

MORRISON'S



EST. 1994

FOOD MENÙ

Appetizers

Potato puff pastry	7€
Potato sticks	7€
Nachos	7€
Fried eggplant balls <i>With basil Ricotta</i>	10€
Chicken Nuggets	8€
Onion rings	6€
Morrison's club sandwich <i>Organic egg, artisanal steamed turkey, Cinta Senese bacon, tomato, lettuce, and ginger tuna sauce</i>	15€

Suppli

Classic	6€
Amatriciana	6€
Carbonara	6€
Cacio e pepe	6€
Potato and smoked cheese croquette	6€

Chicken wings

Morrison's sauce	10€
Very hot	10€
Whisky BBQ	10€

Tartare

Tuna and avocado <i>Tartare served with fruit, mixed salad, and sprouts</i>	20€
Salmon and mango <i>Tartare served with fruit, mixed salad, and sprouts</i>	20€
Beef <i>Tartare seasoned with worcertershire sauce, Tabasco, oil, salt, pepper and served with arugula, parmesan shavings and mixed sprouts</i>	20€

Salads

Caesar salad <i>Mixed salad, grilled chicken, bread croutons, Caesar sauce, Parmesan flakes</i>	15€
Grecu <i>Mixed salad, Greek feta, red onions, cucumbers, oregano, black olives</i>	13€
Crispy <i>Mixed salad, chicken cutlet, boiled potatoes, Morrison's sauce</i>	15€
Yellowfin tuna <i>Mixed salad, seared and marinated tuna, cannellini beans, corn, red Tropea onion, avocado, mixed sprouts, balsamic demiglace</i>	13€
Salmon <i>Mixed salad, dry-marinated salmon, edamame, cherry tomatoes, feta, kiwi, mixed sprouts, tahina sauce</i>	15€

Meat

Chicken cutlet <i>250g of chicken with grilled vegetables and honey-mustard sauce</i>	15€
Beef fillet <i>250g of beef served with baked potatoes</i>	25€
Beef cutlet <i>300g of beef served with arugula, cherry tomatoes, and Parmesan flakes</i>	25€
Beef steak <i>350g of beef served with baked potatoes</i>	25€

DRINK MENÙ

Draft Beer

Carlsberg 5% Vol <i>[Danish pilsner]</i> COLOR: gold, pale yellow AROMA: bread, malt, and hops TASTE: refreshing, slightly bitter	4/6€
Elephant 7,2% Vol <i>[Strong lager]</i> COLOR: intense gold AROMA: intense, notes of apple and banana TASTE: complex, caramel	4/6€
Poretta 4 hops 5,5% Vol COLOR: straw yellow AROMA: aromatic and hoppy TASTE: moderately bitter	4/6€
Grimbergen Blanche 6% Vol COLOR: clear and cloudy AROMA: aromatic and spicy TASTE: fruity and sweet	4/7€
Grimbergen Blonde 6,7% Vol COLOR: clear AROMA: intense TASTE: spicy and sweet	4/7€
Grimbergen double 6,5% Vol COLOR: amber AROMA: spicy malt TASTE: broad and sweet	4/7€
Guinness stout 4,2% Vol COLOR: dark brown AROMA: roasted malt TASTE: rich and bitter	5/8€
Guinness hop house 13 Lager 5% Vol COLOR: gold AROMA: floral and citrus TASTE: hoppy and bitter	5/8€
Brooklyn 6,9% Vol <i>[East IPA]</i> COLOR: amber AROMA: hoppy and citrus TASTE: hoppy and bitter on the finish	4/7€
Brooklyn 4,6% Vol <i>[Session IPA]</i> COLOR: hazy white AROMA: hoppy and floral TASTE: hoppy and bitter on the finish	4/7€
Weizen Tucher 5,3% Vol COLOR: hazy white AROMA: spicy TASTE: intense and balanced	4/7€

Ask the staff for the beers of the month

Signature Drinks

Barone rampante <i>[Sour]</i> <i>Cognac, lime, pimento soda</i>	12€
Meglio di niente <i>[Dry, Bitter]</i> <i>Mezcal, Bourbon, sugar, peychaud's bitter, chocolate bitter, absinthe</i>	12€
Ultimo samurai <i>[Sweet, Sour]</i> <i>Umeshu, scotch, cordial lime, sugar</i>	12€
Aine <i>[Spicy, Fruity]</i> <i>Spice-infused dry vermouth, sprite, seasonal fruit</i>	12€
Baiana <i>[Sweet, Sour]</i> <i>Cachaca, lime, vanilla syrup, pineapple, chocolate bitter</i>	12€
Buio e tempestoso <i>[Sour, Spicy]</i> <i>Pimento-infused rum, lime, vanilla syrup, ginger beer</i>	12€
Amico Fizz <i>[Sweet, Bitter]</i> <i>Vodka, lemon, sugar syrup, bergamot, egg white, soda, angostura</i>	12€
Punto gin <i>[Dry, spicy]</i> <i>Gin, punt e mes, chartreuse, orange bitter</i>	12€

Gin

Tanqueray	10€
Tanqueray Ten	12€
Bombay Sapphire	12€
Hendrick's	12€
Fifty Pounds	12€
Oxley	15€
Beefeater	12€
N°3	12€
Sipsmith	12€

Rum

Zacapa 23	15€
Zacapa XO	18€
Trois Rivieres	10€
Trois Rivieres VSOP Reserve Special	12€
Trois Rivieres Cuvee du moulin	15€
Sailor Jerry	10€
Captain Morgan	10€
Bacardi 8	10€
Centenario 7	10€
Centenario 9	12€
Centenario 12	15€

