

MENU

MINIMALIST DINING

GOURMET BURGERS

SERVED WITH FRIES

CHICKPEA BURGER 265

Chickpea Patty, Sesame Bun, Tomato, Radish,
Parsley, Mint, Pickles, Hummus
(VE, G, Se)

MOREA HOUSE 245

Spiced Beef Patties, Brioche Bun, Pickles, Coleslaw,
Tomato, Onion, Chips, Tomato & Mustard Sauce
(G, M, D)

GRILLED CHICKEN 225

Grilled Chicken Breast, Brioche Bun,
Garlic Tourn, Pickles, Lettuce, Tomato
(D, G, E)

SIGNATURE MEDITERRANEAN SANDWICHES & WRAPS

SERVED WITH FRIES

CAPRESE SANDWICH 175

Charcoal-Panini, Fresh Mozzarella,
Basil Pesto, Tomato, Rocket
(D, G, N, V)

TAWOUK WRAP 245

Chicken, Garlic Tourn, Coleslaw,
Pickles, Tomato Sauce, Mustard
(G, E, So, M)

BEEF WRAP 275

Grilled Beef, Hummus, Pickles,
Tomato, Parsley, Onion
(G, Se)

KOFTA WRAP 265

Spiced Kofta, Hummus, Pickles,
Tomato, Parsley, Onion
(G, Se)

SALATA

BURRATA SALATA

295

Burrata, Tri-Colour Tomatoes, Basil, Olive Oil,
Rocket, Balsamic Dressing
(E, D, M, So, V)

LENTIL SALATA 265

Lentils, Fennel, Labneh, Smoked Salmon,
Lemon Dressing, Lavash
(V, D, G, M, E, So)

HUMMUS & FETA SALATA 225

Chickpeas, Mint, Cherry Tomatoes, Feta,
Sesame, Coriander & Lemon Dressing
(V, D, M, E, So, Se)

FREEKEH SALATA 245

Kale, Cos Lettuce, Pomegranate Pearls,
Cranberries, Cashew Nuts, Ashishi Goats Cheese,
Lemon Coriander Dressing
(V, N, D, M, E, So)

RUBY GARDEN SALATA 235

Rocket, Baby Leaves, Pumpkin Seeds, Beetroot, Dates,
Pomegranate Pearls, Cashew Nuts, Almond Flakes,
Cranberries, Fresh Apple, & Balsamic Dressing
(V, N, E, So)

PASTAS

SHANKLISH & ARRABIATA

225

Penne Pasta, Tomato Sauce, Olives,
Sundried Tomatoes, Brinjal, Shanklish,
Parmesan Crumble
(V, G, D, E, Se)

SPINACH & PISTACHIO CREAM PASTA 210

Baby Spinach, Pistachio, Crispy Kale,
Pistachio Dust, Parmesan, Lemon
Zest
(E, G, D, N, V)

All prices include VAT. A discretionary 10% service charge may apply to all tables of 6 or more.

No alcohol will be served to persons under 18.

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives.

FROM THE GRILL

RIBEYE (300 g) 425

Mashed Potato & Roast Veg (D)

BEEF FILLET TENDERLOIN (250 g) 405

Mashed Potato & Roast Veg (D)

FREE RANGE LAMB CHOP (400 g) 445

Mashed Potato & Roast Veg (D)

sauces

Peppercorn (D) 45

Wild Mushroom (D) 45

Chimichurri 45

Jus (CE) 45

sides

Truffles French (D) 95

Fries French Fries 70

Green Salad 70

Spiced Rice 70

FROM THE SEA

MUSSELS 245

Creamy Mussels With Garlic, Lemon,
Toasted Baguette, Chips
(D, G, MO)

BATTERED HAKE 225

Crispy Hake Fillet, Served with
Garlic Tourn And Fries
(Se, G)

FRIED CALAMARI 235

Crispy Patagonian Calamari, Black Ink Aioli
(G, MO)

SPICED FRIED WHITEBAIT 155

Fried Whitebait, Tahini, Crispy Pita,
Served With Fries
(G, Se)

RED CHILLI PASTE PRAWNS 255

Grilled Prawns, Chilli Paste, Coriander, Garlic,
Lemon, Served With Baguette
(G, SF)

DESSERTS

MILK TART MILLEFEUILLE 130

Layered Puff Pastry, Cinnamon Crème Pâtissière,
Vanilla Bean Whipped Ganache, Bruleed Citrus
(E, D, G)

CHOCOLATE PUDDING 135

Warm Chocolate Pudding, Cocoa Nibs, Crumble, Crème Anglaise,
Vanilla Bean Ice Cream, Cocoa Wafer
(E, D, G)

Ice-Cream Scoop 70

Strawberry Sorbet or Vanilla Bean Ice-Cream or Chocolate Ice-Cream
(D)

CAKE SLICE OF THE DAY 145

(E, D, G)

TART OF THE DAY 125

(E, D, G)

Non-Halaal and non-kosher foods are also prepared and served on the premises.
In addition, certain foodstuffs have been packaged and prepared on premises in which nuts and other food allergens may be present.
If you have any concerns regarding food allergies, please alert your server prior to ordering

Ce - Celerey; Cr - Crustaceans; D - Dairy; E - Eggs; G - Gluten; Lu - Lupins; Mo - Molluscs; M - Mustard;
N - Nuts; Se - Sesame Seeds; SF - Shellfish; So - Soy; Ve - Vegan; V - Vegetarian