the art of indulgence, right on the beach.



📍 Fisherman's Village, Samui 📱 [mojogrillthailand](#) ☎ 061 020 0565