



MORIARTY

nº de clientes

nº de mesa

Salads

- Prawn salad with oranges, anchovy mayonnaise and mango salad dressing 12,50 €
- Strawberry salad, goat cheese, mezclum, raisins and nuts 12,50 €
- Variety of lettuce, cherries, crispy chicken, croutons and parmesan 11,00 €
- Burrata with basil and Monterosa tomatoes 16,50 €

Tapas and Dishes to share

- Iberian ham platter 19,50 €
- Menorcan cheese board with grapes and tomato marmalade 17,50 €
- Russian salad with anchovy 10,50€
- "Papas arrugadas" served with four homemade sauces 11,50 €
- Home-made croquettes 9,50 €
- Padrón peppers 8,50 €
- Chips of aubergines in tempura with a touch of honey 11,50 €
- "Girgoles" battered with mild alioli 10,50 €
- Leek cake with mushroom sauce 11,50 €
- Tuna and avocado timbal with basil, soya and tomato marmalade 19,00 €
- Fried calamari 'Andalusian' style with its lemon slice 17,50 €
- Codfish fritters 11,50 €
- Eggplants Stuffed Vegetables 15,50 €
- Razor fish with basil oil and a sliver of iberian ham (6 uds.) 19,50 €
- Grilled scallops with a garlic and parsley dressing (6 uds.) 19,50 €
- Red prawns with a touch of black salt 23,00 €
- Rice noodles with Edamame, Yakiniku sauce, rúcula cream and sesame seeds 14,00 €
- Homemade duck cannelloni with Shitake mushroom cream 16,50 €
- Beef carpaccio with parmesan, olive oil and lime 17,50 €
- Grilled veal "Entraña" with Argentinian chimichurri 17,50 €
- "Iberian secret" with baked potato and apple compote 19,50 €
- Filleted beef tenderloin tataki with yellow pepper and almond slices 23,00 €
- Salmon and Mango Ceviche with apple and micro beetroot sprouts 18,50 €
- Red tuna Tataki in pistachio sauce, truffle mayonnaise and Teriyaki 21,50 €
- Menorcan-style stuffed squid with sweet potato purée and baked potato 19,50 €
- Toasted "Cristal" bread with tomato and aioli 4,50 €

IVA included

In case of any food intolerance consult the staff