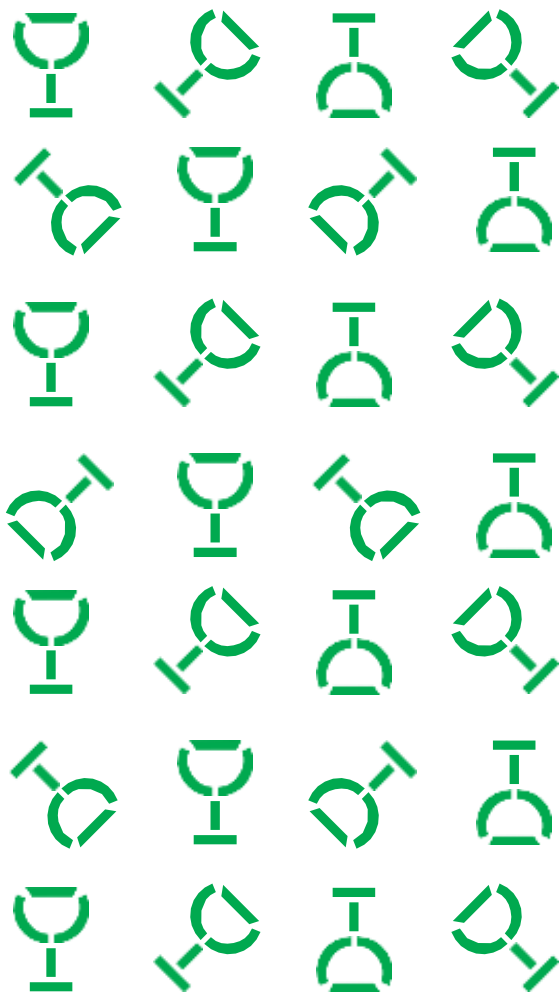


# MENU



## MENU

### TO SHARE

- Burrata with cherry tomatoes, cherries and greens
- Prawn carpaccio with dried tomato, pesto and pine nuts
- Iberian ham croquettes
- Russian salad with Balfegó tuna
- Zucchini cannelloni with cremette cheese, avocado, dry tomato and passion fruit

### MAIN COURSE

- To choose 1
- Grilled Mordisco hamburger
- Steamed sea bass with miso and pak choi
- Orecchiette with camembert, sage and lime

### DESSERT

Mordisco's Cheesecake

### DRINKS

Verdejo, 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 cherry tomatoes, cherries and greens
- Prawn carpaccio with dried tomato, pesto and pine nuts
- Portobello, truffle and idiazabal croquettes
- Beef and foie carpaccio
- Zucchini cannelloni with cremette cheese, avocado, dry tomato and passion fruit

### MAIN COURSE

- To choose 1
- Classic stek tartare
- Steamed sea bass with miso and pak choi
- Fresh truffled tagliolini

### 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

## MENU

### TO SHARE

- Burrata with cherry tomatoes, cherries and greens
- Prawn carpaccio with dried tomato, pesto and pine nuts
- Portobello, truffle and idiazabal croquettes (2 units/pax)
- Balfegó tuna airbag, Iberian ham and black garlic (1 unit/pax)
- Iberian ham, coca bread with tomato
- Beef and foie carpaccio
- Zucchini cannelloni with cremette cheese, avocado, dry tomato and passion fruit

### MAIN COURSE

- To choose 1
- Classic stek tartare
- Sautéed squids with spinach, asparagus and chimichurri sauce
- Fresh truffled tagliolini

### DESSERTS

Red berries puf pastry or

Mordisco's cheesecake

### DRINKS

Albariño D.O Rias Baixas  
Marqués de Murrieta D.O Rioja  
Water and Coffee

1 bottle of white or red wine every 3 people

## MENU MORDISCO PARA GRUPOS



## COCKTAIL MENU

Tuna airbag, Iberian ham and black garlic

Shoot of tomato cold soup

Russian salad with Balfegó tuna

Cantabrian anchovy with smoked butter

Our bravas potatoes "churros"

Iberian ham on cristal bread

Andalusian style octopus brochette with rocoto pepper mayonnaise

Smoked sardine "gilda"

Foie sandwich

Mini búrguer with mushroom sauce

Iberian rib dumpling

Creamy Iberian ham croquettes

## DESSERTS

Assorted mini pastries

## DRINKS

Verdejo D.O Rueda

Bancal del Bosc D.O Montsant

Water and coffee

1 bottle of white or red wine every  
3 people