

# ATMÓFERAS MORDISCO

## STARTERS & GREENS

Carrot cream with violet potato foam 10.70

Stewed lentils with vegetables and herbs 11.50

Burratina cheese with tomato tartar and arugula 15.90

Spinach salad with pumpkin and smoked goat cheese 11.50

Green beans salad with smoked salmon, broccoli and grated egg yolk 13.80

Beet avocado and tomato tartar 11.80

Assorted tomatoes with dry tomato cream 10.20

Tuna tartar 15.50

Croaker ceviche 15.50

Terrace supplement, 10% per item

## APPETIZERS

Olives, national variety 2.50

Ham croquettes 6.90

Cheese fritters 7.00

Churros Bravos Mordisco 8.20

Crunchy chicken with herbs 10.80

Andalusian style fried squids with wasabi mayonnaise 11.40

Garlic shrimp 16.80

Steamed mussels with gorgonzola 13.90

Mordisco style crispy ribs 11.80

Toasted bread with tomato 3.50

Iberian ham (80gr.) 23.50

## RICE & PASTAS

Bolognesa pasta 11.80

Truffled rigatoni with parmesan 16.50

'Rostit' cannelloni with aubergine béchamel 14.00

Black tagliolini with garlic shrimps, squids and piquillo pepper 15.00

Paella with clams, squids and prawns (min 2pers.)\* 25.00

Paella with butifarra sausage, chicken, ribs and mushrooms (min 2pers.)\* 23.00

Lobster rice soup (min 2pers.)\* 28.50

\*All Paellas are minimum for two people. Price per person. 20min approx.

## MEAT & FISH

Charcoal grilled hake with clams and velouté 17.80

Grilled salmon with wild rice, vegetables and curry 16.90

Chicken paillard with soy, green beans and dry toamto 15.50

Mordisco burger with mushroom sauce and fries (no bun) 14.50

Our American hamburger 100% beef 15.50

Hot veal carpaccio 15.20

Classic steak tartar 16.80

Charcoal grilled entrecôte with baby potatoes (400gr.) 26.00

Roasted lamb with creamy sweet potato and chestnuts 17.50

## DESSERTS

Brownie with ice cream 7.50

Cheesecake 7.50

Tiramisu 6.50

Fruits tartar 5.50

Ice cream ball 2.50

10% VAT included

\* Available information for allergic customers or with intolerances

#siempremordisco