



RESTAURANT MOTORCYCLE MUSEUM

Avda. Enrique Chulio
Ed. Espacio bajo
Playa de Cullera (Valencia)
Tlf: 96 172 27 78
info@motomototapas.com
www.motomototapas.com



COLD STARTERS

Russian salad	3 4 6 7 8 12	7,00€
Iberian ham		16,00€
Anchovies in vinegar with potatoes	4 12	9,00€
Goat cheese salad	1 6 7 8 10	10,00€
(goat cheese, dried fruit vinaigrette, crispy onion, bean sprouts and cherry)		
Chicken salad	3 7 8 12	10,00€
(chicken, quail eggs, walnuts, raisin and cherry tomatoes and roquefort sauce)		
Moto Moto salad	3 4 7 12	10,00€
(egg, salmon, piquillo peppers, gherkins and tartar sauce)		
Spinach salad	7 8 12	10,00€
(spinach, cherry tomatoes, crispy ham, walnuts and tapenade)		
Valencian salad	3 4 12	8,00€
(lettuce, onion, tuna, boiled egg, tomato and olives)		
Humus with crispy ham and chips	11 12	8,00€
Mango, avocado, marinated tuna timbale with its corn pancake	1 4 6 11	11,00€
Bread	1	1,50€
Suplement sauce	3 4	1,00€

HOT STARTERS

Cold fritters	1 3 4	9,00€
Grilled squid	14	11,00€
Spicy potatoes	3 10	7,50€
Crispy chicken strips	1 3	9,50€
Temperature vegetables	1	7,50€
Hell sausages	12	7,50€
Andalusian style squid	1 14	9,80€
Our chicken wings with sauce (6 un.)	1 3 6	10,00€
Streamed mussels	14	9,50€
Tellinas with Merry sauce	14	11,50€
Grilled cuttlefish with Merry sauce	14	11,00€
Ham croquettes (6 un.)	1 4 6 7 12 14	8,00€
Prawn lollipops (6 un.)		12,00€

PREÑAETS AND PANS

Preñaet of beef tenderloin and garlic	1	5,50€
Preñaet of chicken and cream cheese	1 7	5,00€
Fried eggs, sausages and potatoes	3 12	8,50€
Fried eggs, ham, peppers and potatoes	3 12	8,50€
Fried egg, sobrasada, onion, goat cheese and potatoes	3 7 12	8,50€
Fried egg, prawn and garlic	2 3 12	11,00€

SÁNDWICH AND TACOS

Ham and cheese	1 6 7	5,50€
Vegetal	1 3 4 6 12	6,50€
Ham, cheese and bacon	1 3 7	7,50€
Rabid tacos (3 un.)		14,50€
- Beef taco, onion, guacamole and cilantro	1 11	
- Crispy prawn taco with lettuce, tomato and red onion	1 2 3 10 11 12	

SANDWICHES (baguette bread)

RICARDO TORMO 1 12 NEW	11,00€
Duck breast, liver, Oporto sauce onion and tender spouts	
DANI PEDROSA 1 NEW	7,50€
Bacon with creole and seasoned (king's cheese)	
CARLOS CHECA 1	9,00€
Horse steak with grill and french fries	
JORGE LORENZO 1 3 6 12 14	7,00€
Squid with mayonnaise	
CHAMPI HERREROS 1 12 NEW	7,50€
Broad beans, black pudding, chorizo	
ÁNGEL NIETO 1 2 3 4 12 14	8,00€
Crambled eggs with prawns, mushrooms and smoked salmon	
HÉCTOR BARBERÁ 1 7	7,00€
Pork loin, ham, cheese and natural tomato	
HÉCTOR FAUBEL 1 3 4 6 7 8 12	6,50€
Tuna, anchovy cream, piquillo peppers, stuffed olives and hard-boiled egg	
NICO TEROL 1 3 7	7,00€
Loin, cheese, fried egg and onion	
MARC MARQUEZ* 1 3 6 7 10 12 NEW	7,00€
Lettuce, chicken, onion, tomato, olives and special sauce	
VALENTINO ROSSI 1	7,00€
Veal, sobrasada and onion	
JAIME MASIÀ 1 3 7	6,50€
Blue cheese chicken strips	
AARON CANET 1 3 6 8 12 14	8,00€
Chopped cuttlefish with Merry sauce and mayonnaise	
VICENTÍN PÉREZ 1 3 7 12	9,00€
Beef burger, goat cheese and peppers	
MOTO MOTO 1 3 6 7 12	9,50€
Beef burger with bacon, cheese and fried egg	
XAVI FORÉS 1 6 11 12	9,00€
Veggie burger with hummus, lettuce tomato and onion	
HAMBURGUESA MINI MOTO 1 3 7 12	5,50€
Beef or chicken burger with cheese	

SANDWICH PRODUCT SUPPLEMENT 1,50€
GLUTEN-FREE BREAD SUPPLEMENT 2,00€

TOASTS

Tuna, guacamole and tomato toast	1 4	8,00€
Salmon toast with cream cheese and spinach	1 4 7	8,50€
Toast of lomo de orza, roasted pepper and goat cheese	1 7	8,00€
Pickled tuna toast with white garlic and caramelised onion	1 4 8 12	8,00€

PIZZAS*

Ham and cheese*	1 6 7 12	11,00€
Four cheese*	1 7	11,00€
Tuna, sausage, mushroom and cheese*	1 4 7 12	11,00€

