

Mora



SMALL PLATES

Quinoa with hazelnut, raisins & fresh herbs

£7.00

Greek salad with tropea onion, cucumber & costoluto tomatoes

£8.00

Calamari fritti, green chilli and dressing

£9.00

Ahi tuna tataki marinated in soya sauce with summer salad

£14.00

Yellowtail ceviche with mango and pickled onion

£14.00

Hand picked Crab Salad and garden peas

£14.00

STARTERS

Burrata D'Andria with Sicilian tomatoes and pistachio

£12.00

Beef carpaccio with beetroot and caprino cheese

£16.00

Scallops with fennel, orange and taggiasche olives

£18.00

Sicilian red prawn carpaccio, avocado creme and bottarga mayonnaise

£20.00

Veal fillet "tonnato" served with potatoes and sugar snaps

£20.00

MAINS

Paccheri with buffalo ricotta, tomato coulis and crispy aubergine

£15.00

Spaghetti with saffron and bone marrow ragu

£16.00

Linguine with lobster, courgette flowers and leeks

£26.00

Tagliolini with black truffles and salted butter

£26.00

Pan roasted chicken fillet, spinach puree and pink peppercorn juice

£24.00

Duck breast glazed with honey and chillies, raspberries

£26.00

Pan roasted turbot, steamed zucchini and red pepper cream

£27.00

Beef Fillet, truffle potato puree and demi glace

£32.00

Miso marinated Black Cod with green beans and sesame

£32.00

Roasted Sole, olive tapenade, sugar peas and carrots (for two)

£42.00

28 days dry aged T-Bone Steak (for two)

£69.00

SIDES

Spinach - Grilled vegetables - Leaf salad - Roast potatoes - Truffle potato puree

£6.00

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