



EMILIO MORO RESTAURANT

STARTERS

PLATTER OF IBERIAN CURED MEATS
AND LOCAL CHEESES

SALAD OF TUDELA LETTUCE HEARTS, ESCABECHE
TUNA AND PIQUILLO PEPPERS

MAIN COURSE

TRADITIONAL POTATO AND MUSHROOM STEW

SECOND COURSES

CHOOSE ONE

BATTERED HAKE
OVER POTATOES A LA IMPORTANCIA

IBERIAN PORK CHEEKS STEWED
IN OUR WINES

* TRADITIONAL ROAST LAMB

*A quarter lamb for two people. Reservation required
Supplement of €10 per person

DESSERT

BROWNIE CHEESECAKE OVER COFFEE TOFFEE
AND RASPBERRY SORBET

€55

Price per person
Includes bread, water and coffee

OUR PAIRING

ENJOY OUR DISHES ACCOMPANIED BY
A SELECTION OF WINES FROM OUR WINERY

LA REVELÍA 2019

EMILIO MORO 2018

MALLEOLUS DE VALDERRAMIRO 2016

MALLEOLUS DE SANCHOMARTÍN 2016

€20

*1 glass of each wine
per person



ESPECIALIDAD
BODEGA

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BODEGAS EMILIO MORO
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