MORO

Pomegranate Cava aperitivo £15

Chestnut and chorizo soup £15

Whipped humous, spiced lamb, cinnamon, pine nuts and flatbread £15.50

Braised chicory, Picos Blu sauce, toasted hazelnuts and lemon thyme £15

Charcoal grilled quail with winter tabbouleh and pistachio sauce £16

Charcoal grilled squid with harissa, rocket and lemon dressing £16.50

Ceviche with sea bream, bergamot, orange and cumin £16

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Wood roasted pork belly with wood roasted vegetables and quince alioli £38

Roast duck fattee, jewelled rice, pomegranates, yoghurt and walnuts £40

Charcoal grilled lamb with slow cooked leeks, farika and hot mint sauce £42

Charcoal grilled wild sea bass with wood roasted beetroot, braised chard and ajo blanco £42

Wood roasted cod with patatas pobres, bay and churrasco sauce £40

Mixed vegetable mezze – spiced labneh, baba ghanoush, Syrian lentils, beetroot borani, jewelled rice, farika, leeks with yoghurt, harissa potatoes, roast cumin carrots, beetroot and chard, crudités & flatbread £35

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Yoghurt cake with pistachios and pomegranate £14

Sherry trifle and toasted almonds £14

Chocolate and apricot tart £14

Malaga raisin ice cream with Pedro Ximenez sherry £12

Rosewater and cardamom ice cream £12

British and Spanish cheeses, quince membrillo and anise biscuit £18

A discretionary 12.5% service charge will be added to your final bill
A £2 cover charge will be added per guest and is inclusive of unlimited bread and still/sparkling water
Whilst we are happy to point out dishes that are known to contain allergens, we cannot guarantee the absence of their traces