

AFTERNOON / DINNER · 15:30 - 22.00

APPETIZERS

SOURDOUGH BREAD 3.75 **BRIOCHE** toasted 3.75

DIPS

Taramasalata - bottarga 4

Beurre noisette - sea salt 4

Tzatziki 4

Feta - hot honey - sumak 4

ALMONDS Provençal herbs 4.50

OLIVES Kalamata 4.50

HOME MADE CHIPS smoked mascarpone 6.50

TOAST BURRATA stracciatella - ansjovy - bottarga 7.50

BÖREK spinach - feta - tzatziki 8.50

OYSTERS

a piece 4 / half a dozen 22.50

CLASSIQUE mignonette - lemon

PASSION FRUIT tiger's milk - red chili oil

NIKKEI yuzu - soy

PADRON jalapeño - red chili oil

CAVA & LEMON granité

BLOODY MARY vodka - tomato juice - lime

TASTING half a dozen oysters with 6 different flavours

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SKEWERS

per 2 skewers

CELERIAC SHAWARMA miso - maple syrup - tzatziki - harissa 9.50

CRISPY MORTADELLA gremolata - pickled mustard seeds 8.50

CHICKEN pineapple - chimichurri 8.50

PRAWN bottarga - citrus 10.50

PIZZETTE / FLATBREAD

Homemade Italian dough, generously topped with flavors from across the Mediterranean

SMOCKED MACKEREL garlic yoghurt - chimichurri 11.50

MORTADELLA morilles - veal jus - aceto balsamico - pistachio 11.50

NDUJA & BURRATA tomato - stracciatella - confit garlic 11.50

TRUFFLED MUSHROOMS taleggio - mushrooms - truffle 12.50

VONGOLE roasted cauliflower cream - leek - pecorino - tarragon 12.50

ARTICHOKE scamorza - olive - lemon - gremolata 10.50

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SMALL PLATES

BURRATA pumpkin - gremolata - hot honey 13.50

BEETROOT SALAD citrus - feta - chili oil 11.50

STEAK TARTARE petite tender - tarragon mayonnaise - toasted brioche 13.50

SWEET POTATO charcoal grill - garlic yoghurt - citrus 11.50

POINTED CABBAGE roasted cauliflower cream - pickled mustard seeds - chimichurri 9.50

CRISPY CHICKEN harissa aioli 8.50

PUMPKIN FRITTERS tempura - harissa aioli 11.50

EGGPLANT tahini yoghurt - tomato chutney - chimichurri 9.50

CEVICHE & CRUDO

SALMON CRUDO burned - passion fruit tiger's milk - canchita 14.50

CEVICHE CLASSICO sea bass - sweet potato - red pepper - canchita 13.50

TUNA CEVICHE NIKKEI nikkei tiger's milk - citrus - canchita 14.50

PIEL DE SAPO CEVICHE honeydew melon - pimiento de Padrón pepper tiger's milk - jalapeño 12.50

BIG PLATES

FLAT IRON chimichurri - garlic-tarragon butter 16.50

CÔTE DE BOEUF (500 gr, with bone) veal jus - morilles - roasted garlic 35

BUTTERFLY SEABASS (250 gr) beurre blanc - caper sauce 24.50

TIGER PRAWNS (5 pcs) confit garlic - smoked paprika powder - lime 19.50

HALF BONELESS CHICKEN caper sauce - lemon 21.50

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BURGERS

HOT HONEY HALLOUMI BURGER brioche bun - tomato chutney 14.50

CRISPY CHICKEN BURGER brioche bun - cheddar sauce 15.50

KIDS

CHICKEN SKEWER fries and applesauce 7.50

CRISPY CHICKEN fries and applesauce 7.50

SMALL PIZZA MARGHERITA 7.50

VANILLA QUARK OR SCOOP OF VANILLA ICE CREAM with red fruit (option with whipped cream) 4.50

SIDES

FRENCH FRIES mayonnaise 5

SMACKED CUCUMBER tahini - maple syrup - crispy chili oil 5

GREEN SALAD lettuce - haricots vert - cucumber - vinaigrette 5

DESSERTS

CHOCOLATE COOKIE whipped cream - vanilla ice cream 6.50

DARK CHOCOLATE MOUSSE olive oil - prunes soaked in Pedro Ximénez 8.50

PAVLOVA vanilla quark - lemon curd - whipped cream - red fruits 8

HONEY ORANGE CAKE honey syrup - whipped cream - caramel - chocolate shard 8.50

WHITE CHOCOLATE MOUSSE pinda caramel - spiced mango chutney 7.50



Allergies? Please inform our staff,
they will be happy to assist you.

Scan for allergen information
morrowutrecht.nl/allergenen