

Los Moriscos
Restaurante



Welcome

You are sitting in the best place you could imagine...
Surrounded by a framework of incomparable beauty,
Los Moriscos Restaurant offers you an experience full
of flavor where the product is the undisputed protagonist.

Enjoy.

Dear guest:

All our dishes will adapt to the tastes and possible intolerances or food allergies so that they are always to your liking.

Our products comply with the regulations on the prevention of anisakis parasitoids in fish products. (Royal Decree 1420/2006 from 1st December .

Starters

Jamón de Bellota- Cured Ham with Cristal Bread and Grated Tomato	22
Micuit of Foie Gras with Little Dices of Quince	20
Tartar of Fresh and Dried Tomatoes with Burrata Cheese	14
Great Club Los Moriscos Salad	13
Warm Green Asparagus Salad with Mushrooms of the Season and Serrano Ham Slivers	13
Anchovies from the "Cantábrico" Sea with grilled Red Peppers and Virgin Olive Oil	20
Grilled Octopus with Potatoes and Slightly Spicy Mojo	17
"Tiradito" of Tuna with Wakame Salad and Japanese Vinaigrette	14
Croquettes of Foie and Caramelized Onion	12
Sautee of Mushroom and Grilled Foie	18
Carpaccio of Beef with Rucula and Shower of Parmesan Cheese	16

V.A.T. Included

Soups

Seafood Soup	8
Gazpacho of Strawberries with Slivers of Serrano Ham	6
Orange "Salmorejo" with Carpaccio of Cod and Roe	7

From the Sea...

White Prawn from Motril (250 gr.)	30
"Quisquilla" Shrimp from Motril (250 gr.)	30
Clams with Cream Artichoke Sauce	16
Catch of the Day (200 gr.)	22
Mixed Grill of Fish and Seafood (350 gr.)	20
Cod with Garlic Mousse Gratin	18
Grilled Hake with Mousse of Avocado	19
Corvina cooked at 65° with Tarragon and sauted Green Asparagus	22
Grilled Squid on Potato Puree with Ali-Oli of its Ink	18
Portion of Tuna marinated in Soya with sweet Tomato Sauce on a Bed of Aubergines	18
Filet of Turbot with Cream of Celery, Broccoli and Mushroom	22

Our Meats

Beef Ribs Cooked at Low Temperature	17
Breast of Duck in its Juice with Creamy Gnocchi	18
Steak Tartar	24
Grilled Fillet Steak with Potato Sticks and Seasonal Vegetable	22
Grilled Beef Entrecote with sautéed Vegetable	20
Ibérico Porkshoulder with Orange Reduction, Figs and Basmati Rice	18
Lamb Shoulder at Low Temperature with Potatoes Confit and Paprika Powder from "La Vera"	24

Rices

Rice with Vegetables from the Garden	13 pers.
Rice with Mushroom and Black Truffle	19 pers.
Rice from the "Senyoret" with Prawns and Shrimps	18 pers.
Black Rice with Baby Squids with Ali-Oli	16 pers.
Rice with Fish and Seafood	17 pers.
Valencia Style Rice with Rabbit	16 pers.
Rice "Meloso" with Octopus and Artichokes	18 pers.
Rice "Caldoso" with Lobster	26 pers.
Risotto with Green Asparagus and Spinach	14 pers.
"Fideuá" Thin Noodle with Fish and Seafood	16 pers.

V.A.T. Included

Desserts

Tatin of Apple with Vanilla Ice Cream	6
Tropical Fantasy	6
Warm Chocolate Culant	6
Cheesecake with Violets Ice Cream	6
Old Fashioned French Toast	6
Crown of Red Berries with Almond Ice Cream on a Light Toffee Cream with Ron Montero	6
Dessert Tasting (minimum 2 diners)	6 pers.
Assorted Sorbets	5
Fruit of the Season	6

V.A.T. Included

Tasting Menu

Salmorejo of Oranges
with Salmon Roe

Tomato Tartar
with Nuts and Rucula

Sautéed Mushrooms
with Grilled Octopus

Grilled Hake
with Avocado Mousse

Smoked Duck Breast
with Figs and Glazed Apple

Tropical Fantasy

40€

V.A.T. Included