BAR MORO

JEREZ-XÉRÈS-SHERRY
| IN SPAIN YOU DRINK SHERRY |

FINO

ALVEAR EN RAMA	8
EL MAESTRO SIERRA	9

MANZANILLA

LA CIGARRERA	8
BARBADILLO PASADA EN RAMA	10

AMONTILLADO

ZULETA	9
MANUEL ARAGON EL NETO	11

PALO CORTADO

LUSTAU PENINSULA	10
EQUIPO NAVAZOS LA BOTA	14

OLOROSO

MANUEL ARAGON TIO ALEJANDRO	9
BARBADILLO CUCO	12

VERMUT
| THE ULTIMATE APERITIVO |
served over ice with a garnish

ATXA BLANCO	10
MARTINEZ LACUESTA DRY	12
PADRO & CO RESERVA	14
TIMBAL ROJO	10
YZAGUIRRE ROJO RESERVA	12
PADRO & CO ROJO AMARGO	15
BCN AMBRE BARREL AGED	15
ATXA PACHARAN	16
MANCINO KOPI	18
MANCINO SAKURA	18
MANCINO VECCHIO	40

BEER

ESTRELLA DAMM	8

CIDER

ISASTEGI SAGARDA NATURALA	8

START

GAZPACHO	8
a good place to start. add a shot of BCN gin | +4	
MOHAMARA	10
a spread made with roasted peppers, toasted walnuts, pomegranate molasses, and sherry vinegar	
BACCALA	15
salt cod whipped potato, garlic, toasted bread	
BACON-WRAPPED DATES	18
goat cheese, hazelnuts, marconas, PX sherry vinegar	
ALBONDIGAS (3)	12
OYSTERS	mkt
MARINATED OLIVES	8
SPANISH CHEESES	30 | 50

ENSALADAS y VERDURAS

HOUSE SALAD	16
home grown lettuces, artichoke, pistachio, manchego	
ROASTED CARROT SALAD	14
spiced yogurt, toasted almonds	
ENDIVE SALAD	16
orange, candied pecans, blue cheese, pepper vinaigrette	
SAUTEED MUSHROOMS	24
croutons, duck egg, aged goat cheese	
GRILLED PIQUILLO PEPPERS	19
olive tapenade, anchovy, fresh cheese, herbs	

CLASICAS

SALT COD CROQUETAS (3)	10
PAN CON TOMATE	9
PAN CON TOMATE "DELUXE"	14
with Don Bocarte boquerones	
DON BOCARTE ANCHOVIES	30
the best anchovies in the world	
JAMON IBERICO	30
the most praised ham in the world | hand sliced	
SPANISH OMELET	24
morcilla sausage, fried potato, caramelized onion emulsion	
HAM & CHEESE SANDWICH (BIKINI)	24
mushroom-black truffle spread, cheese sauce	

RACIONES
| LARGE PLATES |

GRILLED CHICKEN THIGHS	38
"pintxos moros", orange blossom yogurt	
TUNA MORO	50
Moroccan spices, chickpeas, Xato sauce, fried escarole	
CARNE ASADA 300 grams	45
grilled skirt steak, leeks, black garlic hollandaise	
ROASTED RABBIT	50
rabbit leg and chistorra sausage, piquillos, tomato sauce	
RIB OF BEEF	55
salsa verde, roasted potatoes, fried onions	
FIRE ROASTED LAMB	55
pomegranate lacquered lamb shoulder, pumpkin	

PAELLA SUNDAY
35 per person

GIN & TONIC | 14

ONE	Bar Moro gin, lemon, lime, olive, herbs
TWO	barrel aged gin, pickled shallot, lemon
THREE	nordés, elderflower, dill, cucumber
FOUR	1220 morpho, lavender, yuzu bitters, agrumato
FIVE	aviation, suze, lime, angostura
SIX	hendricks flora, star anise, orange

COCKTAILS

MARTINI DON ERNESTO	14
gin, fino sherry, pickled shallot, orange bitters	
LA ROSITA	15
tequila, aperol, sweet and dry vermut	
KALIMOTXO	14
red wine, sambuca, coca cola, lime, mint	
AGUA DE SEVILLA	14
whiskey, suau orange liqueur, pineapple, cava	
SPANISH MANHATTAN	16
suau brandy, yzaguirre rojo reserva, angostura bitters	

SURE WE HAVE SANGRIA
45 | 1 liter | 2-4

SHRUBS | 7
| N/A | made with vinegar + seltzer |

LAVENDER | ELDERFLOWER | ALMOND

I have the simplest tastes, I'm always satisfied with the best. O. Wilde x x x x x x x x x x x x x x x x x x x x x x x x x x x x x x x x x x x x bengelina.com