





https://menulist.menu 9 The Mall Bristol, BS8 4DP, United Kingdom (+44)1172393858,(+44)1179706259,(+44)1179422778 - https://newmooncafe.co.uk









The place from <u>Bristol</u> offers 101 different **dishes and drinks on <u>the menu</u>** at an average price of £15. What <u>Suzanne Kelly</u> likes about New Moon Cafe:

we had a fantastic evening in the new mooncafé. the atmosphere was relaxed and the service was very friendly and attentive. eating was delicious, some of the best tapas I had in bristol. in any case recommend! <u>read more</u>.

What <u>Khalid Schroeder</u> doesn't like about New Moon Cafe:

Disappointed that restaurant have not updated their details on opentable therefore could not find our booking and had no available tables. We were sat at the bar and the food was lovely. Although the staff were friendly they was alot lacking. We ordered a soup/stew and were not given a spoon. We requested one twice and were never given one. Nice restaurant and had a lovely evening but could have been better. read more. In the joint you will find a bit of this and a bit of that, paired with their appreciated Tapas, Also, the guests of the establishment love the comprehensive variety of differing coffee and tea specialities that the restaurant has to offer. If you'd like something sweet to finish off, New Moon Cafe does not disappoint with its large selection of desserts, At the bar, you can relax with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks.



Main courses CRAB		Fischsgerichte PAELLA	
A la carte		Brandy	
CRÊPE SUZETTE	£7	BRANDY DELIGHT	
Starters & Salads		Chile	
RISOTTO		2014 TORMENTA, THE STORM, ORGANIC SAUVIGNON BLANC	£26
Sauces		South Africa	
CURRY SAUCE		2015 LYNGROVE COLLECTION,	£20
Tapas		CHENIN BLANC	220
PATATAS BRAVAS	£4	Australia	
Sweet		2014 TYRRELL'S OLD WINERY, PINOT NOIR	£27
2010 PALAZZINA, IL CASCINONE, MOSCATO PASSITO, ITALY 375ML	£19	Poissons	
Sushi menu		MAKAYABU	£8
MIX SET		Wines & Fizz	
Main		PROSECCO (125ML)	£4
PAN SEARED QUEEN SCALLOPS	£9	Les Entrées	
Prosecco		AUBERGINE AU CHÈVRE	£7
SLOE GIN ROYALE		Cocktail	
Uarra Classic		MARGARITA	
Happy Hour - Classic Cocktails		Nos Viandes	
		1100 100110000	
BLOODY MARY		BROCHETTE DE POULET	£8



