

# moloca

COFFEE BRUNCH

WE'RE NOT JUST A BRUNCH. WE ARE **moloca**

To share between 2 · dessert included

<b>MEDITERRANEAN BOARD</b> <span>VEGETARIAN</span>	32,90 €
Falafel with yogurt & mint · Cucumber & yogurt salad · Grilled fresh cheese · Citrus salad · <b>Dessert:</b> Goat cheese cheesecake	
<b>SEAFOOD BOARD</b>	37,90 €
Octopus & prawn salpicón · Seafood skewer · Garlic & lime prawns · Tomato salad · <b>Dessert:</b> Fruit salad	
<b>MOLOCA BOARD</b> <span>★ HOUSE FAVOURITE</span>	36,90 €
Fried calamari · Octopus & prawn salpicón · Iberian ham croquettes (min. 2) · Citrus salad · <b>Dessert:</b> Goat cheese cheesecake	
<b>LAND BOARD</b>	39,99 €
Iberian ham croquettes (min. 2) · Vitello tonnato · Wagyu burger · Papas bravas · <b>Dessert:</b> Chocolate mousse	
<b>GRAND MOLOCA BOARD</b>	46,90 €
Fried calamari · Garlic & lime prawns · Garlic clams · Vitello tonnato · <b>Dessert:</b> Chocolate mousse	

<b>ARTISAN SOURDOUGH BREAD</b> <span>FRESHLY BAKED</span>	
Baked in front of you every day by our own baker · Traditional sourdough · Freshly baked every morning	
<b>With house sauce</b>	4,99 €
<b>Whole loaf to take home</b>	9 €

## STARTERS

<b>Iberian ham croquette</b>	2 €/ pc
<i>Creamy, with Iberian ham</i>	
<b>Falafel with yogurt &amp; mint sauce</b> •	6,50 €
<i>With fresh yogurt &amp; mint</i>	
<b>Octopus &amp; prawn salpicón</b>	9,20 €
<i>Fresh &amp; citrusy</i>	
<b>Russian salad</b>	7 €
<i>Our house recipe</i>	
<b>Fried calamari</b> ★ FAVOURITE	13 €
<i>Crispy, freshly made</i>	
<b>Seafood skewer</b>	8 €
<i>Grilled octopus, prawn &amp; baby squid</i>	
<b>Vitello tonnato</b>	11,80 €
<i>Thin roast beef, creamy tuna &amp; caper sauce</i>	
<b>Grilled fresh cheese</b> •	7,90 €
<i>Warm, with artisan jam &amp; mojo</i>	
<b>Garlic &amp; lime prawns</b>	9,50 €
<i>With shichimi togarashi &amp; lime</i>	
<b>Garlic clams</b>	9 €
<i>Sautéed in garlic</i>	
<b>Papas bravas</b> •	6,50 €
<i>Homemade, with our sauces</i>	

## HOUSE DISHES

<b>Seafood zarzuela</b>	15 €
<i>Traditional seafood stew</i>	
<b>Seafood linguine</b>	16 €
<i>Linguine with seafood, tomato bisque &amp; parmesan</i>	
<b>Wagyu burger</b> ★ RECOMMENDED	15 €
<i>Juicy wagyu, potato brioche, kimchi mayo &amp; fried egg</i>	
<b>Prawn rice</b>	14 €
<i>Sautéed with coconut milk, coriander &amp; prawns</i>	

## OVEN-BAKED FISH

In Bilbaína sauce · by weight

<b>Catch of the day</b>	34 € / kg
<i>Ask to see our display</i>	
<i>Grilled — seafood &amp; seasonal produce</i>	

## DESSERTS

<b>Goat cheese cheesecake</b> •	4,50 €
<i>Homemade, with forest berry jam</i>	
<b>Fruit salad</b> •	5,50 €
<b>Chocolate mousse</b> •	4,90 €

## SALADS & SIDES

<b>Rice bowl</b> •	8,50 €
<i>Basmati, avocado, vegetables &amp; sesame · teriyaki or honey-lime dressing</i>	
<b>Citrus salad</b> •	7,50 €
<i>Beetroot, orange, cashews &amp; feta</i>	
<b>Caesar salad</b>	7,50 €
<i>Sourdough croutons, green apple &amp; parmesan</i>	
<b>Cucumber &amp; yogurt salad</b> •	7,50 €
<i>Garden cucumber, mint, feta &amp; lemon</i>	
<b>Chickpea salad</b> •	5 €
<i>Peppers, sherry vinegar &amp; EVOO</i>	
<b>Tomato salad</b> •	6,80 €
<i>With avocado, EVOO &amp; flaky salt</i>	

## EXTRAS

<b>Chicken breast</b>	5,80 €
<b>Grilled prawns</b>	6,50 €
<b>Grilled baby squid</b>	6 €
<b>Grilled octopus</b>	10,50 €
<b>Roast beef</b>	8,80 €
<b>Falafel</b> •	5 €
<b>Avocado</b> •	3 €
<b>Feta cheese</b> •	2,60 €
<b>Boiled egg</b> •	1,50 €
<b>Basmati rice</b> •	3 €
<b>Canarian potatoes with mojo</b> •	4,50 €

## ALLERGEN INFORMATION (EU)

1 Gluten	2 Crustaceans	3 Eggs	4 Fish	5 Peanuts	6 Soy	7 Milk
8 Tree nuts	9 Celery	10 Mustard	11 Sesame	12 Sulphites	13 Lupin	14 Molluscs

• Vegetarian

If you have any allergy or intolerance, please ask our staff — full per-dish allergen information is available. Dishes may contain traces.