

# 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 Bread and Grated Tomato	24
Micuit of Foie Gras with Little Dices of Quince	20
Tartar of Tuna Macerated	17
Great Club Los Moriscos Salad	14
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
Kumato Tomato with Avocado and Tuna	14
Grilled Octopus with Potatoes and Slightly Spicy Mojo	21
Croquettes of Foie and Caramelized Onion	12
Sautee of Mushroom and Grilled Foie	18
Goat Cheese and Eggplant Millefeuille	15

V.A.T. Included

## Soups

Seafood Soup	8
Orange "Salmorejo" with Carpaccio of Cod and Roe	9

## From the Sea...

White Prawn from Motril (250 gr.)	30
"Quisquilla" Shrimp from Motril (250 gr.)	30
Catch of the Day (200 gr.)	s/m
Mixed Grill of Fish and Seafood (350 gr.)	22
Grilled Hake with Mousse of Avocado	19
Grilled Squid on Potato Puree with Ali-Oli of its Ink	20

V.A.T. Included

## Our Meats

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	17 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

# Termina Endulzándote . . .

- Tatin de Manzana con Bolita de Helado de Vainilla 6
- Coulant Tibio de Chocolate 6
- Tarta de Queso con Helado de Violeta 6
- Torrija a la Antigua 6
- Sorbete de Limón 6
- Fruta de Temporada 6

10% de I.V.A. Incluido

# *Desserts . . . .*

- Tatin of Apple with Vanilla Ice Cream 6*
- Warm Chocolate Culant 6*
- Cheesecake with Violets Ice Cream 6*
- Old Fashioned French Toast 6*
- Lemon Sorbet 6*
- Fruit of the Season 6*

*10% VAT Included*