



RESTAURANT MOTORCYCLE MUSEUM

Avda. Enrique Chulio
Ed. Espacio bajo
Playa de Cullera (Valencia)
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www.motomototapas.com



COLD STARTERS

Ajoarriero 3 4 6 7 8 12	9,00€
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	11,00€
(goat cheese, dried fruit vinaigrette, crispy onion, bean sprouts and cherry)	
Chicken salad 3 7 8 12	11,00€
(chicken, quail eggs, walnuts, raisin and cherry tomatoes and roquefort sauce)	
Moto Moto salad 3 4 7 12	11,00€
(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	10,00€
(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	12,00€
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	8,00€
Crispy chicken strips 1 3	9,50€
Temperature vegetables 1	8,00€
Hell sausages 12	7,50€
Andalusian style squid 1 14	11,00€
Our chicken wings with sauce (6 un.) 1 3 6	10,00€
Streamed mussels 14	11,00€
Tellinas with Merry sauce 14	13,00€
Grilled cuttlefish with Merry sauce 14	11,00€
Ham croquettes (6 un.) 1 4 6 7 12 14	8,00€
Prawn lollipops (6 un.)	16,00€

PREÑAETS AND PANS

Preñaet of beef tenderloin and garlic 1	6,00€
Preñaet of chicken and cream cheese 1 7	5,50€
Fried eggs, sausages and potatoes 3 12	8,50€
Fried eggs, ham, peppers and potatoes	
Fried egg, sobrasada, onion, cheese and potatoes 2 3 12	9,00€
Fried egg, prawn and garlic	11,00€

SANDWICH 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	8,00€
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	7,50€
Pork loin, ham, cheese and natural tomato	
HÉCTOR FAUBEL 1 3 4 6 7 8 12	7,50€
Tuna, anchovy cream, piquillo peppers, stuffed olives and hard-boiled egg	
NICO TEROL 1 3 7	8,00€
Loin, cheese, fried egg and onion	
MARC MÁRQUEZ* 1 3 6 7 10 12 NEW	7,50€
Lettuce, chicken, onion, tomato, olives and special sauce	
VALENTINO ROSSI 1	7,50€
Veal, sobrasada and onion	
JAIME MASIÀ 1 3 7	7,50€
Blue cheese chicken strips	
AARÓN 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 fideuà 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

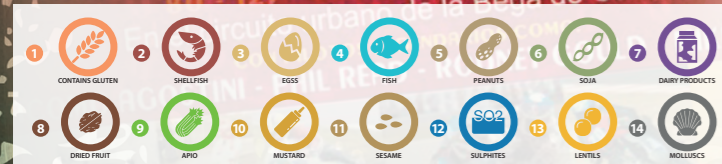
Pork secret with chimichurri sauce and potatoes 12	15,00€
Grilled entrecote with potatoes	19,00€
Lamb chops with tender garlic	17,00€

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



MotoMoto Cullera* TAPAS

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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	17,00€
EXCELLENT Verdejo D.O. Rueda	17,00€
MARTÍN CODAX Albariño D.O. Rias Baixas	20,00€
LA PODA Godello D.O. Monterrei	18,00€
ENATE 234 Chardonnay D.O. Somontano	19,00€
VIÑA ESMERALDA Moscatel Alejandria, Gewuztraminer D.O. Catalunya	18,00€

RED WINES 7 12

TARIMA SELECCIÓN Monastrell / Syrah D.O. Alicante	16,00€
MESTIZAJE Bobal y otras D.O.P El Terrerazo	20,00€
LAS DOS CES Bobal D.O. Utiel - Requena	16,00€
CONDE DE VALDEMAR (CRIANZA) Tempranillo / Mazuelo D.O. Rioja	20,00€
LA PODA (6 MESES) Tempranillo y Garnacha D.O Ribera Duero	19,00€
MARQUÉS DE MURRIETA RESERVA Tempranillo / Graciano / Mazuelo / Garnacha D.O. Rioja	29,00€
VOLVER Tempranillo D.O. Mancha	23,00€

ROSE 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	22,00€
JUVE & CAMPS RESERVA FAMILIA Macabeo / Xarel·lo / Parellada	29,00€

DRINKS

Pepsi / Kas	2,70€
Bitter / Tónica	2,50€
Martini	4,00€
Yzaguirre	4,50€
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	3,80€
Cazalla	2,00€
Ladrón de Manzanas	3,00€

BEERS

Can of beer	2,20€
Amstel 1/3	2,80€
Amstel Oro 1/3	2,80€
Heineken 1/3	2,80€
Aguila 1900 1/3	2,80€
Aguila sin filtrar 1/3	2,80€
Desperados 1/3	3,00€
Alcazar 1/3	2,80€
Large of Amstel	3,00€
Paulaner	4,00€
Pinta	5,50€
Pitcher of beer	13,00€
Pitcher of tinto de verano	10,00€
Pitcher of sangría	14,00€

COFFEES

Cofee	1,50€
Black or "cortado" coffee	1,60€
Coffee with ice	1,60€
Latte	1,80€
Bombón (shot of coffee with condensed milk)	1,80€
Glass of milk	1,20€
Carajillo (coffee with alcohol)	2,00€
Carajillo quemado (coffee with burnt alcohol)	2,50€
Infusions	1,90€

BRANDYS

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

WHISKY

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

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

LIQUORS

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€
Licor de arroz	2,00€	4,00€

COCKTAILS

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