After Dinner Cocktail

BLACK RUSSIAN

Drinks

DRINKS

Bulgaria

2010 VILA YAMBOL, RESERVE, CABERNET SAUVIGNON

£31

Responsibility

ELDERFLOWER FIZZ

Kouzu Special Roll

BLOOD MOON

Alkoholische Cocktails

WHITE RUSSIAN

GIN TONIC

Coffee

ESPRESSO MARTINI

COFFEE

By the Glass

SMALL GLASS (125ML) £4
MEDIUM GLASS (175ML) £5

Champagne & Prosecco

CHAMPAGNE LOUIS DELAUNAY, BRUT

PROSECCO DOC, ZOONIN SPECIAL CUVÉE ITALY

Condiments and Sauces

PRAWNS

CURRY

House & Classics

VODKA MARTINI

GIN MARTINI

Dishes are prepared with

SCALLOPS

COCONUT

These types of dishes are being served

DESSERTS

SOUP

Starters

CHARRED OCTOPUS £9

SAUTEED KING PRAWNS £8

CRISPY DEEP FRIED CALAMARI £7

Vegetarian Set

PATATAS BRAVAS WITH SUN-DRIED TOMATOES REMOULADE

SPINACH, MINT FETA CHEESE FRITTATA
TOPPED WITH PESTO

SAUTÉED MUSHROOMS SIMMERED IN BALSAMICO TARRAGON CREAM

From the Sea Set

CRISPY DEEP FRIED CALAMARI SERVED WITH LEMON AND AIOLI



CAJUN CRAB CAKES WITH LEMONGRASS CORIANDER

SWEET CHILLI SAUCE SEA FOOD PAELLA WITH SWEET PEPPERS, CHORIZO, PETITE POIS SAFFRON

Mostly Meat Set

RIOJA STYLE CHORIZO WITH POTATOES AND RED WINE

CHICKEN MINI FILLETS IN WHITE WINE AND STILTON CREAM SAUCE

STIR FRY RED COOKED PORK BELLY ASIAN STYLE

Dessert



ROASTED PINEAPPLE IN RUM AND SPICES £7

Cocktails

CAIPIRINHA

DAIQUIRI

MOJITO

CUBA LIBRE

Small Plates Specials

ENDIVE, AVOCADO AND SMOKED SALMON CUPS	£8
TILAPIA BRASIE	£8
CONGO STYLE DUCK CASSOULET	£9
EPINARD A LA VIANDE MOUTON	£9

Restaurant Category

2013 VALPOLICELLA RIPASO,

GREEK

DESSERT

VEGETARIAN

BAR

Italy

CLASSICO SUPERIORE	£2/
2013 TORRE SARACENA, NERO D'AVOLA, SICILY	£20
2013 SURYA BIANCO PRINCIPI DI BUTERA, SICILIA	£25
2013 TENTIMENTI CA' BIANCA, GAVI	£22
2014 FOLONARI, PINOT GRIGIO, DELLE VENEZIE	£19

Spain

VINA ENCINEDA, RIOJA	£ZO
2012 LOPEZ DE HARO, CRIANZA, RIOJA	£26
2012 CIEN. TINTA DE TORO (AKA TEMPRANILLO)	£22
2013 SENORIO DE SARRIA, CHARDONNAY	£22
2014 LOPEZ DE HARO, VIURA RIOJA BLANCO	£22
2014 CONDE PINEL, CASTILLA, BIANCO VIURA-VERDEJO	£17

2012 COLLECCION VALLE MAYOR,

France

2012 MOUTON CADET, BORDEAUX, BARON PHILIPPE DE ROTHSCHILD	£32
2013 DOMAINE VILLEPEYROUX	£38

FOREST, CABERNET SAUVIGNON



2014 SIMPSONS OF SAINTE ROSE, IGP PAYS D'OC, GRENACHE,	£25	CROQUETTES	£7
SYRAH, MOURVEDRE 2015 ST. MARTIN, RESERVE,	£23	MOZZARELLA, TOMATO AND AUBERGINE BAKE	£7
MERLOT	220	GLOBE ARTICHOKE HEARTS	£7
2013 JEAN-JACQUES BRETON, SANCERRE 'LA CLOTHETTE '	£35	ROAST GARLIC AND TRUFFLE OIL BAKED CAMEMBERT	£8
2014 ST MARTIN, RESERVE, SAUVIGNOIN BLANC	£20	PAN ROASTED SEE BASS FILLET	£9
2014 COTES DE PROVENCE,		SEARED WOOD PIGEON BREASTS	£9
VIGNERONS OF SAINT-TROPES, ROSE	£22	BAKED QUAIL	£9
		BALSAMIC, LAVENDER AND HONEY GLAZED LAMB CUTLETS	£8
Uncategorized		WILD RABBIT STEW	£10
GREEN OLIVES AND ARTICHOKE TAPENADE	£6	RED COOKED PORK BELLY IS BACK	£8
GRILLED AUBERGINE ROLLS	£7	RIOJA STYLE CHORIZO	£7
CHILLED AUDENOINE ROLLS	21	NO-BAKE CHOCOLATE	£7



New Moon Cafe

9 The Mall Bristol, BS8 4DP, United Kingdom Opening Hours:
Monday 18:00-22:00
Tuesday 11:00-15:00 17:00-22:00
Wednesday 11:00-15:00 17:00-22:00
Thursday 11:00-15:00 17:00-22:00
Friday 11:00-15:00 17:00-22:00
Saturday 11:00-22:00
Sunday 11:00-22:00



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