

To start with !

Pan 5.50

• Large pita bread with spicy hummus and aioli.

Queso y carne 9.75

• Platter with Mediterranean meat cuts and cheeses.

Nacho's 6.50

• Nacho's, corn, beans, tomato, sour cream, cheddar



MORO
Spanish Mediterranean
Cafe/Restaurant

Cocktails & Aperitivos

Aperitif

Hugo - prosecco, elderflower, mint, lemon zest 5.00

Agua de Valencia - orange, vodka, gin, prosecco 5.00

Negroni - campari, martini rosso, gin, orange 7.50

Aperol Spritz - aperol, prosecco, orange, soda 5.00

Gin & Tonic

Tanqueray Ten gin, lemon, Fever Tree tonic 8.00

Bombay gin, cucumber, Fever Tree tonic 8.00

Tanqueray gin, grapefruit, Fever Tree tonic 8.00

Gordon's gin, ginger, lemon, rosemery, tonic 8.00

Cocktails

Mojito - rum, lime, sugar, mint, soda water 8.25

Cuba Libre - rum, lime, cola 7.50

Split - licor 43, orange juice, milk 7.00

Sangria glass 4.75 - 1/2 liter 9.50 - liter 18.00

Sangria - red wine, different spirits and fruit

Non-alcoholic

Virgin mojito - lime, sugar, mnt, soda, apple juice 7.00

Virgin hugo - elderflower, mint, lemon, sprite 4.50

Pimento - ginger beer, ginger tonic, chili and spices 5.00

High Tea & snacks

Snacks

Bolas de Moro 5.50

• Small croquettes with mustard, 8 pieces.

Fuego de Moro 6.00

• Spicy meat spring rolls.

Patatas fritas 4.00

• Fries with curry mayonnaise

High...

High Tea Moro 17.50 p.p.

• Extensive High Tea with a glass of cava or fresh orange juice

High Tea Mediterraneo 18.50 p.p.

• Savory High Tea with a glass of cava or fresh orange juice

High Sangria 25.00 p.p.

• 1 liter carafe of Sangria (per 2p.) With a selection of different tapas

High Wine 25.00 p.p.

• 6 tasting glasses of wine served with matching tapas

Information & Reservations

Tel: +31(0)50-3603666

restaurant.moro@viavecchia.nl

www.morogroningen.nl

Tapas y mas

16.75 p.p. (min. 2 persons)

Tasting of tapas and appetizers

• An extensive chef's tasting of our hot and cold tapas as an appetizer.

TAPAS & Entradas

1 Migas 5.75

Lettuce, fried mushrooms, px onions, spinata romana

2 Costillas 7.25

Ribs, super tender, with a spicy sauce and aioli

3 Queso 6.75

Trio of cheese; brie with honey and coffee, toast with manchego and pear, scone with lemon curd and mahon

4 Tortilla falafel 5.75

Soft tortilla falafel with homemade kimchi and yoghurt

5 Merquez 6.50

Merguez sausages of lamb with paprika, egg and pul biber

6 Carrillera de cerdo Ibérico 8.50

Braised Iberico cheek served with sweet potato and cumin salt

7 Burrata 6.75

Very creamy mozzarella with oven-dried tomato, balsamic and basil

8 Dátiles 6.00

Medjoul dates, caramelized pork belly

9 Gambas al ajillo 7.00

Whole prawns in lightly spiced garlic oil

10 Calamaris 7.25

Deepfried squid, lemon and aioli

11 Croquetas 7.50

Delicious chorizo croquettes with green herb mustard

12 Quesadilla 5.75

Quesadilla, tomato sauce, basil and mozzarella

13 Coliflor 5.50

Cauliflower, tahini and nuts roasted with butter

14 Patatas a la brava 5.00

Deep-fried potatoes, salsa brava, curry mayonnaise

15 Sopa del dia 5.00

Soup of the day

16 Caracoles 5.75

1/2 dozen vineyard snails in delicious herb butter

17 Kofta 6.50

Seasoned minced beef with crispy gingerbread and tahini

Do you have a food allergy? Please tell us.

Menu's & Suggestions

(from 2 persons)



Moro

Tasting of starters, main courses and desserts

Served in 3 or 4 courses

Do you have a food allergy? Please tell us.

First

- Changing soup, Greek pita and olives

Second

- A tasting of different tapas and starters with, among others, quesadilla, migas salad and manchego

Third

- Tasting of hot tapas and main courses with, among others, bravas, fish and tajine of chicken, served with couscous and salad

Fourth

- Tasting of desserts
or

- Coffee / tea with sweets or a digestive

Price (1st, 2nd, 3rd) - **27.50 p.p.**

Price (1st, 2nd, 3rd, 4th) - **32.50 p.p.**

PLATOS & Principales

Solomillo de ternera con ajo 21.50

• Sirloin steak grilled with roasted garlic and paprika, served with fries and curry mayonnaise

Costillas 20.50

• Spareribs, super tender, spicy marinated, creamy aioli, served with fries and curry mayonnaise.

Pescado del día 18.50

• Ask the staff for the fish dish of the day.

Buñuelos de patata dulce 17.50

• Sweet potato fritters, crispy goat brie frito, spring onion and spicy tomato jam

Confit byaldi 17.50

• Variation on the well-known ratatouille with paprika vinaigrette.

Main courses are served with couscous and harissa.

Acompañamiento

• French fries with curry mayonnaise 2.75

• Patatas a la brava 3.75



Specials

Tajines

Our tajines are served with couscous, harissa and a fresh salad

Tajine pollo 16.50

• Tajine of chicken, ras el hanout, sweet potato, pumpkin chickpeas, artichoke hearts and ginger

Tajine pescado 17.50

• Tajine of different types of fish, crustaceans and shellfish, fennel and other vegetables.

Tajine vegetariano 15.50

• Tajine of apricot, ginger, chickpeas, sweet potato and olives

Paëlla

Paella 17.50

• Classic Spanish paella with scented rice, spicy chicken, mussels and whole prawns



POSTRES

Trufa de licor 43 "on the rocks" 7.75

• Licor 43 truffles "on the rocks" (delicious with coffee)

Churros 6.75

• Deep fried churros, powdered sugar and chocolate dip.

Coupe Moro 6.75

• Vanilla ice cream, chocolate sauce, whipped cream and salted caramel

Frozen sangria 6.75

• Scropino of sangria tinto

Crema Catalana 6.50

• Creme brulee of vanilla.

Grand Dessert (from 2 persons) 9.50 p.p.

• Tasting of desserts.

Ask our menu for coffee specialties and delicious liqueurs