BAR MORO

EVENING MENU
September 2026

Marinated olives 45

Deepfried olives, “hot honey” & Pecorino Romano 65

Oyster, calamansi mignonette & elderflower 40 / 110 / 210

Fried oyster & fennel “remoulade” 40 / 110 / 210

Shrimp toast, achiote, ajo blanco & lardo 75

Coppa di Parma 95

Bread & olive oil 45

Scallop, white currant, pickled coriander seeds & mandarin oil 145

Langoustine, piquillo piperade, bisque, crouton & almond oil 150

Cucumber, fennel, green raisins, capers, thai basil & Pecorino Pepato 135

“Creamy Corn”, chickpea miso, rosemary, buckwheat & Scamorza 165

Risoni, chanterelle, mascarpone & Reypenaer 240
‘ add truffle 50 ‘

Hake, tomato, artichoke, harissa & lobster bearnaise 245

Côte de beouf, madagascar pepper sauce & Brillat Savarin (2 pers.) 750

Créme fraîche parfait, melon & fig leaf 95

Chocolate ice cream, coffee, plum & balsamico 95

5-servings chef’s choice menu 565

4-glass wine pairing 445

**Please address any allergies with the staff*

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BEVERAGES

COCKTAILS ~ 120

Hibiscus Paloma
Negroni
Amaretto Highball
Naked & Famous
Spicy Margarita
Passionfruit Milk Punch
Espresso Martini
Chic Corea ~ non alcoholic
Americano ~ non alcoholic

AVEC ~ 4cl

Mezcal ~ Espadin ~ AWRY 90
Chartreuse ~ yellow or green 90
Grappa di Moscato 100
Rum ~ Reserva Exclusiva ~ Diplomatico 100
Cognac ~ 10 Generations ~ Pierre Ferrand 110

BEER ~ To Øl

45 days ~ Organic Pilsner 60
Snublejuice ~ IPA 60
Implosion ~ non alcoholic 55

NON ALCOHOLIC

Lemonade 45
Coca Cola ~ Coca Cola Zero 45
Orangina 50
Muri Passing Clouds ~ sparkling 80
Muri Fade to Black ~ sparkling red 80
Water per person 25

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