



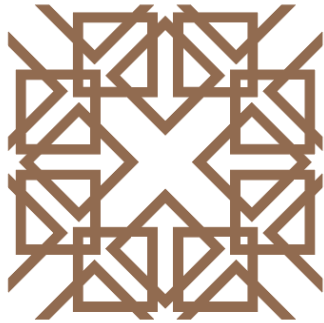
tiempo de evolución

AVANCE & PROGRESO

S.XIX

Tenth season { 2025 - 2026





PACO
MORALES

Paola
GUALANDI

As is tradition at Noor, **Paco Morales and Paola Gualandi** present three different tasting menus for their tenth season. Three paths along which, together with their entire team, they invite you to explore the echoes of a century that transformed Spanish cuisine, reclaiming, in part, its Hispano-Arabic roots. Singular and grand origins that still live on in present-day Andalusia and can even be found in certain culinary customs across America. A clear and undeniable legacy that remains powerfully relevant today.

RUH

Essence. All great Western cuisine, and with it the former Spanish colonies in America, retains, to varying degrees, the imprint of Hispano-Arabic influence. From the refined sophistication of haute cuisine to its most austere and popular expressions, the Andalusí essence emerges, pure and faithful, through the hands that interpret its techniques and secrets. This is the spirit of RUH: to convey the legacy and mutual influence of both schools of thought, with both reverence and boldness.

FATH

Discovery. By the end of the 19th century, Spanish cuisine, having clearly absorbed French culinary influence earlier in the century, rediscovers itself through the Hispano-Arabic tradition, now proudly revealing the complexity of its intercultural journey.

KAWN

Universe. The universe of Noor is not only rooted in that glorious Córdoba of the past, a time when the city was the most cultured and refined in all disciplines and influences: science, literature, the arts, social etiquette, and the cuisines of Europe and North Africa. In Kawan, Paco Morales navigates this heritage with mastery and clarity, speaking in his own language. At the same time, Noor's universe also explores today's Córdoba, hidden behind walls, courtyards, and welcoming windows with luminous interiors that Paco and Paola now offer from their kitchen in this tenth season, 2025/26.



Black OLIVE toast, LICORICE, ANCHOVY mayonnaise, and VENISON loin

Wild meat stock DRESSING with ROSEMARY

DRY COD BUN with CHICORY

TURNIP in brine, TUNA, and crispy SPRING ONION

HEN curd with SAFFRON pickle, egg yolk, DATE, and CAVIAR

PISTACHIO KARIM green apple, habanero CHILE, and smoked HERRING roe

Beluga LENTILS in a VEGETABLE stock, raw WAGYU, pickled LEMON, and PEAR

WILD SEA BASS roasted with garlic, SWISS CHARD, and pickled ALMONDS

SMOKED DUCK, cured and roasted, toasted CHERRIES, crispy LEAVES, and

heavenly custard

CEUTÍ LEMON, mint sponge cake, CILANTRO snow, and warm CLOVE infusion

Cream of MÁLAGA RAISINS, 25-Year-Old BRANDY ice cream, 70% chocolate mousse

195 € (VAT INCLUDED)

WINE PAIRING Available / 90 € (VAT INCLUDED)





Black OLIVE toast, LICORICE, ANCHOVY mayonnaise, and VENISON loin

Wild meat stock DRESSING with ROSEMARY

DRY COD BUN with CHICORY

TURNIP in brine, TUNA, and crispy SPRING ONION

HEN curd with SAFFRON pickle, egg yolk, DATE, and CAVIAR

Frozen ALBORONÍA with MANCHEGO cheese, semi-cured BONITO, and CHILI

PISTACHIO KARIM, green apple, habanero CHILE, and smoked HERRING roe

RED PRAWN caressed with OLIVE OIL, IBERIAN bacon, and picada

Beluga LENTILS in a VEGETABLE stock, raw WAGYU, pickled LEMON, and PEAR

Steamed OYSTER TARTARE, SPINACH, citrus caviar, and GREEN PEPPER soup

WILD SEA BASS roasted with garlic, SWISS CHARD, and pickled ALMONDS

SMOKED DUCK, cured and roasted, toasted CHERRIES, crispy LEAVES, and heavenly custard

CEUTÍ LEMON, mint sponge cake, CILANTRO snow, and warm CLOVE infusion

Cream of MÁLAGA RAISINS, 25-Year-Old BRANDY ice cream, 70% chocolate mousse

220 € (VAT INCLUDED)

WINE PAIRING Available / 105 € (VAT INCLUDED)

We recommend for try to be sustainables, the anticipation in the menu election. It's a small gesture that will help us to the smooth running of the product handling and as consequence in the environment. * The menu could be modified by the seasonal product.





Black OLIVE toast, LICORICE, ANCHOVY mayonnaise, and VENISON loin

Wild meat stock DRESSING with ROSEMARY

DRY COD BUN with CHICORY

TURNIP in brine, TUNA, and crispy SPRING ONION

HEN curd with SAFFRON pickle, egg yolk, DATE, and CAVIAR

Frozen ALBORONÍA with MANCHEGO cheese, semi-cured BONITO, and CHILI

PISTACHIO KARIM, green apple, habanero CHILE, and smoked HERRING roe

VEGETABLE STEW with poblano MOLE and CORN

RED PRAWN caressed with OLIVE OIL, IBERIAN bacon, and picada

Beluga LENTILS in a VEGETABLE stock, raw WAGYU, pickled LEMON, and PEAR

Steamed OYSTER TARTARE, SPINACH, citrus caviar, and GREEN PEPPER soup

WILD SEA BASS roasted with garlic, SWISS CHARD, and pickled ALMONDS

ANDALUSIAN almond miso with caviar

LAMB LOIN with ANDALUSIAN ADOBO with SAUSAGE from its less noble parts

“POCHAS” cooked in IBERIAN broth and AUTUMN TRUFFLE

FOIE GRAS, pan-seared, with CAROB crust and FINE SHAVINGS

SMOKED DUCK, cured and roasted, toasted CHERRIES, crispy LEAVES, and

heavenly custard

CEUTÍ LEMON, mint sponge cake, CILANTRO snow, and warm CLOVE infusion

Cream of MÁLAGA RAISINS, 25-Year-Old BRANDY ice cream, 70% chocolate mousse

305 € (VAT INCLUDED)

WINE PAIRING Available / 145 € (VAT INCLUDED)

We recommend for try to be sustainables, the anticipation in the menu election. It's a small gesture that will help us to the smooth running of the product handling and as consequence in the environment. * The menu could be modified by the seasonal product.





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restaurant



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#EatingHistory

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PACO
MORALES


PAOLAGUANDÍ