

COCKTAILS

- GIN TONIC** 10

gin, house made tonic, lemon & grapefruit peel
- ARMADA OLD FASHIONED** 12

bourbon, spanish brandy, pedro ximenez sherry, spanish bitters
- RYE GINGER BEER** 12

house brewed ginger beer, rye whiskey, fresh lime
- MORUNO COBBLER** 12

palo cortado sherry, amaro montenegro, grapefruit, strawberry, crushed ice
- INDIGO MONTOYA** 10

vermina white vermou, cardamo, apricot, meyer lemon, seltzer
- VERGRONI** 10

vermina red vermou, gin, bitter orange, lemon twist

BEER

- ON TAP**

Craftsman Poppyfields Pale Ale 8

Estrella Damm 7
- BOTTLED**

Reissdorf Kölsch 12

Mission Brewery “El Conquistador” Session IPA 8



Gildas (2 per order)	5	Gunpowder French Fries	6
Marinated Anchovies	13	Mejadra	Sml / 7 Lrg / 10
Esqueixada Salad	14	Spinach & Chickpeas	Sml / 8 Lrg / 12
Radicchio, Egg, Dill, Cucumber & Anchovies	12	Roasted Butternut Squash <i>with</i> Dukkah	12
Tortilla Española	6	Albacore Tuna Conserva	12
Half Rotisserie Cabbage <i>with</i> Pickled Mushroom Yogurt	10	Pescado En Adobo <i>with</i> Aioli	12
Artichokes a la Plancha	14	Chorizo <i>with</i> Sauerkraut	12
House Fermented Vegetables*	4	Pork Belly Chicharrones	12
		Bhatura Bread	5

Whole Fish a la Plancha	28
Tuna “Steak Frites”	28
Squid Stuffed Squid	18
Rotisserie Chicken	Half / 14 Whole / 26
Rotisserie Pork Shoulder	26
Grilled Tripe <i>with</i> White Beans	24

MORUNOS 2 Skewers Per Order

Lamb Leg Marinated <i>with</i> Tumeric	13
Chicken Thighs <i>with</i> Garlic & Cilantro	12

SUBMORUNOS 9” Sandwiches

Lamb <i>with</i> Horseradish Baba Ganoush, Red Onion, Pepperoncini & Mint	14
Chicken <i>with</i> Cilantro, Garlic, Red Onion, Mint, Serrano Chile & Lime	13

*All proceeds from the sale of our House Fermented Vegetables to benefit C-CAP, a national non-profit transforming the lives of at-risk students through the culinary arts.