



**MORA**  
RESTAURANT & BRASSERIE

The Quay St Peter Port Guernsey  
GY1 2LE Channel Islands  
Tel: 01481 715053  
email: eat@mora.gg  
www.mora.gg

All our dishes are freshly prepared on the premises from carefully sourced premium ingredients, locally produced wherever possible.

### TAPAS MENU

try our popular tapas dishes - ask for the tapas menu - lots of choice and big on taste!

### MORA'S BAR OPEN ALL DAY

from 10.00am till late - serving drinks and quality snacks

### AFTERNOON MENU

our new afternoon menu is now available - relax and enjoy!

#### PLEASE NOTE:

Some dishes may contain nuts. Our crab is locally handpicked and although we check thoroughly it may contain small pieces of shell.

### SERVICE

We do not add a service charge to your bill but if you are pleased with the service, feel free to reward your server.

All Major Credit cards accepted

We accept only local cheques accompanied by valid cheque card.

# M O R A B R A S S E R I E M E N U

## STARTERS

Seasonal soup of the day	5.50
Pork Belly, Crispy Octopus, Mango Salad, Sweet Corn Popcorn	8.50
Seared Guernsey Scallops, Palestinian Cous Cous, Red Pepper & Basil Salad	9.00
Glazed Goats Cheese, (v) Snap Bread, Chickpea Salad, Honey & Sesame Dressing	7.00
Mora Caprese, (v) Mozzarella, Tomato, Avocado Salad	6.50
Crab Cakes, Grilled Peaches, Gem Lettuce Salad, Lime Dressing	8.50
Pan Fried Calamari, Chorizo, Garlic & Chilli Flakes	7.50
Home Cured Duck Ham, Cumin Roasted Aubergine, Pomegranate, Coriander	8.50
Rocquaine Oysters (6) 9.50 (12) 18.00 Shallot & Red Wine Dressing	
Oak Smoked Salmon, Guernsey Crab & Prawns, Preserved Lemon Mayonnaise	8.50
"Wallow" Rustic Pulled Pork Terrine, Toasted Walnut Bread, Pickles	9.00

## FISH & SHELLFISH

Filet of Seabass, Roast Red Onion Salad, Walnut Salsa	18.00
Mora Fish & Chips, Pan Fried Seabass, Brill, Scallops, Tempura Prawns, Fries & Mushy Peas	19.00
Mora Fish Pie, with Smoked Guernsey Cheddar Mash	15.00
Spiced Medallions of Monkfish, Aubergine Cheesecake, Sesame Yoghurt Dressing	18.00
Baked Filet of Cod, Wild Mushrooms, Sage & Pancetta Crumbs	15.50
Guernsey Lobster, market price Grilled or Thermidor, New Potatoes & Dressed Leaves	

## MEAT & POULTRY

Medallions of Fillet Steak, Shallot Rosti, French Beans, Soya Balsamic Glaze	21.50
Pan Fried Strips of Calves Liver, Melted Onions & Marsala, Buttered Spinach	17.50
Honey Roast Duck Breast, Dauphinoise Potatoes, Grilled Endive	17.50
Roast Rack of Lamb, Pea & Mint Croquettes, Red Currant Sauce	18.00
Mixed Grill, Sirloin Steak, Gammon, Calves Liver, Sausage & Chicken	20.00
Paprika Pork Tenderloin, Fennel & Apple Slaw, Quince Aioli	14.00

## FROM THE GRILL

All dishes from the grill are served with fries, flat mushrooms & vine tomatoes

8oz Sirloin,	19.50
8oz Fillet	25.00
18oz T-Bone	27.95
Chateau Briand (share for two)	55.00
Breast of Chicken	14.00
Town Butchers Sausage & Mash, Onion Gravy	14.00
Grilled Seafood Platter for Two Whole Lobster to share, Seabass, Brill, Monkfish, Tempura Prawns, Scallops & French Fries	65.00
CHOICE OF SAUCES all at 2.00 EACH Brandied Pink Peppercorn, Classic Diane, Béarnaise, Garlic Butter, Fort Grey Blue Cheese Butter, Guernsey Cheddar, Jalapeno, Bacon & Cream	

## PASTA, RISOTTO & VEGETARIAN

	starter	main
Seafood Linguini, Crab Meat, Mussels, Clams, King Prawns in White Wine Sauce	9.00	17.00
Gnocchi with Wild Mushrooms, (v) Grilled Corn, Almonds & Oregano	7.00	13.00
Hand Picked Guernsey Crab Risotto, Lemon Zest, Parmesan Shavings	9.00	17.00
Spinach & Ricotta Ravioli, (v) Tomato Sauce & Fried Duck Egg	7.00	13.00
Summer Vegetable & Mint Risotto, (v) Lemon Oil Drizzle	7.00	13.00
Linguini of Smoked Salmon, Crab, Crème Fraiche & Chives	8.00	15.00
Goats Cheese & Roast Tomato Mac & Cheese, Gremolata Crust (v)	7.00	13.00

## MORA'S WOODEN PLATTERS

	FOR ONE	TO SHARE
Hand Carved San Daniele Parma	12.00	23.00
Wallow Meat Board Featuring Charcuterie from Pigs reared on his St Pierre Du Bois Farm by Guerseyman Mark Terry	12.00	23.00
Mixed Seafood Platter	14.00	26.00
Veggie Platter (v)	8.00	16.00
Chef's tasting platter A combination from all the platters above	14.00	26.00

## BURGERS

Mora Big Burger, Bacon, Smoked Guernsey Cheddar, Pickled Cucumber	14.00
Chicken Burger, Bacon, Brie & Redcurrant Jelly	13.00
Halloumi Burger, (v) Grilled Aubergine, Humus, Pesto	12.00
White Bean & Red Lentil Burger, (v) Paprika, Aoili	12.00

## SIDE ORDERS

Kale, Bacon, Chilli Butter	3.50	Spinach, Quinoa, Pomegranate & Manchego Salad	4.50
Crispy Courgette Fritters, Sumac Salt	4.00	Marmalade Glazed Baby Carrots	4.00
Cauliflower Gremolata, Parsley, Lemon Zest, Bread Crumbs	3.50	Goats Cheese, Sun blushed Tomato Macaroni & Cheese	4.50
Chorizo Saute Potatoes	4.00	Garlic Roasted Baby Potatoes, Blue Cheese, Bacon	3.50
Potato Rosti	3.50	Green Salad	3.75
Tempura Onion Rings	3.50	Mixed Salad	3.75
Grilled Corn on the Cob, Chilli & Lime Butter	3.50	Tomato & Onion	3.75
		Rocket Parmesan Salad	3.75

## SALADS

	starter	main
Chicken and Bacon, Cos Lettuce, Parmesan Shavings, Croutons, Boiled Egg, Caesar Dressing	7.50	14.50
Crab & Prawn, Mixed Leaves, Tomato, Cucumber, Marie Rose Dressing	9.50	18.00
Panzanella, Vintage Tomatoes, Mozzarella, Basil, Tomato Dressing	8.00	15.50
Watermelon & Feta, Marinated Olives, Preserved Lemon	6.75	13.00