



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.

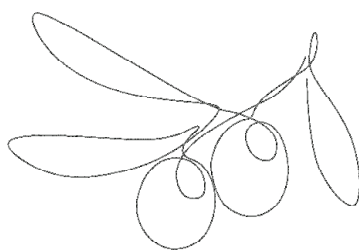
Have a nice drink beforehand? The Iberian pigs that roam around freely and feed on acorns come from the Iberian peninsula and the best hams in the world originate from there!

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** - Old Acres Cava Brut 6.50 | 25.00
- Hugo** - cava, elderflower, mint, lemon peel 8.25
- Agua de Valencia** - orange juice, vodka, gin, cava 9.00
- Aperol Spritz** - aperol, cava, orange, soda 8.00

Gin & Tonics

- Lemon** - tanqueray ten gin, lemon, juniper 10.50
- Herbs & Spices** - tanqueray london dry, juniper, clove, cardamom, orange 10.50
- Ginger Rosemary** - gordon's london dry, ginger, lemon, rosemary 10.50

Cocktails

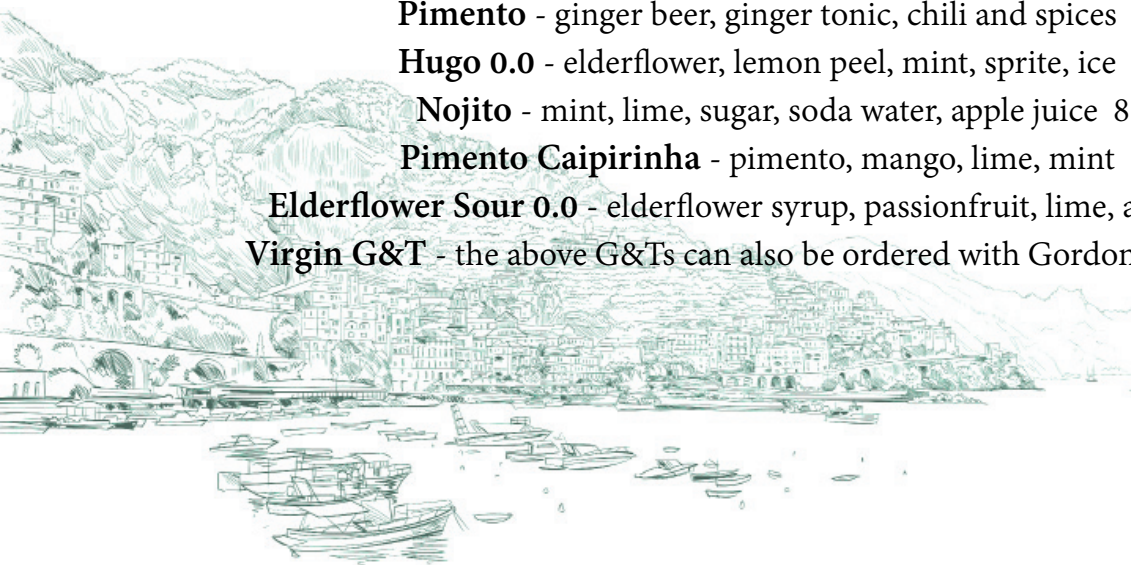
- Mojito** - rum, lime, sugar, mint, soda water 9.25
- Cuba Libre** - rum, lime, cola 8.75
- 43 Sour** - licor 43, lemon, aquafaba, sugar water 9.00
- Elderflower Sour** - elderflower liqueur, passion fruit, lime, aquafaba 9.00
- Pimento Caipirinha** - pimento, vodka, mango, lime, mint 9.50

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 - peanuts with lavender

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

sopa - falafel casero - grilled pear, goat cheese, pistachio
croquetas - calamares

mhanga - 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 9.50

Tostadas - hummus with fried mushrooms and sourdough tostades 8.50

Quesadilla - tortilla wrap with creme fraiche, tomato, basil and mozzarella 8.50



Charcuteria

~ meats and cheeses~

“served with turkish bread and olive oil”

Plato Charcuteria - tasting of mediterranean cheeses and meats 17.50

Manchego Membrillo - spanish sheep cheese, traditionally served with quince jam 8.50

