

bar MORUNO

Our private dining room accommodates up to 14 Guests and offers a choice of menus plus supplemental options. The pricing indicated is for food only; beverage, tax 22% gratuity and a 5% service charge are additional. There is a \$1200 food and beverage minimum charge. We would be pleased to work with you to choose cocktails and wine in advance if you prefer.

We regret that we are not able to serve outside food or beverage.

SUPPLEMENTAL OPTIONS

You may substitute any of the below items for one protein choice. There is a \$15 per person supplemental charge.

Moruno Mixed Grill

Chicken, Beef & Lamb Morunos served with rye flatbread, garlic yogurt, pickled onions & pepperoncini

Wood-Fired Lamb Leg & Saddle

grilled lemon, mint vinaigrette, rye flatbread

Rotisserie Prime Rib

yorkshire pudding & brown gravy

Grilled Double-Cut Rib-Eye

olive oil & maldon sea salt

All of the above served with Gūnpowder Potatoes



bar MORUNO

\$95 per person plus tax, gratuity and beverage

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

Plato de Chorizo y Manchego
quince paste, guindilla peppers

A Selection of Conserva from Portugal
served with house pickles, butter & bread
***Optional: Add \$8 per person**

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

Marinated Feta  
*cilantro, shallot, lemon, aleppo*

Radicchio Salad  
*marcona almonds, manchego, quince paste, sherry vinaigrette*

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Mejadra
rice, lentils, garlic yogurt, fried onions, cilantro, turmeri

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

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

~OR~

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

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Tarta de Queso  
*basque cheesecake, passionfruit, kumquat*

Baklava  
*pistachio, cashew, walnut, honey*

# bar MORUNO

*\$125 per person plus tax, gratuity and beverage*

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

Plato do Chorizo y Manchego  
*quince paste, guindilla peppers*

A Selection of Conserva from Portugal  
*served with house pickles, butter & bread*  
**\*Optional: Add \$8 per person**

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

Marinated Feta
cilantro, shallot, lemon, aleppo

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

Radicchio Salad
marcona almonds, manchego, quince paste, sherry vinaigrette

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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*

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Tarta de Queso
basque cheesecake, passionfruit, kumquat

Baklava
pistachio, cashew, walnut, honey