POSTRES

Dulces Finales! A Sweet Finish to Share or Savour

Tres Leches Cake - *9*

Classic Soaked Sponge Sake
Topped with Whipped Cream, Cinnamon & Fresh Berries

Churros con Chocolate - *8*

Golden Crisp Churros
Served with Thick Hot Chocolate Dusted with Cinnamon Sugar

Chocotorta - *10*

Layers of Chocolate Biscuits Soaked in Coffee
Filled with Whipped Dulce de Leche & Mascarpone
A Rich Twist on the Classic Tiramisu

Sundae de la Casa - *9*

Vanilla Ice Cream, Dulce de Leche, Fresh Fruit & Cookies
Topped with Whipped Cream & Almonds

BIENVENIDOS A MORENA!

EMBARK ON A CULINARY JOURNEY THROUGH THE FLAVOURS OF LATIN AMERICA

From the colourful markets of Mexico to the misty highlands of Perú, from the sizzling streets of Buenos Aires to the coastline of Colombia.

Our menu is a celebration of the Spanish speaking world's rich and diverse culinary heritage, blending Indigenous roots, Spanish passion and Caribbean soul.

Our cocktails dance to the same rhythm.
Mezcal and maracuyá, pisco and guava, rum and lime.
Try a spicy margarita or a refreshing pisco sour,
and let the flavours carry you to tropical places.

Morena is our tribute to Latina women: passionate, proud and full of life – just like the food we serve.
The nickname Morena is used for women with sun-kissed skin: a symbol of beauty.

Feel the passion of a continent in every bite

SABOR, ALMA Y FUEGO!

M

MORENA

LATIN KITCHEN

FOOD MENU

PARA PICAR

'To Nibble.' To Start. To Share.

Pan para Compartir (V) - *9*
Bread to Share with Pan Tomate, Confit Garlic, Olive Oil & Sea Salt

Jamón y Queso - *14*
Sliced Manchego with Chili Jam, Jamón Serrano & Olives

Pimientos del Piquillo (V) - *9*
Sweet Piquillo Peppers Served with Crema de Queso

Crema de Zapallo (V) - *8*
Silky Squash Soup with Warm Spices and a Touch of Cream
Topped with Croutons & Toasted Seeds

Tortilla de Patatas (V) - *9*
Traditional Spanish Omelette
Made with Slow-cooked Potatoes & Onion

Taco de Birria - *16*
Slow-cooked Spiced Beef & Cheddar Cheese in Crispy Corn Tortillas
Served with Rich Consomé for Dipping

Ceviche - *18*
Peruvian-style Ceviche with Sweet Potato, Red Onion,
Avocado & Leche de Tigre. Served with Corn Tostadas & Plantain Crisps

Calamares - *14*
Crisp Fried Squid Served with Black Garlic Aioli, Tajin & Lemon

ASK US ABOUT ALLERGENS

ASADO

Cooked to Perfection in our Charcoal Mibrasa Grill

Molcajete Tierra - For 2 *35pp*
Sizzling Combination of Grilled Bavette,
Chicken Thigh, Chorizo Sausage and Vegetables
Served in a Traditional Central American Molcajete with Salsa Roja

Rib-eye - *36*
Beautifully Marbled Beef, 250grams
Served Medium Rare with Chimichurri & Lime

Pollo Naranja - *25*
Chicken Marinated in Achiote, Garlic,
Ginger, Rum & Citrus Fruits
Inspired by Yucatan & the Caribbean Coast

Pescado Zarandeado - *28*
Butterflied Seabass
Brushed Generously with Mojo Rojo

Costillas en Adobo - *35*
Slow-cooked Pork Ribs
Tossed in Smoky Adobo & Pineapple Sauce

Coliflor y Calabaza (V) - *16*
Roasted Cauliflower over Spiced Pumpkin Purée,
Finished with Salsa Verde & Toasted Seeds

ASK US ABOUT ALLERGENS

GUARNICIONES

Traditional Latin Veggies on the Side

Emperador (V) - *8*
Twist on the Classic Caesar Salad
with Creamy Manchego Dressing

Patatas Bravas (V) - *6.5*
Crispy Fried Potatoes
Topped with Aioli & Salsa Brava

Batata Frita (V) - *6.5*
Crispy Sweet Potato Fries
with Chipotle Mayo

Zanahorias (V) - *8*
Sweet Carrots, Pineapple, Smoky Adobo Sauce,
Lime Crema & Sesame

Arroz Blanco (V) - *4.5*
Steamed White Rice
with a Touch of Garlic & Lime Zest

Nuestro Arroz (V) - *5.5*
Our Rice, Cooked with Coconut, Lime Leaf,
Cumin, Golden Raisins & Almonds

Costillitas de Maíz (V) - *7*
Corn Ribs Served with Chipotle Mayo & Aioli

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