

EL BAR

de PACO MORALES

EATEN BY HAND

HAND BITES

CALAMARI ROLL 6€ per piece
Lemon mayo (G) (D)

FRESH OYSTER WITH 3 SAUCES 18€ three pieces
Natural, pepper juice escabeche, acidified eggplant & cumin

CHICKEN CROQUETTES 12€ four pieces
Ras al hanout mayo (G) (D)

CHICKEN CROQUETTES WITH TUNA & CAVIAR 17€ four pieces
Ras al hanout mayo (G) (D)

MORALES STYLE PLATES

DISTINCTIVE MORALES STYLE ORIGINAL & FRESH

TUNA & WATERMELON DUO 12€
Andalusian ponzu mint & coriander (N)

CHERRY TOMATOES, SALMOREJO BASIL PESTO 14€
Burrata & young sprouts (D) (G) (N)

ACIDULATED SALMON SMOKED MOUSSE & BLACK BREAD 16€
Sweet sour tomatoes & spinach (G) (D)

ALMOND PICKLE CUSTARD WITH LOCAL SHRIMPS 24€
Kalamata olives praline & almond pickles (N)

BRAISED & DRAINED BABY GEM LETTUCE 17€
Anchovies, potato & parmesan emulsion (D)

GNOCCHI WITH MUSSELS STEW 19€
Gratins with pecorino (G) (D)

BEEF TARTARE 22€
Quail eggs, parmesan & pickles (G) (D)

BRAISED LEEK WITH ROMESCU SAUCE 17€
Hazelnut with rosemary, cheese & parsley (N) (D)

MORUNO ANDALUSI CEVICHE WITH OLIVE & RAS AL HANUT 17€
Sweet potato, avocado & fresh chili (N)

SMOKED STRAWBERRY GAZPACHO 21€
Cured sole, tuna & caviar

IBERICO FLAMENQUIN 16€
Lesvos kasserī, green pepper, jamon, parsley mayo (G) (D)

CHORIZO OMELETTE 16€
Piparra & toasted butter emulsion (D)

LOVELY SEA

WE OFFER YOU THE FRESHEST

TUNA TONNATO 28€
Fresh alalunga, tonnato sauce, baby gem lettuce (G)

MIXED FRIED FISH & SEAFOOD PLATTER 21€
Vegetable crudite & lemon (G)

MAYIATIKO TATAKI 26€
Traditional Spanish escabeche, roasted & fresh onion

MEATS

FOR THOSE WITH AN APPETITE

BRAISED VEAL GIZZARD 44€
Smoked eggplant puree, free-range egg & sundried mushrooms

ROASTED CHICKEN A LA MORUNA 39€
(Ideal for 2)
Smashed potato with olive oil & burnt lime

IBERIAN PORK WITH IT'S GARNISH (D) 32€
Green asparagus with garlic emulsion 9€
Roasted red peppers 6€
Fried potato wedges 6€

DESSERTS

THE SWEETEST PART OF PACO

ARROZ CON LECHE 14€
Rice pudding, carob & hazelnut ice cream (D) (N)

PANNACOTTA WITH TURMERIC SYRUP 14€
Grape, green apple & currant (D)

TORRIJA BRIOCHE BREAD 15€
Vanilla ice cream & milk chocolate soup (G) (N)

FRUIT & ICE CREAM TRAY 14€
Assorted seasonal fruit with lemon & pineapple ice cream (D)

VAT INCLUDED



SHERRY WINES

	Gl. Btl.
Tio Pepe, Fino Sherry, Jerez	15 65
Amontillado NPU, Sherry, Jerez	15 65
Lustau Pedro Ximenez San Emilio, Sherry, Jerez	25 135
Romate Old & Plus 30y, Sherry, Jerez	220

CHAMPAGNE & SPARKLING WINES

Taittinger Brut Reserve	35 170
Louis Roederer Reserve	185
Pierre Gimonnet Special Club 2015	260
Louis Roederer, Cristal 2014	960
Pierre Moncuit-Delos Grand Cru	170
Taittinger Brut Rose	40 220
L' Esprit de la Riviera, Kir Yianni, Xinomavro, Imathia	15 70

WHITE WINES

GREECE

Eclectique, Skouras, Viognier, Argolida	105
Melissopetra, Tselepos Estate, Gewurztraminer, Arcadia	15 70
Émigré, Mitravelas Estate, Assyrtiko, Kidonitsa, Nemea	80
Skitali, Hatzidakis Winery, Assyrtiko, Santorini	220
Thalassitis, Gaia Winery, Assyrtiko, Santorini	22 110
Kleidi, Domaine Michaelidis, Malagouzia, Drama	70

SPAIN

Rias Baixas, Santiago Ruiz, Albarino, Galicia	18 70
C.V.N.E., Viura, Rioja	75
Bendito Destino, Albillo Mayor, Ribera del Duero	340
La Salvacion, Cesar Marquez, Godello, Bierzo	22 110
Bodegas Ponce Reto, Albillo, Castilla La Mancha	90

NEW WORLD

Cloudy Bay, Sauvignon Blanc, New Zealand	95
Tyrrell's, Chardonnay, Hunter Valley, Australia	85
Tatomer, Vandenberg, Riesling, U.S.A.	140
David & Nadia, Chenin blanc, Swartland, South Africa	150

