



MORA

COCKTAILS

NEGRONI campari, gin, cocchi torino	7
ITALIAN 75 malfy gin, limoncello, lemon, prosecco	8
SICILIAN OLD FASHIONED averna amaro, bourbon, vermouth, angostura bitters	7.5
NOCCIOLA ESPRESSO MARTINI kahlua, frangelico hazelnut liqueur, double espresso	7.5
MONTENEGRO SOUR montenegro amaro, lemon, egg white	7.5
FIRST WORD mezcal, aperol, green chartreuse, lime, mint	8
ROSEMARY CLOVER CLUB rosemary gin, cocchi torino, raspberry syrup, lemon, egg white	7.5
HOTEL NACIONAL havana 7, pineapple, lime, apricot liqueur	7
MORA BLUSH vodka, cranberry, lime, hibiscus syrup, creme de mure	7
SPEYSIDE GIRL monkey shoulder, apricot liqueur, tartaric acid, bitters	8

BELLINIS

BELLINI CLASSICO	7.5
peach puree, crème de peche, prosecco	
PEAR BELLINI	7.5
pear puree, pear syrup, prosecco	
ROSE CASSIS BELLINI	7.5
crème de cassis, rose syrup, prosecco	

SPRITZ

AEROL/CAMPARI	6.5
aperol/campari, prosecco, soda	
HUGO	6.5
st germain elderflower liqueur, mint, prosecco, soda	
PEACHY LADY	6.5
peach puree, peach liqueur, apricot liqueur, lemon, prosecco, soda	

ABSTINENCE

THE PEACHCOMBER	3
peach, orgeat almond syrup, lemon, soda	
FRESH LEMONADE	3
lemon juice, sugar, soda	
APPLEFLOWER FIZZ	3
apple, elderflower, mint, lime, soda	

WHITE WINE

175ml 250ml bottle

PICPOUL DE PINET *la combe rouge*

6.95 8.85 25.5

dry with a light and delicate style, pale gold colour and fresh fruit. this wines floral aromas lead in to a refreshing palate.
(*rhone, france*) 12%

GARGANEGA *castelforte*

5.45 6.55 17.95

intense aromas of almond blossom, orange zest and vanilla.
full-bodied with ripe fruit (*veneto, italy*) 13%

GAVI DI GAVI *castellari bergaglio*

7.55 9.95 28.95

pear and green apple aromas with impressive weight, acidity and balance (*piemonte, italy*) 12.5%

SAUVIGNON BLANC *francesca bay*

6.75 8.75 24.95

wonderful concentration of fresh, crisp fruit with pear and gooseberry on the nose and the palate
(*marlborough, new zealand*) 14%

RIOJA BLANCO *campillo*

- - 24.95

complex floral notes, blended with ripe white fruits on a background of oak with a touch of acidity
(*campillo, spain*) 12.5%

VERDICCHIO DEI CASTELLI DI JESI *botter*

- - 23.95

brilliantly clear light straw-coloured with green reflections.
fine, lasting,lightly fruity bouquet with scents of almond and a dry, fresh, elegant body (*marche, italy*) 12.5%

FIANO *lunate*

- - 23.5

stone fruit characters of peach and apricot. the palate is full-bodied with good acidity (*sicily, italy*) 13.5%

RED WINE

175ml 250ml bottle

CARMENERE *torreon de peredes 2015* 6.75 8.75 24.95

smokey, medium bodied yet smooth, with black fruit aromas of blackcurrant, cherry and vanilla (*valle de rengo, chile*) 14%

SANGIOVESE *mora 2016* 5.45 6.55 17.95

soft and spicy with a mix of cherries and violets on the nose alongside some herbaceous notes and a good, light weighted palate (*emilia-romagna, italy*) 12%

PASSO ANTICO *isola dei nuraghi rosso 2014* 6.55 8.35 23.95

intense blend of three sardinian grapes. wonderfully fruity on the palate. a round full-bodied red with excellent structure and smooth tannins (*sardinia, italy*) 14%

