



by *Mimiar*

#FASTGOOD
delivery & takeaway

HOURS

Every day
from 12pm to 12am

Avda. Rambla Méndez Núñez, 36
03002 Alicante
661.888.326

We want you to know:

That we try to accommodate any allergy or intolerance so you can enjoy your experience fully. Some of our dishes can be made gluten-free.

STARTERS

- **“Courtesy” snack:** Potatoes with oregano powder and lemon
- **“Paloma” Spanish-style Russian salad with salt-cured fish,** mullet and trout roe over a crunchy wheat crisp -1 per order- 4,50€
- **Iberian Pig’s Ear** with a charred poor cod brava sauce 9,90€
- **Free-range chicken fingers** with barbecue sauce 8,00€
- **Burrata salad** with almond pesto, tomato Concassé and avocado, served with a mango, mustard and nut vinaigrette 13,90€
- **Hand-cut potato wedges** with Iberian flavours and ham and truffle emulsion 7,00€
- **Flame-kissed tuna tartare** with roasted tomato and an oyster emulsion on flame marrow 22,90€
- **Tabarca potatoes au gratin** with carbonara sauce, beef, foie gras and Scamorza cheese 12,00€
- **Spanish-style Russian salad** with shrimp stuffed in an Indian “panipuri” -2 per order- 5,00€
- **Spanish Iberian ham Croquettes** -6 per order- 8,00€
- **Pollo a l’ast Croquettes:** Spanish-style rotisserie chicken with a toasted lemon mayonnaise -6 per order- 8,00€
- **Guacamole with nachos,** beef bolognese, “pico de gallo” and Parmesan cheese 14,00€
- **Oyster au gratin** with hollandaise sauce and ponzu -1 per order- 6,20€
- **Scallop au gratin** served in shells with spider crab, grilled pumpkin and Parmesan cheese -1 per order- 11,00€



COCACCIAS

Our version of the artisanal Spanish coca, a flatbread with different toppings, made with the traditional Italian focaccia recipe

- **Payés chicken cocaccia** with Majorcan sausage spread, Stilton cheese and honey 14,50€



- **Garlic prawn cocaccia**, cherry tomatoes, american creamy and a rocket purée 15,50€



- **Rubia Gallega Beef shank cocaccia**. Galician Blond beef glazed with chimichurri and Padrón (small green) peppers 14,50€



- **Carbonara cocaccia** with Iberian bacon, poached onion, cured egg yolk, black trumpet mushrooms, button mushrooms and Parmesan cheese 14,50€



- **Italian mortadella cocaccia**, pistachio praline and burrata 15,50€



All Cocaccias are made with ingredients of the highest quality to produce the best taste and aroma.

When assembling them, we top the moist base with a light velvety sauce that imparts an authentic flavour, paying homage to our natural and artisanal philosophy.

★ HOMEMADE BREAD

- **Artisanal brioche** with butter and rosemary, freshly baked 7,90€



SANDWICHES

We continue with the faster and more informal version in different formats of "sandwiches". Delicious proposals that you will surely love

- **“Pepito” puff pastry sandwich with Rubia Gallega (Galician Blond) beef tenderloin.** Let us know how you would like your meat cooked
 - with butter    11,90€
 - with foie gras    12,50€
 - with truffle    13,40€






- **Pekin duck sandwich** with yoghurt and mint, hoisin sauce and gherkins 14,40€
     






- **Prawns sandwich** with arugula garlic, cream cheese and avocado cream 14,40€
       



- **Chicken sandwich** with teriyaki sauce, Wasabi mayonnaise and sweet chili 11,40€
      

- **Brioche:**
 - **Lobster roll** with fresh coleslaw, carrot and and horseradish sauce 9,00€
         
 - **Red tuna roll** with guacamole, pico de gallo (Mexican fresh sauce) and Wasabi mayonnaise 10,90€
    
 - **Brioche of oxtail stewed in sake** with toasted sesame emulsion 12,50€
     

★Burger-Total Solidarity

- grilled beef, melted cheese, crispy bacon, fried egg, caramelized onion and “Boca Especial” sauce 13,60€
    

- **Cheeseburger with** and “Boca especial” sauce 8,50€
    

The dishes on this part of the menu can be accompanied by our **Hand-cut potato wedges** with Iberian flavours and ham and truffle emulsion 7,00€
 

★ When you order this burger, in addition to supporting a charitable organisation, you will also be automatically entered into a prize draw taking place each month; Find out more on our website.



HANDMADE CONFECTIONS

Our mouth-watering pastries, perfect for every sweet tooth

INDIVIDUAL SIZE

· Caramelized brioche French toast with 4-spice ice cream and Vermouth toffee 7,50€



· Cheesecake con toffe y su galleta 6,50€



· Molten chocolate cake with citrus chantilly and vanilla ice cream 8,00€



· Carrot cake, with carrot and white chocolate cream, mascarpone cream and mandarin gel 6,50€



· Molten cheesecake made with Picón Bejes-Tresviso blue cheese 7,50€

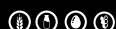


SHAREABLE SIZE

· Chocolate cake with a creamy salted caramel, coffee and peanuts 9,20€



· Young coconut filled with an EVOO cake, coconut and white chocolate mousse, citrus biscuit and passionfruit cream 9,80€




 PEANUTS

 GLUTEN


 DAIRY


 MOLLUSCS

 CRUSTACEANS

 SESAME

 SOYA

 SULFITES

 MUSTARD

 CELERY

 LUPIN

 EGGS

 NUTS

 FISH

Grupo Montoro ensures that all seafood products that are served raw or undercooked comply with the requirements laid out in the Royal Decree 1420/2006. The presence of traces of all allergens in any dish cannot be ruled out.



