

MORA BRASSERIE MENU

MORA'S TAPAS

Basket of Bread & Dips	£2.75	San Daniele Ham Croquettes smoked paprika mayonnaise	£5.75
Spiced salted Almonds & Olives (v)	£3.50	Oopsies maple marinated smoked bacon twists	£3.95
Rocquaine Oysters (6) £8.95 (12) £17.00	£7.25	Deep Fried Jalapeño Poppers filled with herbed cream cheese	£4.00
Chargrilled Beef Skewers served with garlic bread	£5.50	Empanadas crispy poppy seed pastry filled with squid, chorizo & cheese	£5.50
Whitebait served with lemon & harissa mayonnaise	£4.25	Tempura Tiger Prawns chilli & coriander sauce	£5.50
Crispy deep fried Olives stuffed with cheese	£3.75	Chorizo & Red Onions cooked in Rocquette cider sauce, crispy duck egg on top	£5.95
Pan fried Calamari chilli flakes, chorizo & garlic	£4.95	Crispy Artichokes Wedges green olive aioli	£4.50
Glazed Goat's Cheese rosemary, honeyed figs & rocket	£5.25	Salted Cod Fritters lemon & chive mayonnaise	£4.75
Manchego Cheese and Quince	£4.75	Chicken Lollipops marinated in chilli, ginger & Coca-Cola	£5.25
Wild Mushroom on Brioche truffle dressing	£5.00		

MORA'S WOODEN PLATTERS

	FOR ONE	TO SHARE
Hand Carved San Daniele Parma	£10.25	£20.00
Mixed Seafood Platter	£12.95	£25.50
Continental Cured Meats & Salami	£9.25	£18.00
Marinated Grilled Vegetables	£6.75	£13.00
Guernsey & Other Cheeses	£6.95	£13.50
Chef's Tasting Platter (A combination from all platters above)	£11.95	£23.50

SALADS

	STARTER	MAIN
Guernsey Crab & Prawns with Marie Rose sauce	£8.75	£16.50
Chicken & Crispy Bacon Parmesan shavings, grain mustard dressing	£7.25	£13.75
Goats Cheese on Brioche baby spinach, toasted nut & sultana salad	£6.75	£12.50
Guernsey Lobster new potatoes		market price

FROM THE CHARGRILL

<i>Sharing platter served with Fries, Spinach & choice of sauce</i>	8oz Sirloin Steak £19.50	Escalope of Corn Fed Chicken £13.00 <i>chilli lime butter, fries & spinach</i>
Prime Aged Rib of Beef £47.00	8oz Fillet Steak £25.00	Meadowcroft Farm Pork Snorker Sausage £10.50 <i>mashed potatoes & onion gravy</i>
Chateaubriand £55.00	18oz T-Bone Steak £27.50	Mixed Grill £19.90 <i>steak, gammon, calves liver, pork snorker, chicken</i>
Seafood Mix Platter £65.00	<i>All Steaks are served with Fries, flat Mushroom & Vine Tomatoes</i>	

GOURMET BURGERS

All Burgers served with Mixed Salad, Fries, Jalapeno Pepper & Onion Rings

Surf & Turf 1 beef pattie, half lobster, truffle mayo, iceberg lettuce	£25.00
Mora Crab Burger sweet corn & spring onion salsa	£15.00
Mora Big Burger 2 beef patties, melted Mozzarella, bacon	£12.75
Chargrilled Chicken & Bacon tarragon mayonnaise, caramelized onion	£12.75
Crispy marinated Halloumi roast red peppers, grilled Portabello mushroom	£11.00

PASTAS

	STARTER	MAIN
Mora's Seafood Linguini	£8.75	£17.00
Gnocchi roast tomato sauce, basil pesto & mozzarella	£6.85	£12.95
Guernsey Crab Risotto grilled peppers, parmesan shavings	£7.25	£14.00
Wild Mushroom Linguini parmesan shavings	£7.00	£13.75
Tomato, Goats Cheese Ravioli almond & basil pesto	£7.00	£13.75

ESPETADAS

All Espetadas served with Fries

Lamb, Red Onion, Courgettes & Aubergine marinated in thyme, sumac with tatziki sauce	£13.95
Salmon, Prawns, Cherry Tomatoes lobster butter	£12.95
Beef, Peppers, Onions marinated in red wine, rosemary and garlic	£14.50

Please ask a member staff for Espetada of the day

SIDE ORDERS

Mora Ridgeback Potatoes £3.50	Mixed Salad £3.75
Buttered New Potatoes £2.75	Tomato & Onion £3.75
Sauté Potatoes £3.50	Rocket Parmesan £3.75
French Fries £2.95	
Selection of Vegetables £3.95	CHOICE OF SAUCES
Courgette Frites £3.95	Brandied Pink Peppercorn £1.95
Guernsey Spinach £3.95	Classic Diane Sauce £1.95
Green Salad £3.75	Béarnaise Sauce £1.95
	Garlic Butter £1.95

