

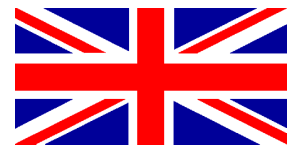


MORO

SPAANS MEDITERRAAN



Menu



*barriga llena,
corazón contento*



“In love with the mediterranean”

“The passion for life, the purity of the flavors and the beautiful scents and colours of the countries surrounding the Mediterranean Sea.

Think of the Bazaar, an old Persian word for market, and envision the traditional Eastern markets where the dishes are prepared fresh, and where the delicious scents of the stacked spices take you straight to the mysterious Middle East.

...Or traveling in Andalusia and ordering a classic Paëlla in a back alley! You will need to wait a minute, because someone who specialises in making the dish needs to get summoned to prepare the Paëlla, warm and savory, with the powerful flavors of chorizo, saffron and sea fruits... slightly burnt on the bottom of the paëlla pan, as it should be.

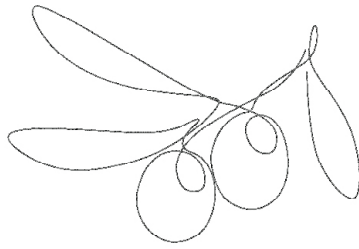
Have a nice drink beforehand? The Iberian pigs that roam around freely and feed on acorns come from the Iberian peninsula and the best hams in the world originate from there!

The Spaniards almost always take a serving of meats and cheeses with a drink before they start their dinner.

Let our dishes from the Mediterranean take you to those lovely vacations full of memories of the beautiful climate and the passionate people of the countries surrounding the Mediterranean Sea.”

Team Moro





Aperitivos

~ Check out our wine and drinks card ~

Aperitif

Cava - Cava Brut 6.50 | 27.50

Hugo - cava, elderflower, mint, lemon peel 8.25

Agua de Valencia - orange juice, vodka, gin, cava 9.50

Aperol Spritz - aperol, cava, orange, soda 9.00

Gin & Tonics

Lemon - beefeater london dry, lemon, juniper 11.00

Herbs & Spices - beefeater blood orange, juniper, clove, cardamom, orange 11.00

Ginger Rosemary - beefeater london dry, ginger, lemon, rosemary 11.00

Cocktails

Mojito - rum, lime, sugar, mint, soda water 9.25

Cuba Libre - rum, lime, cola 8.75

43 Sour - licor 43, lemon, aquafaba, sugar water 9.00

Elderflower Sour - elderflower liqueur, passion fruit, lime, aquafaba 9.00

Pimento Caipirinha - pimento, vodka, mango, lime, mint 9.50

Sangria 7.50 | 27.50

Sangria - red or white sangria, various drinks, fruits

Alcohol free

Pimento - ginger beer, ginger tonic, chili and spices 7.00

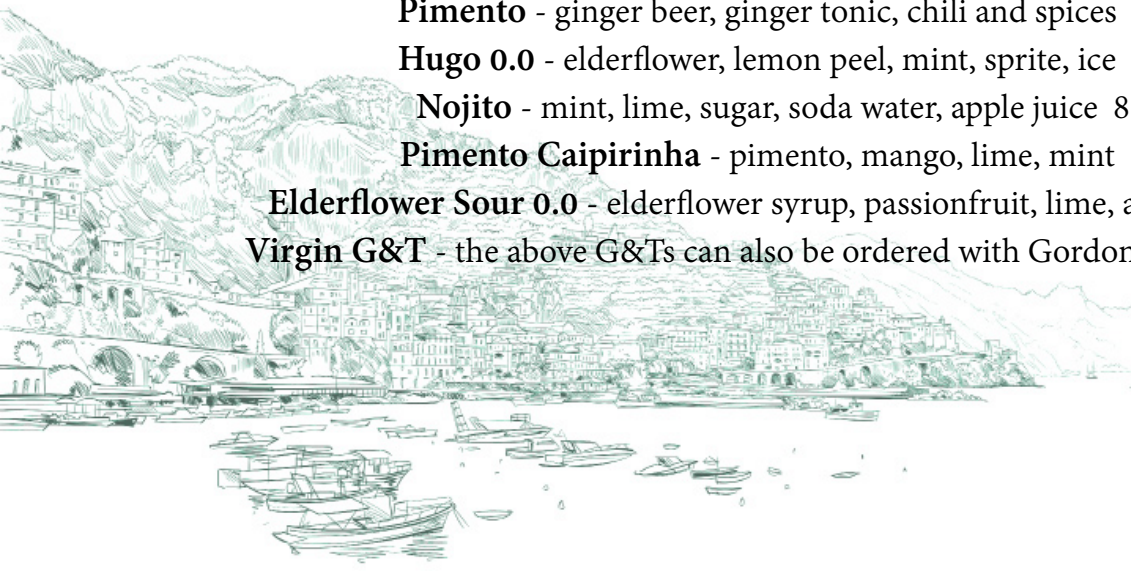
Hugo 0.0 - elderflower, lemon peel, mint, sprite, ice 7.00

Nojito - mint, lime, sugar, soda water, apple juice 8.50

Pimento Caipirinha - pimento, mango, lime, mint 8.50

Elderflower Sour 0.0 - elderflower syrup, passionfruit, lime, aquafaba 8.50

Virgin G&T - the above G&Ts can also be ordered with Gordon's Gin 0.0. 9.50





The Fortress of the Alhambra, Granada



Menu

~ suggestions ~

“under the Mediterranean sun”

Menu Alhambra 39.50 p.p.