MOMA SET MENUS

BURGER TOTAL MOMA MENU // €17,60

• **Hamburger:** grilled beef, melted cheese, crispy bacon, fried egg, caramelized onion and “Boca Especial” sauce



• **Hand-cut potato wedges** with Iberian flavours and a truffle and ham emulsion



• **Drink:** soft drink, beer or water

ENJOY MOMA MENU //

€20.00 PER PERSON // FOR TWO PEOPLE

STARTERS

• **“Paloma” Spanish-style Russian salad with salt-cured fish**, mullet and trout roe over a crunchy wheat crisp



• **Spanish Iberian ham Croquettes**



• **Oyster au gratin** with hollandaise sauce and ponzu



MAIN

• **Pekin duck sandwich** with yoghurt and mint, hoisin sauce and gherkins



DESSERT

• **Molten chocolate cake** with citrus chantilly and vanilla ice cream



MOMA EXPERIENCE MENU //

€25.00 PER PERSON // FOR TWO PEOPLE

STARTERS

• **Spanish-style Russian salad** with shrimp stuffed in an Indian “panipuri”



• **Pollo a l'ast Croquettes:** Spanish-style rotisserie chicken with a toasted lemon mayonnaise



• **Scallop au gratin** served in shells with spider crab, grilled pumpkin and Parmesan cheese



• **Iberian Pig's Ear** with a charred poor cod brava sauce



• **Tabarca potatoes** au gratin with carbonara sauce, beef, foie gras and scamorza cheese



MAIN

• **“Pepito” puff pastry sandwich with Rubia Gallega (Galician Blond) beef tenderloin.** Let us know how you would like your meat cooked



DESSERT

• **Molten cheesecake** made with Picón Bejes-Tresviso blue cheese



PEANUTS

GLUTEN

DAIRY

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SESAME

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FISH

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DRINKS

SOFT DRINKS

· Coke, Sugar-free Coke, Caffeine-free and sugar-free coke, Orange Fanta, Lemon Fanta, Orange Aquarius, Lemon Aquarius, Nestea, Tonic €2.00

BEER AND VERMOUTH	small draught	medium draught	large draught
Heineken	€1.50	€2.00	€2.50
El Águila -unfiltered-	€1.60	€2.20	€2.80
Latino Limón	€1.40	€2.00	€2.40
18/70	€1.50	€2.00	€2.50
La Cibeles Rubia			€2.00
Judas			€3.20
Desperados			€3.00
Sol			€3.00
Paulaner			€4.50
Guinness			€5.00
El Alcázar			€3.50
El Águila -unfiltered- bottle			€2.20
Cruzcampo Gluten Free			€2.20
18/70 33cl			€2.10
Heineken Silver 33cl			€2.40
Montoro White Vermouth			€4.00
Montoro Red Vermouth			€4.00
Montoro Bitter Orange Vermouth			€4.00



WINE

Glass Bottle

WHITE WINE

· Refugallo, Godello y otras D.O. Ribeira Sacra	€4.80	€24.00
· La Ola del melillero, P.X. D.O. Sierras de Málaga	€3.50	€17.00
· Pazo Barrantes, Albariño D.O. Rias Baixas	€8.50	€42.00
· Don Pedro, Albariño D.O. Rias Baixas	€3.60	€17.00
· Caraballas, Verdejo, Valladolid	€3.80	€17.00
· Jean Leon 3055, Chardonnay D.O. Penedès	€4.00	€18.00
· Viña Amalia, P.X. Moscatel D.O. Montilla Moriles	€3.30	€16.00
· Brezo, Godello D.O. Bierzo	€4.00	€17.00
· Nieva Pie Franco, Verdejo D.O. Rueda	€4.00	€18.00

RED WINE

· Puerto Salinas, Monastrell, Alicante Bouchet - D.O. Alicante	€4.00	€17.00
· Castaño Colección, Monastrell, C. Sauvignon - D.O. Yecla	€4.00	€17.00
· Protos Roble, Tempranillo D.O. Ribera del Duero	€3.30	€16.00
· La Poda, Tempranillo D.O. Ribera del Duero	€3.30	€16.00
· Tamaral Roble, Tempranillo D.O. Ribera del Duero	€3.30	€16.00
· Ramón Bilbao, Tempranillo D.O. Rioja	€3.80	€17.00
· Marqués de Murrieta, Tempranillo D.O. Rioja	€5.50	€25.00
· Jardín de la Emperatriz, Tempranillo - D.O.Ca. Rioja	€5.00	€22.00
· Ultreia Saint Jacques, Mencía D.O. Bierzo	€4.80	€22.00

CHAMPAGNE & CAVA

· Billecart Salmon Brut Reserve AOC. Champagne		€57.00
· Laurent Perrier Rose AOC. Champagne		€85.00
· Lanson Black Label AOC. Champagne		€60.00
· Bohigas Brut - D.O. Cava		€18.00
· Paloma Mínguez - Cava Valencia		€17.00