



BAR MORILES

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SALADS

Caesar (Romain lettuce, Black olives, Bread croutones, breaded chicken cutlets and Caesar dressing)

Moriles Pata Negra (Lettuce, Tomato, Serrano ham, Manchego cheese and Olives)

Tropical (Letucce, Tomato , Corn, Pineapple, fresh hearts of palm, Anchovies, White asparagus and Pink sauce)

Classic House (Lettuce, Tomato, Onion, Peppers, Corn, Tuna and White asparagus)

Zuheros (Mix of leaves, Cherry tomato, Walnuts, Raisins, Goat cheese and PX Vinaigrette)

Tomato Salad

*Tomato Salad with **Ventresca / High quality tuna***

*Mixed Peppers salad with **Ventresca / High quality tuna***

Lettuce Buds with Olive oil and garlic.

Lettuce Buds with Olive oil and Salmon

Lettuce Buds with Olive oil and Anchovies

STARTERS

Orange with cod

Spicy Potatoes with Brava sauce

Russian salad

Potatoes with garlic sauce

Sea food salpicon

Salmorejo with serrano ham

Anchovies in vinegar

Iberian ham croquettes

Spinach and Pine nut croquettes

Boletus croquettes

STARTERS

Tortilla crusted shrimp

Spanish Omellette (Portion)

Spanish Omellette with Salmorejo

Mojama from Barbate

Red Tuna tartare

Shrimp Scampi

TOASTS

Veal with grilled cheese and caramelized onion

Salmon

Anchovies with tomato

Anchovies with roquefort sauce

Anchovies, Zhuero 's cheese and tomato confiture

Gulas with quail egg

Selection of toasts

MOLLETES (SOFT WHITE BREAD)

Iberian Ham

Iberian loin cane

Iberian Salami/ salchichon

Iberian chorizo

Pure sheep cheese

Serrano ham

Serrano ham and Pure sheep cheese

Salmon

MOLLETES (SOFT WHITE BREAD)

Salmon with roquefort sauce

Anchovies with tomato

Anchovies with roquefort sauce

Anchovies, Zhuero 's cheese and tomato confiture

Iberian Presa with salmorejo

IBERIAN 'S AND CHEESE

Iberian Ham

Iberian loin cane

Iberian Salami/ salchichon

Iberian chorizo

Pure sheep cheese

Serrano ham

Selection of Iberian ham and Pure sheep cheese

Selection of Serrano ham and Pure sheep cheese

Torta del Casar Finca pascualete

Grilled Provolone cheese

Selection of cheese (Pure sheep, Brie Cheese, Cheese from Zuheros,

Grilled cheese with Cane honey sauce

Fried Brie cheese with tomato confiture

Cheese fom Zuheros (portion)

SCRAMBLES AND VEGETABLES

Pisto (Spanish style ratatouille) and fried eggs.

Grilled Boletus

SCRAMBLES AND VEGETABLES

Grilled vegetables

***Crushed eggs** with potatoes, Serrano Ham and green peppers*

Crushed eggs with potatoes, Serrano Ham, green peppers and chorizo.

Crushed eggs with potatoes and Gulas

*Crushed eggs with potatoes, Serrano Ham, green peppers and **Argentinean style chorizo.***

Scrambled eggs with garlic and Serrano ham

Scrambled eggs with peas and Serrano ham

Scrambled eggs with asparagus and Serrano ham

Scrambled eggs with Broad beans

Seaside Scramble eggs (Asparagus, salmon and Prawns)

Pata Negra 's Scrambled eggs (Peas, mushrooms, onion and Serrano ham)

Thistle with clams and prawns

Stir fried Artichokes hearts with Serrano ham

Grilled mushrooms

Fried Aubergines/eggplant

Fried Aubergines with Cane honey

Fried Aubergines with Salmorejo

Fried Padron peppers

FISH

Cuttlefish Eggs

Grilled cuttlefish

Fried Cuttlefish

Fried Chanquetes (Silverfish)

Fried Eggs and Chanquetes (Silverfish)

FISH

Squids in its own ink sauce

Fried baby Squids

Fried Pomfret

Pink cusk eel with lemon

Fried Spider fish

Breaded cod

Fried Cod

Fried boquerones (Anchovies)

Fried young hakes

Fried Squid / Calamari

Grilled Grouper fish

Grilled Sword fish

Galician style octopus

Coal grilled octopus

Tuna with onion

Grilled razor clams

Marinated clams

Coquina clams

Steamed Cockles

Grilled white prawns

Boiled white prawns

Biscay style cod

Cod with prawn sauce

Thin squid (750g, Approximately)

Grilled skewered hake

FISH

Baked Skewered hake with prawn and clam sauce

Sole fish filet (3€ every 100g)

MEAT

Criollo chorizo (Argentinean style)

Chorizo in red wine

Fried chorizo

Fried black pudding

Grilled Pork Skewer

Grilled lamb Skewer

Grilled Iberian Pork tenderloin, boletus and mushroom skewer

Grilled baby lamb 's liver

Baby lamb sweetbread

Moriles Style liver

Homemade callos

Slice marinated pork loin (Orza)

Meat with tomato sauce

Veal in traditional sauce

Cochifrito (Traditional Segovian pork)

Serrano Ham Flamenquin

Iberian ham and pure sheep cheese Flamenquin

Ox tail

Baby lamb chops

MEAT

Selection of grilled meat (minimum 2 people)

Baked pork knuckle

Retinta 's beef loin

Young veal Entrecote

Slow roast leg of lamb

Beef entrecote

Sirloin steak

Galician steak

Iberian pork steak

Iberian presa

Iberian secreto

Iberian pluma

Iberian abanico

Iberian lagarto

Iberian pork steak with pepper sauce

Iberian pork steak with Roquefort

Iberian pork steak with Pedro Ximenez sauce

Slow cooked beef cheeks with cane honey

Bittersweet glazed duck breast

Pigs feet and Serrano ham in jelly

Deer with Pedro Ximenez sauce

FOR THE YOUNGEST

Fried eggs with chips

Spaghetti with Carbonara sauce

FOR THE YOUNGEST

Spaghetti with Bolognesa sauce

Traditional spanish San jacobó

Mini chicken burger with chips

Ham flamenquin

Chicken nuggets

Breaded chicken cutlets

Grilled chicken filets

Fried eggs with chips (x2?)

DESSERT

Moriles cheese and quince cake

Cordobesian cake with vanilla ice cream

Cream caramel with vanilla ice cream

Rice pudding

Custard

Tocino de cielo (Rich caramel dessert)

Chocolate bomb

Tangerine mouse

Three chocolates

Moriles style orange

Frozen cream caramel biscuit with pinions

Selection of dessert (Moriles cheese and quince cake, Chocolate bomb and Frozen cream caramel biscuit with pinions)

Chocolate coulant with vanilla ice cream

Frozen chocolate brownie tulip

DESSERT

Frozen vanilla from Tahiti and macadamia nuts tulip

Frozen homemade gachas tulip

Torrija with vanilla ice cream

Gachas