



SOUPS & SALADS

MOREA SEAFOOD CAESAR SALAD <i>gf</i> \$25 shrimp, lump crabmeat, grilled romaine, blistered tomato, shaved parmesan	KALE AND GOAT CHEESE SALAD \$14 baby kale, spinach, pear, toasted walnuts, goat cheese, apple cider vinaigrette
LOBSTER & CRAB BISQUE \$10	SOUP OF THE DAY \$10

SMALL PLATES

LAMB MEATBALLS <i>gf</i> \$15 feta, raisins, homemade spicy marinara sauce	AHI TUNA <i>gf</i> \$19 mango, avocado, radish, red cabbage, sesame seeds, scallions, sriracha, tamari
CHILE GARLIC SHRIMP <i>gf</i> \$15 fresno chiles, chili lime sauce	BRAISED MUSSELS <i>gf</i> \$14 coconut curry cilantro broth
WILD MUSHROOM FLATBREAD <i>gf, v</i> \$15 served on a cauliflower crust with portobello, oyster and shiitake mushrooms, fontina and parmesan cheese, garlic	GRILLED OCTOPUS <i>gf</i> \$18 quinoa tabbouleh, zucchini, red onion, mint, lemon, grain mustard sauce
PEAR & FIG FLATBREAD <i>v</i> \$15 goat cheese, honey *GF cauliflower crust additional \$3	HUMMUS PLATE <i>v</i> \$13 grilled zucchini, celery, red pepper, carrots, olives, pita
SEAFOOD CEVICHE \$15 shrimp, tilapia, jalapeño, tomato, avocado, red onion, lime	

ENTREES

CHICKEN MARSALA \$26 mushrooms, sautéed broccolini, roasted fingerling potatoes, marsala wine sauce	BRAISED SHORT RIB <i>gf</i> \$34 garlic truffle mashed potatoes, asparagus, chili ancho gravy
LOBSTER ROLL \$27 New England style, chives, lemon, cajun aioli, served on a toasted bun with homemade chips	NEW YORK STRIP STEAK \$42 peppercorn & herb crust, brussels sprouts, demi glaze on side
LINGUINI PESCATORE \$34 shrimp, clams, mussels, capers, peppadews, seafood cream sauce	GRILLED LAMB LOLLICHOPS <i>gf</i> \$35 garlic truffle mashed potatoes, raspberry mint sauce *Add shrimp \$10
BLACKENED SALMON \$30 grilled pineapple, haricot verte, coconut habañero sauce	WILD MUSHROOM RISOTTO <i>v</i> \$22 portobello, shiitake and oyster mushrooms, parmesan cheese *Add flat iron steak or shrimp \$10
ROASTED CAULIFLOWER STEAK <i>gf, v</i> \$17 red rice, portobello mushrooms, onions, salsa verde	

SIDES

BRUSSELS SPROUTS <i>gf, v</i> \$9 balsamic glaze, parmesan cheese	GRILLED ASPARAGUS <i>gf, v</i> \$7	MAC & CHEESE <i>v</i> \$10 fontina and cheddar cheese
BROCCOLI RABE <i>gf, v</i> \$7	TRUFFLE MASHED POTATOES <i>gf, v</i> \$7	FINGERLING POTATOES <i>gf, v</i> \$7

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www.moreaphilly.com

gf - gluten free, v - vegetarian

18% gratuity will be automatically applied to all guest checks

Consuming raw or undercooked foods (e.g. eggs, beef, lamb, milk products, pork, poultry, seafood, or shellfish) may increase your chance of experiencing a foodborne illness.