(2 persons or more - our menus can only be ordered for the full table)

“Take your time to enjoy tastings in multiple courses”

seasoned pita bread - turkish bread
hummus - aioli - muhammarah - tzatziki - olives - spiced nuts

manchego membrillo - iberico chorizo - Spanish ham
dates with pork belly - coliflor asado

sopa - falafel casero - beetroot, balsamic vinegar
croquetas - calamares

köfta - tajine pollo - gamberones
couscous harissa

deliciosos dulces

Menu Moro 37.50 p.p.

(2 persons or more - our menus can only be ordered for the full table)

“tapas and mezze menu in multiple servings”

First round

seasoned pita bread with aioli and muhammarah

Second round

tasting of multiple cold tapas

Third round

tasting of various warm tapas with patatas bravas and couscous

Fourth round

tasting of desserts

Pan y Acompañamientos

~ bread, spreads, priors and snacks ~

“spreads served with seasoned pita bread, libanese flat bread and turkish bread”

Hummus - chick peas, tahin, lemon juice, olive oil, red pepper, garlic 7.00

Aioli - homemade slightly sour garlic mayonaise with saffron 7.00

Tzatziki - greek yogurt, garlic, cucumber and olive oil 7.00

Muhammarah - roasted bell pepper, walnuts and pomegranate 7.00

Pan Moro - tasting of the above spreads with olives and roasted almonds 9.75

Tostadas - minced lamb, cherry tomatoes, pickled red onion, whipped feta and tostadas 9.50

Quesadilla - tortilla wrap with crème fraîche, tomato, tuna and olives 9.50



Charcuteria

~ meats and cheeses~

“served with turkish bread and olive oil”

Plato Charcuteria - tasting of mediterranean cheeses and meats 18.50

Manchego Membrillo - spanish sheep cheese, traditionally served with quince jam 9.00

Feta - salty feta with olive oil, herbs and mixed olives 7.00

Jamón Serrano - dried, salted ham from andalusia 9.00

Iberico Chorizo - slightly spicy sausage, iberian pork, with garlic and pimiento choriciero 9.00

Iberico Bellota - best ham in the world! of the back leg, matured 36 months

~ portion of 80 gr. 25 euro ~

Tapas y Mezze

~ small dishes ~

“To enjoy alone or to share, as appetizer or main course”

Köfta 9.75

köfta, spiced minced beef with pomegranate, duka and Greek yoghurt tahini sauce

Sopa del Día 7.50

every time a different soup of the day, just ask the waiter

Croquetas Serrano 9.00

croquettes of serrano ham, crispy serrano and spicy curry dip

Pulpo 9.75

sous vide cooked small octopus, potato, bell pepper, parsley and olive oil

Empanadas 9.75

empanadas filled with minced lamb, pepper and eggplant chutney

Funchi Hasa 8.75

polenta fries with parmesan cheese and truffle mayonnaise

Croquetas Manchego 9.00

cheese croquettes with shaved manchego and red onion chutney

Calamares 10.00

fried small squid rings with lemon and aioli



Coliflor asado 7.75

spiced puffed cauliflower with black tahin sauce, aleppo pepper and migas

Datiles 8.50

medjoul dates from the oven wrapped in pork belly

Falafel casero 8.75

homemade falafel with red cabbage salad, tzatziki and radish

Costillas 12.50

super tender spare ribs with smokey marinade and aioli

Gambas al ajillo 9.50

king prawns of the grill served in garlic butter with spanish pepper

Remolacha 7.75

thinly sliced beetroot with aged balsamic vinegar, feta and walnut

Pera asada con Cabrales 7.75

grilled pear salad with Spanish blue cheese and walnuts

Patatas bravas 8.00

fried potato wedges with curry mayonnaise and harissa

Platos Principales

~ main dishes ~

“main dishes are served with couscous and harissa”

Tajine Pollo 21.00

tagine of spiced chicken and various vegetables with olives and preserved lemon

Costillas Morena 26.00

super tender spare ribs with smoked paprika powder, served with fries and curry mayonnaise

Pierna de Pato 23.50

confit duck leg with roasted vegetables and warm lentil salad

Paella 21.50

classic paella with chicken, king prawns, mussels, saffron and vegetables,
25 minutes cooking time

Tajine Pescado 22.50

fresh fish of the day (varies) with charmoula, tomato, saffron and almond shavings

Berenjena al Horno 17.75

whole puffed eggplant with feta, pomegranate and salsa verde

Tajine Vegetariano 18.50

vegetarian tagine with eggplant, pumpkin, chickpeas and ras el hanout



~ acompañamientos ~

“extra side dishes”

