



The Quay St Peter Port Guernsey
GY1 2LE Channel Islands
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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.

designed & produced by
Steve Free Graphics 01481 728283

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
Fricassee of Wild Mushrooms, on toasted Brioche, White Truffle & roast Shallot Vinaigrette	6.75
Seared Guernsey Scallops, Crispy Serrano Ham, marinated Artichokes, smoked Paprika dressing	9.00
Air Cured Beef, Piquillo Pepper and Rocket Salad, Crispy Sardinian Bread	9.00
Goats Cheese on Roast Butternut Squash, (v) Ginger Roasted Tomatoes & Lime Yoghurt	7.00
Scottish Oak Smoked Salmon, Guernsey Crab & Prawns, Dill Marinated Cucumber	8.50
Mora Crab Cakes, Orange, Medjool Date & Herb Salad, Toasted Fennel Seed Dressing	8.50
Pan Fried Calamari, Chorizo, Garlic & Chilli flakes	7.75
Grilled Pear, Tellegio & Pancetta Salad, Chorizo, Garlic & Chilli flakes	7.50
Rocquaine Oysters (6) 9.50 (12) 18.00 Shallot & Red Wine Dressing served with glass champagne add 7.25	

FISH & SHELLFISH

Filet of Seabass, on creamed Leeks, Tiger Prawns & Lobster Essence	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	15.50
Spiced Medallions of Monkfish, with Merguez Sausages, Chorizo & Bean Stew	18.00
Roast Loin of Cod, Lemon, Coriander & Chickpea Puree, Spiced Grilled Aubergine	15.50
Guernsey Lobster, market price Grilled or Thermidor, New Potatoes & Dressed Leaves	

MEAT & POULTRY

Medallions of Fillet Steak, on Bubble & Squeak with Roasted Shallots	22.50
Calves Liver & Smoked Bacon, Creamy Mash, Red Onion Gravy	17.50
Roast Duck Breast & Confit Leg, with Lentils Celeriac & Black Pudding	17.50
Roast of Breast of Chicken, with Tallegio Cheese & Parma Ham, on roast Tomato Linguini	14.50
Slow Cooked Shank of Lamb, Shepherd's Pie	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) Choice of Sauce, Buttered Spinach, French Fries	55.00
Breast of Chicken	14.00

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	8.75	17.00
Chestnut Gnocchi, (v) Wild Mushrooms & baby Spinach, Creamy sauce	6.85	13.70
Hand Picked Guernsey Crab Risotto, Lemon Zest, Parmesan Shavings	8.75	17.00
Tomato, Goats Cheese Caramelised Walnut Tart, (v) Red Pesto	6.75	14.00
Pumpkin Tortellini, (v) Truffle Cream, Sage & Amaretti Crumble	6.75	14.00

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

French Fries	4.00	Root Veg Gratin, Parmesan Crust	3.50
Crispy Courgette Fritters, Sumac Salt	4.00	Spinach, Quinoa, Pomegranate & Manchego Salad	4.50
Cauliflower Gremolata, Parsley, Lemon Zest, Bread Crumbs	3.50	Marmalade Glazed Baby Carrots	4.00
Chorizo Saute Potatoes	4.00	Garlic Roasted Baby Potatoes, Blue Cheese, Bacon	3.50
Potato Rosti	3.50	Mixed Salad	3.75
Tempura Onion Rings	3.00	Tomato Onion Salad	3.75
Grilled Corn on the Cob, Chilli & Lime Butter	3.50	Rocket Parmesan Salad	3.75

SALADS

	starter	main
Chicken & 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
Lobster Salad, half or whole Served with New Potatoes	price of the day	