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 6
with Slivers of Serrano Ham
Orange “Salmorejo” 7
with Carpaccio of Cod and Roe

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 19
with Mousse of Avocado
Corvina cooked at 65º with Tarragon 22
and sautéed Green Asparagus
Grilled Squid 18
on Potato Puree with Ali-Oli of its Ink
Portion of Tuna marinated in Soya 18
with sweet Tomato Sauce on a Bed of Aubergines
Filet of Turbot 22
with Cream of Celery, Broccoli and Mushroom

V.A.T. Included
## Our Meats

<table>
<thead>
<tr>
<th>Dish</th>
<th>Portions</th>
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<tbody>
<tr>
<td>Beef Ribs Cooked at Low Temperature</td>
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<tr>
<td>Breast of Duck in its Juice with Creamy Gnocchi</td>
<td>18</td>
</tr>
<tr>
<td>Steak Tartar</td>
<td>24</td>
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<tr>
<td>Grilled Fillet Steak</td>
<td>22</td>
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<tr>
<td>with Potato Sticks and Seasonal Vegetable</td>
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<tr>
<td>Grilled Beef Entrecote</td>
<td>20</td>
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<tr>
<td>with sautéed Vegetable</td>
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<tr>
<td>Ibérico Porkshoulder</td>
<td>18</td>
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<tr>
<td>with Orange Reduction, Figs and Basmati Rice</td>
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<tr>
<td>Lamb Shoulder at Low Temperature</td>
<td>24</td>
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<tr>
<td>with Potatoes Confit and Paprika Powder from “La Vera”</td>
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</tbody>
</table>

## Rices

<table>
<thead>
<tr>
<th>Rice</th>
<th>Portions</th>
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<tbody>
<tr>
<td>Rice with Vegetables from the Garden</td>
<td>13</td>
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<tr>
<td>Rice with Mushroom and Black Truffle</td>
<td>19</td>
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<tr>
<td>Rice from the “Senyoret” with Prawns and Shrimps</td>
<td>18</td>
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<tr>
<td>Black Rice with Baby Squids with Ali-Oli</td>
<td>16</td>
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<tr>
<td>Rice with Fish and Seafood</td>
<td>17</td>
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<tr>
<td>Valencia Style Rice with Rabbit</td>
<td>16</td>
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<tr>
<td>Rice “Meloso” with Octopus and Artichokes</td>
<td>18</td>
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<tr>
<td>Rice “Caldoso” with Lobster</td>
<td>26</td>
</tr>
<tr>
<td>Risotto with Green Asparagus and Spinach</td>
<td>14</td>
</tr>
<tr>
<td>“Fideuá” Thin Noodle with Fish and Seafood</td>
<td>16</td>
</tr>
</tbody>
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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 6
on a Light Toffee Cream with Ron Montero
Dessert Tasting 6 pers.
(minimum 2 diners)
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