BRASSERIE SET LUNCH MENU (only available in the Brasserie)

STARTERS

Seasonal Soup of the Day
Salted Cod Croquettes dill cucumber ribbons, lemon zest & chive mayonnaise
Goats Cheese Spring Roll with red pepper salad & green chili relish
Parma Ham Salad pear, pine nuts, pecorino shavings

MAINS

Ribeye Steak with fries & Béarnaise sauce
Breast of Chicken, Chorizo & Onion Casserole herb crème fraiche dressing
Salmon & Prawns Skewers marinated in soy & lime served with coriander, rice, noodle salad & Cashew nuts
Gnocchi roast tomato sauce, basil pesto and mozzarella

DESSERT

Banana Sticky Toffee Pudding salted caramel ice cream
Apple Pie Panna Cotta with cinnamon ice cream
Hechet Farm Ice-cream vanilla, dark chocolate, strawberry, cinnamon, salted caramel (choice of 3 scoops)
Selection of Guernsey & others Cheeses rhubarb chutney, celery & biscuits

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

FIRST COURSES

Seasonal soup of the day **£5.50**

Smoked Duck Breast,
Dark Chocolate Swoosh, Oak Aged Whiskey Gel **£8.50**

Seared Guernsey Scallops,
Honey & Soya Roasted Belly Pork, Curried Cashew
Nut Cream, Frazzled Parsnips **£8.95**

Oak Smoked Scottish Salmon,
Guernsey Hand Picked Crab & Tiger Prawns,
with chive crème fraîche & preserved lemon
mayonnaise dressing **£8.75**

Caramelised Tomato Tart,
Herb Salad, Panko Crumbed Bocconcini,
Basil Pesto Cream **£6.50**

Glazed Goats Cheese,
Cinnamon & Cardamom Pickled Pears,
Sesame Seed, Caramelised Pecan Nuts,
baby Spinach **£7.95**

**Slow cooked Lamb Shank &
Prosciutto Terrine,**
with Gin soaked Damsons,
Roast Heritage Beets **£8.75**

Mora Crab Cakes,
Celery, Apple & Walnut Salad,
Rocquette Cider dressing **£8.50**

Rocquaine Oysters, shallot & red wine dressing
(6) **£9.25** (12) **£18.00**

MAIN COURSES

FISH & SHELLFISH

Seared Filet of Seabass,
on Guernsey Crab & Fennel Risotto,
smoked Pepper and Brandy drizzle **£18.00**

Baked Filet of Monkfish,
Lemon, Coriander & Chick Pea Puree,
Spiced Grilled Aubergine **£17.00**

Filet of Cod on Savoy Cabbage,
with a Ham Hock, Pearl Barley &
Vegetable Broth **£16.75**

Grilled Fillet of Turbot,
Spinach, Sautéed Potatoes **£23.75**

Guernsey Lobster - market price
grilled or thermidor, new potatoes & dressed leaves

MEATS & POULTRY

Medallions of Fillet Steak, slow braised Ox
Cheeks, Horseradish Creamed Potatoes **£21.00**

Breast of Chicken, Sweet Potato & Orange
Puree glazed with Manchego Cheese
& Chorizo **£14.00**

Calves Liver & Smoked Streaky Bacon,
Bubble & Squeak, Red wine & Onion sauce **£17.25**

Spiced Roast Rump of Lamb,
pulled Lamb Samosa, Herbed Apricots, Buttered
Spinach, Toasted Pine-nut Jus **£17.25**

Roast Breast of Duck & Confit Leg,
with Lentils, Celeriac, Black pudding
& spicy apples **£16.75**

CHEF'S RECOMMENDATIONS

FIRST COURSE

Pan Fried Calamari,
chorizo, chili & garlic **£7.50**

Scallops & Prawn Thermidor, £12.00

Sherry Marinated Quail,
Candied Ginger &
Medjool Date Salad **£7.50**

MAIN COURSE

Grilled Seafood Platter for Two,
whole lobster to share, seabass, brill, monkfish,
tempura prawns, scallops & French fries **£65.00**

Mora Fish & Chips, pan fried seabass,
brill, scallops, tempura prawns, fries, mushy peas **£19.00**

Mixed Grill, Sirloin Steak, Gammon,
Calves Liver, Pork Snorker Sausage & Chicken **£19.50**

At MORA we pride ourselves on sourcing local and sustainable produce whenever possible

