



SMALL PLATES

MANDARIN ORANGE & WONTON SALAD <i>gf, v</i> \$12 farm greens, carrot ribbons, burst cherry tomatoes, mandarin orange supremes, English cucumber, wontons strips	CEVICHE \$14 shrimp, tilapia, avocado, tomato, cilantro, lime, served with wonton chips *Extra chips \$2
MAINE LOBSTER & BLUE CRAB BISQUE \$12 tarragon, cream	NY STRIP STEAK \$23 teriyaki marinated NY strip steak sliced thin, topped with chimichurri sauce, served with a side of Mexican street corn on the cob
PORK BELLY BAO BUNS \$11 pork belly with teriyaki glaze, pickled onions, pickled carrots, cucumber, topped with cilantro	FIRECRACKER SHRIMP \$14 lightly breaded shrimp, tossed in our house-made firecracker sauce, served with Asian slaw
GENERAL TSO'S EMPANADAS \$14 chicken tossed in house-made general tso's sauce served with creamy jalapeño ranch	TUNA NACHOS \$19 tuna, avocado, wonton chips, wasabi spicy mayo, micro greens
SHRIMP FRIED RICE <i>gf</i> \$16 carrot, celery, egg, scallion, tamari sauce	MEXICAN STREET CORN (ON THE COB) <i>v</i> \$8 corn, queso fresco, tajin, mayo
SOBA NOODLES <i>v</i> \$12 soba noodles served chilled with a savory soy sauce, topped with scallions and julienne peppers	VEGGIE FRIED RICE <i>v</i> \$14 stir fried vegetables, tamari sauce, egg
WONTON CHIPS AND GUACAMOLE <i>v</i> \$15	CUCUMBER SALAD <i>gf, v</i> \$11 cucumber, red onion, tomatoes, rice vinegar, topped with crispy chili oil

ENTRÉES

ROASTED HALF CHICKEN WITH MOLE SAUCE \$26 Mexican yellow rice, sliced avocado, mole sauce (ancho, cinnamon, chocolate), sesame seeds, toasted peanuts* <small>*peanut allergy</small>	LO MEIN <i>v</i> \$14 lo mein noodles, bell peppers, scallions, carrots, ginger, tossed in teriyaki sauce • Add tofu and broccoli \$3 • Add chicken \$5 • Add shrimp or steak \$8
LOBSTER ROLL \$28 lobster tossed in hot butter topped with chives served on a toasted bun with homemade chips	BOURBON SALMON \$26 scallion bourbon sauce, served with vegetable fried rice
MAHI-MAHI TACOS \$21 mahi-mahi, pickled carrots, white cabbage, cucumber, jalapeno ranch, flour tortillas* <small>*gf option available</small>	GRILLED SEAFOOD SALAD \$25 shrimp, lump crabmeat, chopped grilled romaine, sweet corn, queso fresco with chipotle ranch
TRIPLE DELIGHT \$32 chicken, steak, shrimp, red pepper in general Tso's sauce and mixed vegetables (zucchini, broccoli, and cauliflower) in sweet and sour sauce with white rice	VEGETABLE STIR FRY <i>v</i> \$14 broccoli, cauliflower, zucchini, tossed in housemade sweet and sour sauce • Add tofu \$3 • Add chicken \$5 • Add shrimp or steak \$8

SIDES

BRUSSELS SPROUTS <i>v</i> \$9 balsamic glaze, parmesan cheese	GRILLED ASPARAGUS <i>v</i> \$8	WHIPPED POTATOES <i>v</i> \$8 with scallions and corn
SPANISH RICE \$6 <i>gf, v</i>	WONTON CHIPS WITH DUCK SAUCE <i>v</i> \$8	

18% gratuity will be automatically applied to all guest checks

gf - gluten free, v - vegetarian

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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