RICES

· Minimum 2 persons
· Maximum 2 rice dishes per table

Senyoret	2 4 12 14	14,00€
Shellfish paella	2 4 12 14	16,00€
Puchero paella	1 3 9	13,00€
Chicken and rabbit paella		13,00€
Vegetables paella		13,00€
Black rice	2 4 12 14	14,00€
"A banda" rice	2 4 12 14	13,00€
Mellow rice with chicken, ribs and vegetables		13,00€
Mellow seafood rice	2 4 12 14	16,00€
Seafood fideuá	1 2 3 4 12 14	16,00€

FISH

Tuna taco with white garlic	1 4 6 8 11 12	17,00€
Cod in tempura with citrus mayonnaise and arugula	1 3 4 12	15,00€
Monkfish sauteed with prawns	2 4 12	18,00€

MEAT

Pork secret with chimichurri sauce and potatoes	12	14,00€
Grilled entrecote with potatoes		18,00€
Lamb chops with tender garlic		17,00€

DESSERTS

Chocolate cake	1 3 5 6 7 8 11 12 13	5,00€
Carrot and mascarpone sponge cake	1 3 5 6 7 8 11	5,00€
Blueberry cheesecake	1 3 5 6 7 8 11	5,00€
Natural pineapple	12 13	5,00€
Ice cream	3 7 8	5,00€
Chocolate brownie	1 3 5 6 7 8 12 13	5,00€
Tiramisu	1 3 5 6 7 8 11 12 13	5,00€

*Ingredients marked with an asterisk cannot be modified.

DRINKS AT THE BACK





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WINE CELLAR

WHITE WINES 7 12

LAS DOS CES Sauvignon Blanc, Macabeo y Chardonnay D.O. Utiel - Requena	16,00€
SOLDADITO MARINERO Moscatel D.O. Valencia	16,00€
EXCELLENT Verdejo D.O. Rueda	16,00€
MARTIN CODAX Albariño D.O. Rias Baixas	19,00€
LA PODA Godello D.O. Monterrei	17,00€
ENATE 234 Chardonnay D.O. Somontano	18,00€
Viña Esmeralda Moscatel Alejandria, Gewuztraminer D.O. Catalunya	17,00€

RED WINES 7 12

TARIMA SELECCIÓN Monastrell / Syrah D.O. Alicante	15,00€
MESTIZAJE Bobal y otras D.O.P El Terrerazo	20,00€
LAS DOS CES Bobal D.O. Utiel - Requena	15,00€
CONDE DE VALDEMAR (CRIANZA) Tempranillo / Mazuelo D.O. Rioja	18,00€
LA PODA (6 MESES) Tempranillo y Garnacha D.O Ribera Duero	18,00€
MARQUÉS DE MURRIETA RESERVA Tempranillo / Graciano / Mazuelo / Garnacha D.O. Rioja	27,00€
VOLVER Tempranillo D.O. Mancha	22,00€
ROSÉ WINES 7 12	
HUELLA DE MERLOT Merlot D.O. Valencia	16,00€
EXCELLENT Tempranillo / Garnacha D.O. Rioja	15,00€

CAVAS 7 12

ROXANNE Brut Chardonnay / Macabeo	20,00€
JUVE & CAMPS RESERVA FAMILIA Macabeo / Xarel·lo / Parellada	26,00€

DRINKS

Pepsi / Kas	2,50€
Bitter / Tónica	2,50€
Martini	3,50€
Yzaguirre	4,00€
Large of tinto de verano	3,50€
Orange Trina	2,50€
Juice	2,00€
Water 1 l.	2,50€
Natural juice	2,50€
Water PL.	2,50€
Can of sode	2,20€
Glass of wine	3,00€
Cazalla	2,00€
Ladrón de Manzanas	3,00€

BEERS

Can of beer	2,20€
Amstel 1/3	2,50€
Amstel Oro 1/3	2,50€
Heineken 1/3	2,50€
Aguila 1900 1/3	2,50€
Aguila sin filtrar 1/3	2,50€
Desperados 1/3	3,00€
Alcazar 1/3	2,50€
Large of Amstel	2,50€
Paulaner	4,00€
Pinta	4,50€
Pitcher of beer	12,00€
Pitcher of tinto de verano	10,00€
Pitcher of sangría	13,00€

COFFEES

Black or "cortado" coffee	1,40€
Coffee with ice	1,60€
Latte	1,70€
Bombón (shot of coffee with condensed milk)	1,60€
Glass of milk	1,20€
Carajillo (coffee with alcohol)	1,70€
Carajillo quemado (coffee with burnt alcohol)	2,50€
Infusions	1,60€

BRANDYS 7 12

Veterano	2,00€	3,00€
Magno	2,50€	5,00€
Cardenal Mendoza	5,00€	10,00€
Terry Centenario	2,00€	3,00€

WHISKEY 7 12

J&B	2,50€	4,00€
Four Roses	2,50€	4,00€
Jack Daniel's	3,50€	7,50€
Ballantines	2,50€	4,00€
Johnnie Walker Red Label	2,50€	4,00€
White Label	3,50€	6,50€
Glenfiddich 12 años	5,00€	10,00€

RON 7 12

Brugal añejo	2,50€	5,00€
Habana Club	3,00€	6,00€
Barceló	3,00€	6,00€
Matusalem	4,00€	8,00€

LIQUORS 7 12

Orujos	2,50€	4,00€
Maria Bizard	2,50€	4,00€
Ponche	2,50€	4,00€
Pacharán	2,50€	4,00€
Tía María	2,50€	4,00€
Bailey's	2,50€	4,00€
Limoncello	2,50€	4,00€
Amaretto	2,50€	4,00€
Mistela	2,00€	4,00€
Rice licour	2,00€	4,00€

COCKTAILS

Beefeater	8,00€
Seagram's	8,00€
Puerto de Indias	8,00€
Combinados Premium	10,00€