MONTEPULCIANO D'ABRUZZO *poggio ai santi 2016* 6.65 8.65 24.5

fruity, light to medium bodied italian classic - figs, plums and cherries on the nose (*abruzzo, italy*) 13%

CORVINA *castleforte IGT 2014* - - 22.5

medium dry red with a well-balanced structure that compliments the slightly bitter after taste, wild cherry and bramble on the nose (*veneto, italy*) 13.5%

BARBERA D'ASTI VITIS *tenuta la meridiana 2016* - - 28.95

bright red in colour, intense and fruity nose with hints of fresh fruit. balanced, harmonic and supple (*piemonte, italy*) 13%

VALPOLICELLA RIPASSO *tommasi 2014* - - 29.95

rich, spicy notes with a hint of raisins. intense with sweet, deep cherry flavours (*piemonte, italy*) 13%

PINOT NOIR *brotherhood winery 2013* - - 34.95

deceptively light in colour, with bold fruit flavours. cherry and raspberry on the palate, with spiced oak on the nose. a staff favourite (*new york state, USA*) 13%

AMARONE DELLA VALPOLICELLA *ISaltari 2010* - - 55.95

intense red colour. classic aromas with hints of red fruit jam, spicy on the finish with a full velvety body (*veneto, italy*) 15.5%

ROSE WINE

	175ml	250ml	bottle
ROSE ZINFANDEL <i>villa rosella</i>	5.5	6.6	18.9
beautiful aromas of fresh, ripe wild strawberries on the palate, with flavours of strawberries and young cherries (<i>veneto, italy</i>) 11.5%			
ROSE D'ANJOU <i>marcel martin</i>	5.45	6.55	17.95
cabernet franc and cabernet sauvignon blend, producing a light delicate rosé (<i>france</i>) 11%			

SPARKLING

	125ml	bottle
PROSECCO CONEGLIANO ASOLO DOCG NV	8.8	25.5
straw shades of yellow reflecting springs rays of sunshine. the flavour is balanced with delicate fruity notes, a low acidity and a moderate alcohol content (<i>valdobbiadene, italy</i>)		
PROSECCO SUPERIORE CASA GHELLER DOCG	-	32.95
top dog is the only way to describe this great prosecco from the veneto region, yellow verdolino in colour, full of delicate, happy bubbles of a medium strength - the perfect compliment for any occasion! (<i>veneto, italy</i>)		
SATEN FRANCIACORTA	-	47
our italian champagne, feminine and elegant with superb structure, much like a blanc de blanc champagne - produced using the 'traditional champagne method' with a secondary fermentation taking place in the bottle (<i>brescia, lombardy</i>)		

DRAUGHT BEER

	pint	half
menabrea 4.8%	5	2.5
moretti 4.6%	5	2.5
joker IPA 5%	4.6	2.3
neck oil IPA 4.3%	5	2.5

please ask about our changing tap, and our latest selection of bottled and canned beer

SPIRITS

GIN

gin of the moment <i>served with fevertree tonic</i>	5.5
malfy limone	4.5
botanist	4.5
rock rose	4
caorunn	4
tyree	4
tanqueray	4
beefeater	3.5

RUM

gosling's black seal	4
havana club 7	4
havana club 3	4
sailor jerry spiced rum	4
diplomatico reserva exclusiva	5
ron zacapa 23	6
koko kanu	4

VODKA

absolut citron	4
absolut raspberry	4
grey goose	4.5
eristoff	3.5

WHISKY

glenmorangie 10 y.o.	4.5
highland park 12 y.o.	4.5
lagavulin 16	6
monkey shoulder	5
springbank 10 y.o.	5
famous grouse	3.5

BOURBON

bulleit bourbon	4
makers mark	4
woodford reserve	4
rittenhouse rye	4.5
evan williams	3.5

LIQUEUR & DIGESTIVO

home made limoncello	3.9
grappa	4.5
vecchia romanga	4.5
amaretto	4
frangelico	4
sambuca	4
baileys	4.5
glayva	4

LUNCH 12-3PM
DINNER 5-10PM (9PM SUNDAYS)
DRINKS 12PM-12AM



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