



by *Mimosa*

#FASTGOOD

Just Eat, Glovo & takeaway

HOURS

Monday, Tuesday, Wednesday, Thursday and
Sunday from 13:00 to 16:00 and from 20:00 to
23:00

Friday and Saturday
from 13:00 to 00:00

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

- **“Paloma” Spanish-style Russian salad with prawns** 4,70€
- **Iberian Pig’s Ear** with a charred poor cod brava sauce 6,90€
- **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 10,90€
- **Hand-cut potato wedges** with Iberian flavours and ham and truffle emulsion 4,90€
- **Red tuna tartare** with roasted tomato and an oyster emulsion, with “regañás” -crusty bread- 14,00€
- **Tabarca potatoes** au gratin with carbonara sauce, beef, foie gras and Scamorza cheese 12,20€
- **Creamy Spanish Iberian ham Croquette** -1 per order- 2,20€
- **Slow cooked artichoke**, vegetable demi glace and toasted almonds 5,50€
- **Guacamole with nachos**, beef bolognese, “pico de gallo” and Parmesan cheese 11,50€
- **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- 8,20€



COCACCIAS

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

- **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, 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 and butter.** Let us know how you would like your meat cooked 11,90€

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

- **Prawns sandwich** with rocket & garlic sauce, cream cheese, cherry tomatoes 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 7,50€

- **Tuna roll** with guacamole, pico de gallo (Mexican fresh salad) and Wasabi mayonnaise 9,50€

- **Oxtail roll stewed in sake** with toasted sesame emulsion 7,50€


- ★
• **Burger-Total Solidarity.** Grilled beef, melted cheese, crispy bacon, fried egg, caramelized onion and “Boca Especial” sauce 11,60€

- **Cheeseburger with** and “Boca especial” sauce 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

· Caramelized brioche French toast with 4-spice ice cream and Vermouth toffee 6,00€



· Cheesecake with caramel cream and crunchy chocolate 5,00€



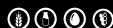
· Molten chocolate cake with citrus chantilly and vanilla ice cream 6,50€



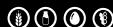
· Chocolate cake with a creamy salted caramel, coffee and peanuts 7,00€



· Young coconut filled with an EVOO cake, coconut and white chocolate mousse, citrus biscuit and passionfruit cream 9,00€



· Yogurt, raspberry and beetroot 5,00€




 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 prawns**



• **Creamy Spanish Iberian ham Croquette**



• **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

• **Burrata salad** with almond pesto, tomato Concassé and avocado, served with a mango, mustard and nut vinaigrette



• **Creamy Spanish Iberian ham Croquette**



• **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

• **Caramelized brioche French toast** with 4-spice ice cream and Vermouth toffee



PEANUTS

GLUTEN

DAIRY

MOLLUSCS

CRUSTACEANS

SESAME

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FISH

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DRINKS

SOFT DRINKS €2.00

BEER AND VERMOUTH	medium draught	large draught
Heineken	€2.30	€2.70
El Águila -unfiltered-	€2.50	€3.00
Latino Limón	€2.10	€2.50
18/70	€2.30	€2.70
Desperados		€3.00
Paulaner		€4.50
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

Bottle

WHITE WINE

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

RED WINE

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



COFFEE & TEA

COFFEE, TEAS, JUICES

- Espresso €1.30
- Macchiato €1.40
- Latte €1.60
- Café Bombón: espresso with sweetened condensed milk €1.80
- Café Carajillo: espresso with liquor €2.50
- Americano €1.60
- Cappuccino €1.60
- Cacao (Cola-Cao) €1.60
- Certified Organic Teas: Earl Grey, Green tea, Red Pu Erh tea, Chai tea & turmeric, Rooibos, Camomile, Lavender and Mint tea €1.60
- Fresh orange juice €1.20
- Lanjaron bottled water 500 ml €1.90