FROM THE GRILL

All dishes from the grill are served with Fries, Flat Mushrooms & Vine Tomatoes

8oz Sirloin **£19.75**

8oz Fillet **£23.75**

18oz T-bone **£25.95**

Chateaubriand

served for two £55.00

Choice of Sauce, Buttered Spinach,
French Fries

Breast of Chicken £13.75

CHOICE OF SAUCES

all at £1.95 each

Brandied Pink Peppercorn

Classic Diane Sauce

Béarnaise Sauce

Garlic Butter

Fort Grey Blue Cheese Butter

Spicy Harissa & Rose Petal Hollandaise

PASTA, RISOTTO & VEGETARIAN

Seafood Linguini, Crab meat, Mussels,
Clams, King Prawns in white wine sauce
starter **£8.50** main **£16.75**

Hand Picked Guernsey Crab Risotto,
with lemon zest, starter **£7.25** main **£14.00**

✓ Chestnut Gnocchi,
wild mushrooms & baby Spinach, cream sauce
starter **£6.75** main **£12.95**

✓ Ravioli of Pumpkin & Goat Cheese,
nut brown Sage Butter,
Toasted Pumpkin Seeds
starter **£6.50** main **£13.50**

✓ Root Vegetable Tart Tatin,
glazed Goat cheese,
Rosemary infused Caramel **£13.50**

SIDE ORDERS

Mora Ridgeback Potatoes **£3.50**
(crispy layers of potato & chorizo infused with thyme & garlic)

Buttered New Potatoes **£2.75**

Sauté Potatoes **£2.75**

French Fries **£2.75**

Selection of Fresh Market Vegetables **£3.95**

Courgettes Frites **£3.95**

Broccoli with Hollandaise **£3.45**

Minted Peas **£2.75**

Guernsey Spinach **£4.25**

French beans, Reggiano Parmesan **£3.25**

Green Salad **£3.20**

Mixed Salad **£3.75**

Tomato Onion Salad **£3.75**

Rocket Parmesan Salad **£3.75**

✓ denotes vegetarian dish

PLEASE NOTE

Should you have any allergies, please ask the management. We will be delighted to create a suitable menu for you. Our crab is handpicked and may contain small pieces of shell.

No service charge will be added to your bill.

We believe that gratuities must be earned and are at your discretion.

MORA BRASSERIE WINES

CHAMPAGNE

Forget Brimont 1er Cru Bru	£37.50
Veuve Cliquot	£58.50
Pol Roger (2004)	£70.00
Billecart-Salmon, Blanc des Blancs, Grand Cru	£90.00
Dom Pérignon, Brut	£165.00

CHAMPAGNE ROSE

Forget Brimont, Rose 1er Cru Bru	£37.50
Laurent Perrier, Rose, N.V.	£85.00

SPARKLING WINES

Prosecco Di Valdobbiadene extra dry Italy	£27.55
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WHITE WINES

FRANCE

Domaine de Chezelle, Sauvignon, Loire	£19.75
Macon Loché, Chardonnay, Bourgogne	£23.75
Muscadet de Sevre et Maine Sur Lie, Cuvee MLM	£27.95
Vire-Clesse, Pierres Blanches, Domaine Andre Bonhomme	£30.40
Sancerre, Domaine Christian Salmon	£34.75
Sancerre Cuvee Silex, Domaine Christian Salmon	£44.95
Petit Chablis, Domaine Garnier	£26.90
Chablis Domaine Garnier	£34.75
Chablis 1er Cru, Domaine J.P & B Droin	£80.00
Chateauneuf-du-Pape, La Bastide Saint Dominique	£65.00
Pouilly Fume, Chateau de Tracy	£44.50
Pouilly Fume, Chateau de Tracy HD	£90.00
Puligny Montrachet, Domaine Carillon	£71.65
Meursault, Les Chevalieres, Alain Coche	£81.65

CHILE

Tabali Sauvignon Blanc Special Reserve	£25.95
Tabali Chardonnay, Special Reserve	£25.95

ITALY

Gavi Di Gavi La Giustiniana	£32.50
Pinot Grigio, Franz Haas	£34.95
Riesling delle Langhe, Podera Colla	£35.75

SOUTH AFRICA

Rickety Bridge Chenin Blanc	£26.95
Rickety Bridge Chardonnay	£26.95
Thelema Sauvignon Blanc	£31.95

AUSTRALIA

Viognier, Willunga 100	£23.95
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NEW ZEALAND

Ned Pinot Grigio	£23.50
Lake Chalice, Sauvignon Blanc	£33.95
Elephant Hill, Chardonnay	£36.50
Elephant Hill, Viogner	£36.50

PORTUGAL

Quinta de Avelada	£24.50
Esporao, Alentejo	£28.45

SPAIN

Albarinho, Martin Codax	£26.95
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RED WINES