Vodka

Belvedere	12€
Grey Goose	12€
Ketel One	12€
Moskovskaya	10€

Amari e Grappas

Amaro del capo	5€
Jegermeister	5€
Lucano	5€
Averna	5€
Fernet	5€
Brancamenta	5€
Amaro Formidabile	6€
Disaronno	6€
Jefferson	7€
Grappa Bianca	5€
Grappa Barrique	7€
Grappa Bocchino 8	12€
Grappa Bocchino 12	15€
Grappa Bocchino 18	20€

Other Beverages

Wine glass	7€
Prosecco	6€
Soft drink	4€
Coffee	2€
Water	2€

Aperitif Formula

Aperitif with beer	12€
Aperitif with a cocktail	14€

Tacos

Ham tacos <i>Cooked ham and Edam cheese</i>	8€
Vegetable tacos <i>Sautéed vegetables, hazelnuts, and almonds</i>	10€
Chicken tacos <i>Cacciatore marinated chicken, Taggiasca olives</i>	12€
Beef tacos <i>Beef strips, arugula, cherry tomatoes, and Parmesan</i>	15€
Pork tacos <i>Slow-cooked Guinness pork, fresh spring onion, coriander, and sweet and sour cabbage</i>	15€

All our meat is from Feroci butcher, and the bread is from Roscioli bakery

Classic burgers

Hamburger <i>[150 gr]</i>	13€
The Original <i>[150 gr]</i>	13€
Cheeseburger <i>[150 gr]</i>	14€
Baconburger <i>[150 gr]</i>	14€
Baconcheese <i>[150 gr]</i>	14€
Chickenburger <i>[150 gr]</i>	14€
Homemade hot dog <i>[150 gr]</i>	13€
Special hot dog <i>[150 gr]</i> <i>With cheddar, caramelized onion, and bacon</i>	15€

Selected burgers

Morrison's burger <i>[150 gr]</i> <i>Beef burger, lettuce, organic egg, cheddar, bacon, and caramelized red onion</i>	16€
Whiskey BBQ <i>[150 gr]</i> <i>Beef burger, arugula, provolone, whiskey sauce, and mushrooms</i>	16€
Nippon <i>[150 gr]</i> <i>Beef burger, soy mayonnaise, sesame vegetables, and caramelized ginger</i>	16€
Crudo <i>[150 gr]</i> <i>Seasoned beef tartare, guacamole, sprouts, and Parmesan flakes</i>	16€
Hot <i>[150 gr]</i> <i>Beef burger, arugula, habanero sauce, tomatoes, and grilled jalapenos</i>	16€
Veggie burger <i>Fried legume burger with grilled vegetables, tomato, lettuce, and guacamole</i>	16€
Kebab <i>Lamb, turkey, and veal wrap marinated with tomato, lettuce, cucumber, tahini sauce, citrus yogurt sauce</i>	16€
Fish burger and chips <i>Homemade cod croquette, aioli sauce, tomato, and lettuce served with puff pastry potatoes</i>	20€

All our sandwiches are served with Avezzano puff pastry

Desserts

Peanut butter Tiramisu	6€
Brownies with ice cream	6€
Special desserts	8€

Classics

Mojito <i>[Sour]</i>	12€
Whiskey sour <i>[Sour, Sweet]</i>	12€
Negroni <i>[Bitter, Dry]</i>	12€
Americano <i>[Bitter, Dry]</i>	10€
Boulevardier <i>[Bitter, Dry]</i>	12€
Rob Roy <i>[Bitter, Dry]</i>	12€
Moscow Mule <i>[Sour, Spicy]</i>	12€
Mai Tai <i>[Sweet]</i>	12€
Daiquiri <i>[Sour]</i>	12€
Tom Collins <i>[Sweet, Sour]</i>	12€
Kamikaze <i>[Sour, Dry]</i>	12€
Martini cocktail <i>[Dry]</i>	12€
Espresso Martini <i>[Sweet]</i>	12€
Bloody Mary <i>[Spicy]</i>	12€
Old fashioned <i>[Sweet, Dry]</i>	12€
Sazerac <i>[Dry]</i>	12€
Bramble <i>[Sweet, Sour]</i>	12€
Pornstar Martini <i>[Sweet, Sour]</i>	12€
Cosmopolitan <i>[Fruity]</i>	12€

Scotch Whisky

Laphroaig 10 <i>[Islay]</i> 40% Vol	12€
Laphroaig Quarter Cask <i>[Islay]</i> 43% Vol	14€
Caol Ila Moch <i>[Islay]</i> 43% Vol	14€
Caol Ila 12 <i>[Islay]</i> 43% Vol	14€
Ardbeg 10 <i>[Islay]</i> 46% Vol	15€
Ardbeg Uigedail <i>[Islay]</i> 54,2% Vol	17€
Glenfarclas 10 <i>[Speyside]</i> 40% Vol	10€
Glenfarclas 12 <i>[Speyside]</i> 43% Vol	14€
Legavulin 16 <i>[Islay]</i> 43% Vol	18€
Clynelish 14 <i>[Highlands]</i> 40% Vol	15€
Cragganmore 12 <i>[Speyside]</i> 40% Vol	14€
Talisker 10 <i>[Islay]</i> 45,8% Vol	13€
Talisker Storm 45,8% Vol	13€
Glenfiddich 12 <i>[Speyside]</i> 40% Vol	12€

Irish Whiskey

Bushmills	10€
Jameson	10€
Connemara	10€
Teeling Single Malt	10€
Teeling Single Grain	12€
Teeling Small Batch	12€

Bourbon

Maker's Mark	10€
Knob Creek	12€
Knob Creek Rye	12€
Bulleit	12€
Teeling Rye	12€
Wild Turkey	13€
Wild Turkey Rye	13€

Morrison's pub

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