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ROSE

	Gl. Btl.
Pavlidis Estate, Tempranillio, Drama	15 70
Alpha Estate, Hedgehog, Xinomavro, Florina	70
Silphium, La tour Melas, Grenache, Syrah, Fthiotida	120
Rock Angel, Château D'Esclans, Grenache, Côtes de Provence	130
Château Minuty, Prestige, Cinsault, Grenache, Syrah, Côtes de Provence	22 110
Château D' Esclans, Garrus, Grenache, Mourverde, Syrah, Côtes de Provence	390

RED

GREECE

Pateromichelakis, Mavro, Crete	16 75
Vrana Petra, Thimiopoulos Estate, Xinomavro, Naoussa	250
Kokkinomilos, Tselepos Estate, Merlot, Arcadia	90
La Tour Melas, Cabernet Franc, Merlot, Fthiotida	280
Old Vines, Mitravela Estate, Agiorgitiko, Nemea	26 130
Sigalas Estate, Mavrotragano, Santorini	170

SPAIN

Comando G La Bruja, Garnacha, Madrid	20 90
Roda One, Bodegas Roda, Garnacho, Graciano, Mazuelo, Tempranillo, Rioja	200
AALTO Bodegas, Ribera Del Duero, Tempranillo, Castilla y Leon	170
Clos Mogador, Cabernet Sauvignon, Carignan, Garnacha, Syrah, Priorat	280
C.V.N.E., Tempranillo, Rioja	35 170
Unico Reserva Especial, Vega Sicilia, Cabernet Sauvignon, Ribera del Duero	1.550
Contino Graciano, Graciano, Rioja	240
Bendito Destino, Piedra Mediana, Tempranillo, Ribera del Duero Bendito	470
Destino, Field Blend, Tempranillo, Garnacha, Ribera del Duero	240

NEW WORLD

Catena Zapata, Malbec, Argentina	310
Penfolds Bin 407, Cabernet Sauvignon, Australia	320
Craggy Range Te Muna, Pinot Noir, New Zealand	120
Opus One, Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot, U.S.A.	1.100



DESSERT WINE

Chrysogerakas, Kir Yianni, Gewürztraminer, Malagouzia, Florina
Vinsanto, Sigalas, Aidani, Assyrtiko, Santorini
Ramos Pinto Vintage 1982, Porto, Portugal

Gl. Btl.

95

28 | 140

320

BEERS

Estrella Galicia Especial, Spain
Mahou 5 Estrellas IPA, Spain
Kirki Pale Ale, Santorini

10

10

10

NON ALCOHOLIC

Eza Alcohol Free, Atalanti

8

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COCKTAILS

NIGHT DANCE

18

Disaronno - Amontillado Sherry - Apricot - Falernum - Grapefruit

The mighty drink from the golden '90s finds its way onto our menu. Stone fruits, citrus, and a few drops of Spanish touch dancing together. Velvety mouthful, elegant aftertaste.

THE TAPAS PROJECT

18

Tequila - Mezcal - Tomato - Burned Cilantro

Visually free from illusions, transparent like running water. A sophisticated drink with artisanal Tequila, smoked Agave Espadin, and Japanese tomato liqueur combined with burnt cilantro. Refined and classy.

PEACH & SPRITZ

16

Aperol - Crème De Peche - Ginger - Lime - Tonic

Sip and relish the lively vibes of our Fruity Spritz. Toast to the vibrant fusion where juicy peaches and spirited ginger come together, creating magic with every bubbly cheer.

WHEN THE SUN GOES DOWN

16

Strawberry Campari - Agricole Rhum - Orange Sherbet - Pineapple - Thyme

Savour the essence of a tropical Negroni, as if you're on vacation. Vibrant sunset hues blend with tropical pineapple, oranges, Mediterranean thyme, and a hint of lemon. An authentic aperitivo experience awaits.

ANDALUSIAN PUNCH

16

Pisco Torontel - Elderflower - Tropical Fruits - White Pepper - Apple Geranium

Let a bold, exotic punch whisk you away. Pisco from Peru, blended with white flowers, tropical fruits, and spices, creates a rich and fragrant fusion in perfect harmony with fresh lemons.

MEDITERRANEAN EXPRESS

16

Bergamot - Solanum Liqueur - Basil

Surrender to the authentic melodies of La Dolce Vita, entering a world of pure luxury. Picture yourself on an unforgettable journey through the exquisite tastes and flavours of the Mediterranean.

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NON-ALCOHOLIC COCKTAILS

GIMLET

12

Tanqueray 0% - Citrus - Mint - Lemon

Meet the Gimlette, a nod to Admiral Sir Thomas Gimlette. Legend has it he crafted this elixir to embrace lime juice's health benefits, warding off scurvy on the high seas. This balanced drink blends sweet & sour herbal perfection with refreshing hints of mint and juicy oranges.

G&P

12

Seedlip Garden - Orange Sherbet - Citrus - Tonic Water

G&P, short for Genuine Pleasure, delivers a delicious 'G&T' experience with no alcohol. Enjoy a guilt-free cocktail experience; savour a drink that guarantees pure enjoyment with zero side effects.

Prices are in euro and include all applicable taxes. Market inspector Leonidas Drogkaris.

(D) Contains Dairy, (G) Contains Gluten, (C) Contains Crustacean

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