

# bar MORUNO

*\$75 per person plus tax, gratuity and beverage  
Served 'Family Style'*

## DINNER

Candied Olives & Almonds  
*kalamata, marcona, lemon, olive oil*

Gildas  
*white anchovy, guindilla pepper, olive, cured egg yolk*

Pan con Tomate  
*griddled jyan isaac sourdough, cherry tomato confit, garlic, olive oil*

Marinated Feta  
*cilantro, shallot, lemon, aleppo, jyaan issac baguette*

Mejadra  
*rice, lentils, garlic yogurt, fried onions, cilantro, turmeric*

Wood-Fired Rotisserie Chicken  
*mary's chicken, cilantro, garlic, lime*

~OR~

Beef Morunos  
*flank steak, rye flatbread, garlic yogurt, pickled onion, lemon*

## DESSERT

Baklava  
*pistachio, cashew, walnut, honey*



# bar MORUNO

*\$95 per person plus tax, gratuity and beverage  
Served 'Family Style'*

## DINNER

Candied Olives & Almonds  
*kalamata, marcona, lemon, olive oil*

Gildas  
*white anchovy, guindilla pepper, olive, cured egg yolk*

A Selection of Conserva from Portugal  
*served with house pickles, butter & bread*

**\*Optional: Add \$8 per person**

Pan con Tomate  
*griddled jyan isaac sourdough, cherry tomato confit, garlic, olive oil*

Marinated Feta  
*cilantro, shallot, lemon, aleppo, jyaan issac baguette*

Roasted Sweet Potato  
*cashews, sesame seeds, brown butter, honey, sumac*

Mejadra  
*rice, lentils, garlic yogurt, fried onions, cilantro, turmeric*

Whole Grilled Orata  
*sea bream, fried bread, fried spinach, lemon, onion, cumin, aleppo, sumac*

Wood-Fired Rotisserie Chicken  
*mary's chicken, cilantro, garlic, lime*

~OR~

Beef Morunos  
*flank steak, rye flatbread, garlic yogurt, pickled onion, lemon*

## DESSERT

Tarta de Queso  
*basque cheesecake, passionfruit, kumquat*

Baklava  
*pistachio, cashew, walnut, honey*

**\*Substitute one protein choice for a Heritage Farms Double-Bone Tomahawk Pork Chop. Additional \$10 per person**

# bar MORUNO

*\$125 per person plus tax, gratuity and beverage  
Served 'Family Style'*

## DINNER

Candied Olives & Almonds  
*kalamata, marcona, lemon, olive oil*

Gildas  
*white anchovy, guindilla pepper, olive, cured egg yolk*

A Selection of Conserva from Portugal  
*served with house pickles, butter & bread*

Pan con Tomate  
*griddled jyan isaac sourdough, cherry tomato confit, garlic, olive oil*

Marinated Feta  
*cilantro, shallot, lemon, aleppo, jyaan issac baguette*

Setas con Huevos  
*hen of the woods mushrooms, fried egg, fried bread*

Roasted Sweet Potato  
*cashews, sesame seeds, brown butter, honey, sumac*

Spinach and Chickpeas  
*onion, garlic, olive oil*

Mejadra  
*rice, lentils, garlic yogurt, fried onions, cilantro, turmeric*

Whole Grilled Orata  
*sea bream, fried bread, fried spinach, lemon, onion, cumin, aleppo, sumac*

Wood-Fired Rotisserie Chicken  
*mary's chicken, cilantro, garlic, lime*

Prime Ribeye  
*16 ounce, wood-fire roasted, maldon sea salt, olive oil*

## DESSERT

Tarta de Queso  
*basque cheesecake, passionfruit, kumquat*

Baklava  
*pistachio, cashew, walnut, honey*

**\*Substitute one protein choice for a Heritage Farms Double-Bone Tomahawk Pork Chop. Additional \$10 per person**