FRANCE

Cotes du Rhone, Domaine Lafond	£21.65
Domaine Fayau, Bordeaux Superieur	£23.25
Chateau Parenchere, Bordeaux Superieur	£23.95
Chinon Le Logis de la Bouchardiere	£25.00
Fleurie, Domaine de Gry-Sablon	£25.95
Morgon, Beaujolais, Domaine Jambon	£31.25
Château Peymouton, Grand Cru, Bordeaux	£37.50
Chateauneuf-du-Pape, Domaine Mathieu	£43.50
Gevrey Chambertin, Vieilles Vignes, Dom. Rossignol-Trapet	£76.80
Château Batailley, Grand Cru Class, Bordeaux	£86.25

CHILE

De Gras Reserva Merlot	£23.50
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AUSTRALIA

The Black Craft, Shiraz, Barossa Valley	£27.95
Bethany Shiraz, Barossa Valley	£46.45

ITALY

Chianti Classico Villa La Pagliaia	£25.90
Barolo, Alasia	£36.75
Amarone Alpha Zeta	£55.75

PORTUGAL

Azamor, Alentejo	£27.95
Esporao Reserva	£35.30

CALIFORNIA

Cannonbal Cabernet Sauvignon	£53.60
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SPAIN

Vina Marro Rioja, Crianza	£23.90
Rioja Marques de Caceres, Grand Reserva	£41.70

ARGENTINA

Altos Los Hormigos, Malbec	£27.95
Colome, Malbec	£44.50

SOUTH AFRICA

Le Riche Cabernet Sauvignon / Merlot	£25.50
Chamonix Pinot Noir Reserve	£28.50
Thelema Cabernet Sauvignon	£49.50

NEW ZEALAND

Blind River Pinot Noir, Marlborough	£36.50
Tiki, Pinot Noir, Marlborough	£43.95

ROSE WINES

FRANCE

Cotes De Provence Chateau L'Aumerade	£24.65
Sancerre Christian Salmon	£33.75

HALF BOTTLES

CHAMPAGNE

Pol Roger "White Foil brut	£31.90
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WHITE

Macon Loche, Chardonnay, Bourgogne	£14.20
Chablis 1er Cru Monts de Mileu	£21.75

RED

Chateau Parenchere, Bordeaux Superieur	£13.60
Rioja Monte Real	£19.50
Chateauneuf du Pape, Domaine Mathieu	£21.50

DESSERT WINES

	GLASS	BOTTLE
Muscat de Beaumes, Domaine de Durban (0.375cl)	£4.50	£35.00
Quady Elysium, Black Muscat (0.375cl)	£5.50	£45.00
Pineau de Charantes (0.750cl)	£4.00	£50.00

BEERS & CIDERS

DRAUGHT BEERS

	PINT	HALF PINT
Peroni	£5.20	£2.65
Guinness	£4.30	£2.20
Somersby Cider	£4.30	£2.20

BOTTLES

	BOTTLE
Budweiser	£3.45
Corona	£3.45
Becks Blue 0%	£3.45
Rocquette Cider (Local)	£4.70
Magners	£4.70
London Pride	£4.70
Liberation Ale (Local)	£4.70

Should you wish to check the vintage of a wine - please ask your waiter

MORA HOUSE WINES served by the glass and bottle

CHAMPAGNE	GLASS	BOTTLE	RED WINES	small 175ml	large 250ml	BOTTLE	
Champagne Forget Brimont 1er Cru Brut	£9.10	£37.50	Rigal Malbec (France)	£4.50	£6.00	£17.95	
Champagne Forget Brimont 1er Cru Brut Rose		£37.50	Bourgogne Pinot Noir, (France)	£4.50	£6.00	£17.95	
Prosecco Di Valdobbiadene, Extra Dry, Italy	£6.70	£27.55	Marques de Caceres, Excellens, Rioja (Spain)	£4.50	£6.00	£17.95	
			Bellingham Merlot, (South Africa)	£4.50	£6.00	£17.95	
WHITE WINES	small 175ml	large 250ml	BOTTLE	ROSE WINES			
Louis Latour, Chardonnay (France)	£4.50	£6.00	£17.95	Marques de Caceres, Excellens, Rioja (Spain)	£4.50	£6.00	£17.95
Los Vascos, Sauvignon Blan (Chile)	£4.50	£6.00	£17.95	Ponte Pietra, Pinot Grigio, Blush (Italy)	£4.50	£6.00	£17.95
Ponte Del Diavolo, Pinot Grigio (Italy)	£4.50	£6.00	£17.95	Water Edge, Zinfandel, Blush (USA)	£4.50	£6.00	£17.95



MORA

RESTAURANT & BRASSERIE

The Quay St Peter Port Guernsey
GY1 2LE Channel Islands

Tel: 01481 715053 Email: eat@mora.gg

www.mora.gg

MORA'S BAR OPEN ALL DAY

from 10.00am till late - serving drinks, cocktails and quality snacks

SERVICE CHARGE

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

Credit cards accepted



We accept only local cheques accompanied by valid cheque card.