Feta - salty feta with olive oil, herbs and mixed olives 6.75

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 9.50

köfta, skewer of seasoned minced meat with freekeh, mint and Greek yogurt

Sopa del Día 7.50

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

Croquetas de Bacalao 8.75

cod croquettes with dill and remoulade

Carrilleras de Rape 9.00

crispy fried monkfish cheeks with samphire, spinach and romesco

Mhanga 9.25

puff pastry rolls filled with seasoned minced meat, nigella and spicy curry mayonnaise

Funchi Hasa 8.75

polenta fries with parmesan cheese and truffle mayonnaise

Croquetas Manchego 8.75

cheese croquettes with shaved manchego and red onion chutney

Calamares 9.50

fried small squid rings with lemon and aioli

Coliflor asado 7.50

spiced puffed cauliflower with black tahin sauce and migas

Datiles 8.00

medjoul dates from the oven wrapped in pork belly

Falafel casero 8.25

homemade falafel with roasted chickpeas and tomato coulis

Costillas 10.75

super tender spare ribs with smokey marinade and aioli

Gambas al ajillo 9.00

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

Chorizo con manzana 8.00

fried chorizo sausages with apple, apple cider and Turkish bread

Pera asada con Cabrales 7.50

grilled pear salad with Spanish blue cheese and walnuts

Patatas bravas 7.50

fried potato wedges with curry mayonnaise and harissa



Platos Principales

~ main dishes ~

“main dishes are served with couscous and harissa”

Tajine Pollo 20.00

tagine spanish style with seasoned chicken, yellow and red peppers, orange and tomato

Costillas Morena 24.75

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

Brocheta de Köfta 20.50

köfta, large skewer of seasoned minced meat with freekeh, mint and Greek yogurt

Paella 21.50

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

Pescado del Mercado 22.50

fish of the day (rotating) with bisque of langoustines, samphire and vegetables

Berenjena al Horno 17.75

whole puffed eggplant with feta, pomegranate and salsa verde

Tajine Vegetariano 18.50

vegetarian tagine with vegetables, freekeh, chickpeas and ras el hanout



~ acompañamientos ~

“extra side dishes”

Patatas Fritos 5.50

fries with curry mayonnaise

Patatas Bravas 7.50

fried potatoes with harissa and curry mayonnaise

Ensalada 6.50

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

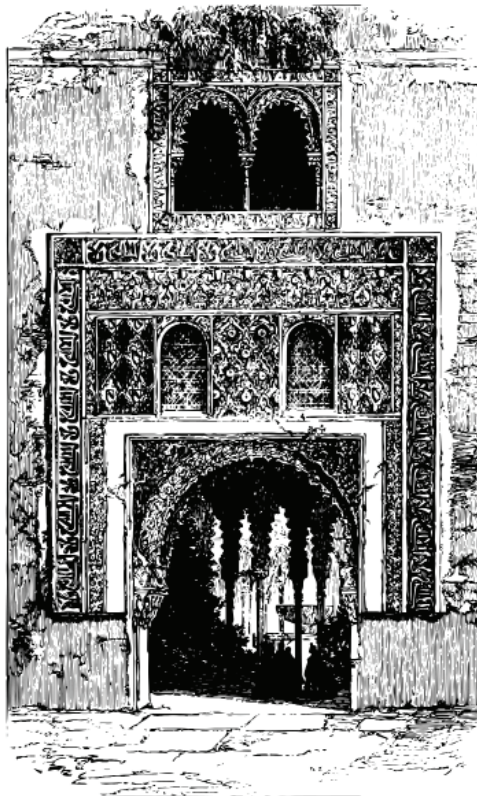
Crema Catalana - crème brûlée of vanilla with orange blossom 8.50

Scroppino - refreshing dessert of cava, vodka and lemon sorbet 9.50

Baklava - homemade baklava with orange, pistachio and cinnamon with pistachio 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

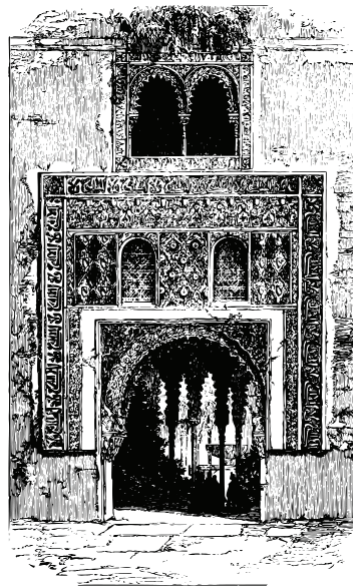
High Sangria
half a liter of sangria p.p. with
an extensive selection
of tapas and mezze

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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