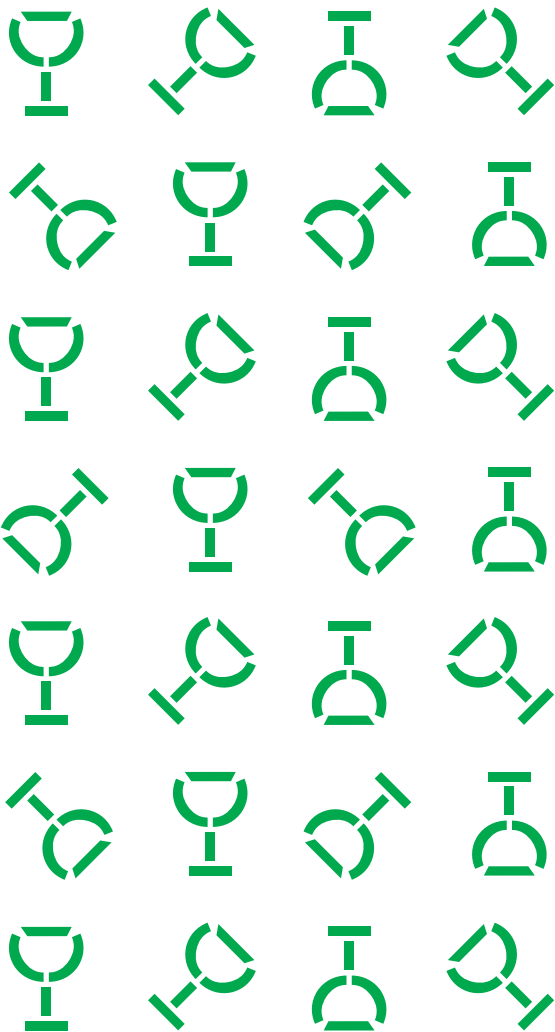


MENU MORDISCO PARA GRUPOS



MENU

TO SHARE

- Burrata with tomato tartar and arugula
- Prawn carpaccio with dried tomato, pesto and pine nuts
- Iberian ham croquettes
- Flame leek, romesco, black garlic, hazelnuts, vanilla and smoked sardine
- Our open omelette with seasonal mushrooms

MAIN COURSE

- To choose 1
- Grilled Mordisco hamburger
- Crispy sea bass with pea curry
- Seasonal creamy rice

DESSERT

- Mordisco's Cheesecake

DRINKS

- La Burlona D.O Rueda
- Bancal del bosc D.O Montsant
- Water and Coffee
- 1 bottle of white or red wine every 3 people

MENU

TO SHARE

- Burrata with tomato tartar and arugula
- Prawn carpaccio with dried tomato, pesto and pine nuts
- Iberian ham croquettes
- Flame leek, romesco, black garlic, hazelnuts, vanilla and smoked sardine
- Our open omelette with seasonal mushrooms

MAIN COURSE

- To choose 1
- Crispy sea bass with pea curry
- Charcoal sirloin with vegetables and béarnaise sauce
- Seasonal creamy rice

DESSERT

- Mordisco's Cheesecake

DRINKS

- Albariño D.O Rias Baixas
- Marques de Murrieta D.O Rioja
- Water and Coffee
- 1 bottle of white or red wine every 3 people

COCKTAIL MENU

TO SHARE

- Crab, apple and ginger mini brioix
- Mordisco's Bravas
- Crispy croaker
- Iberian ham croquettes
- Tuna tartare, avocado, red onion, tomato
- Foie bonbon
- Truffled roast cannelloni
- Anchovie with smoked butter
- Mordisco's burger
- Iberian rib dumpling
- Seasonal creamy rice

DESSERT

- Chocolate Brownie with vanilla foam

DRINKS

- La Burlona D.O Rueda
- Bancal del bosc D.O Montsant
- Water
- 1 bottle of white or red wine every 3 people

10% VAT included

#mordiscoestaurante