Patatas Fritos 6.00

fries with curry mayonnaise

Patatas Bravas 8.00

fried potatoes with harissa and curry mayonnaise

Ensalada 7.00

fresh green salad with cucumber, tomato and feta

Postres

~ *desserts* ~

“delicious with coffee”

Pastel de Nata - sweet portuguese puff pastry with cream, cinnamon and lemon 6.00

“43” on the rocks - homemade chocolate truffels with licor 43 8.00

“the night is not complete without dessert”

Espresso Martini - vodka, café marakesh, espresso 9.00

Torta de Santiago - gluten-free almond cake in orange liqueur with rum raisin ice cream 9.00

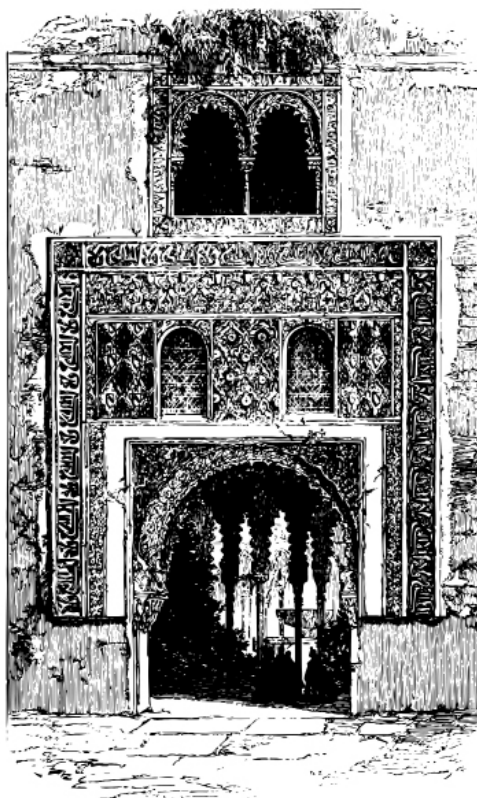
Crema Catalana - crème brûlée of vanilla with orange blossom 8.50

Scroppino de Pera - refreshing dessert of cava, vodka and pear sorbet 9.50

Baklava - homemade baklava with orange, pistachio and cinnamon with praliné ice cream 9.00

Deliciosos Dulces - tasting of the above desserts 12.00

Torres Moscatel Oro - sweet dessert wine 6.00



Café, té, licores

~ a little extra for after dinner ~

“coffee specialties and digestifs”

Coffee / Espresso / Cafe Macchiato / Tea 3.30

Cappuccino / Cafe Latte 3.80

Double Espresso / Latte Macchiato 4.50

Moro tea - cinnamon, star anise, honey, mint, orange 4.50

Mint tea - mint, honey 4.00

Ginger tea - ginger, honey 4.00

Moro coffee - cafe marakesh, licor 43, coffee, whipped cream 8.50

Dutch coffee - raw jenever, coffee, whipped cream 8.50

Spanish coffee - tia maria, coffee, whipped cream 8.50

Italian coffee - amaretto, coffee, whipped cream 8.50

Cuban coffee - rum, coffee, whipped cream 8.50

French coffee - grand marnier, coffee, whipped cream 8.50



“psv, liqueurs and digestifs”

Limuncello 5.50

Grappa Moscato, Nonino 7.00

Cafe Marakesh 5.00

Licor 43 5.00

Amaretto 5.00

Tia Maria 5.00

Sambucca 5.00

Cointreau 5.00

Grand Marnier 6.00

Kahlua 5.00

Drambuie 5.50

Dom Benedictine 5.50

Baileys 5.00

Ruby Port, Porto Seguro 4.50

Tawny Port, Porto Seguro 4.75

Px Sherry, Barbadillo 6.00

Cognac VS, Chateau Montifaud 5.50

Cognac VSOP, Chateau Montifaud 6.50

Cognac XO, Chateau Montifaud 12.00

Calvados, Busnel 6.00

Brandy, Vecchia Romagna 5.00

Brandy 10 yrs, Torres 5.50

Brandy 20 yrs, Torres 7.50

Moro Arrangements

High Tea Moro
traditional high tea with
various sweet appetizers,
tea and cava

High Tea Mediterraneo
savory high tea with
various warm and cold appe-
tizers, tea and cava

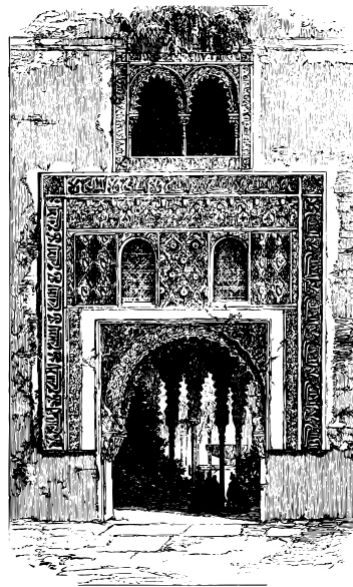
High Sangria
half a liter of sangria p.p. with
an extensive selection
of tapas and mezze

High Wine
6 different wines with
matching dishes

Other
drink arrangements
baby showers
wine tastings
marriage
parties
workshop spanish and tapas
cocktail workshop
etc.

www.morogroningen.nl





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