



FRUITAS SECA
MAISE Y ESTROPAÑÓN (canela)
FRITAS DE BOSQUE (secas)
FRUITAS SECA TOASTADAS (Albino, blanco, negro)

QUESO ENMENTAL, espárragos blancos
Tónico limonero



MOUSSE ENMENTAL

FOLIO LIMONERO

CÍTRICAS

FRUITAS SECA TOASTADAS
TÓNICO LIMONERO

CÍTRICA CUIDA

MOUSSE DE YUZU con supplea
FRITAS DE BOSQUE (secas)

FALSA LÁMINA ENMENTAL

lámina de trufa

AGUATORMA EN ENSALADA, salicornia, pretona de cordero tostada y estropañón de manzana verde, melisa cítrica y avellana

ROYAL DE PANCAETA con flores de ajo, mollejas de cordero tostadas y estropañón de merluza

FRUITAS SECA

TRAZO DE AZÚCAR Y CANELA

- AGUATORMA
- SALICORNIA
- A. ARBEQUINA
- MANZANA VERDE
- MELISA CÍTRICA
- AVELLANA

PACO MORALES

ROYAL PANCAETA

FLORES AJO

MOJITAS CORDERO

ZANAHORIAS PEQUEÑAS, de nuestra huerta con sesos, lenguos y carrileros de conajo
ZANAHORIAS
FRUITAS SECA
ALBINO DE CIPRA
FRITAS DE BOSQUE (secas)

ZANAHORIAS

Lucidez Sacar





{ Restaurants }



PACO MORALES
CÓRDOBA | SPAIN | 17 | 04 | 1981

1995

Start working the summer of SAME year in family restaurant, “Roaster Nati”. Period that lasts until 98, combining it with “Hospitality Studies”.

1999

Four months (from May to August) works in a restaurant diagonally from the hand of Zaragoza D. Nacho Zopetti.

1999/2001

In December 2000 septiembre’99 to remain working in the family restaurant.

2001

In January, the team is part of the restaurant “Guggenheim” as head of game first, until December 2001.

2002/ 2004

In January, the team is part of the restaurant “Mugaritz” at the hands of Andoni Luis Aduriz as chef fish and game in the game of creativity, to March 2004.

2004

In April, he starts working in the restaurant “El Bulli” by Ferran Adrià’s hand starting as head of incoming warm, until October 2004

2004/2006

In November 2004, returns to work in the restaurant “Mugaritz” as chef until March 2006.

2006

In April of this year working at the Spanish restaurant in London “Change of pace” for three months, create quality dishes and menu changes.



2006/2007

In June 2006 he returned to Mugaritz working in I + D, forming the head chef, Andoni and traveling to various countries to organize their papers and giving lunches and dinners with him, until August 2007.

2007/2009

In September 2007 began working at the Hotel Hospes Madrid and Madrid Senzone restaurant as Executive Chef, until February 2009.

2009

Paco Morales is associated with Juan Carlos Ferrero, part of the property Ferrero and is director of the entire complex gourmet Ferrero.

2012

Restaurant Owner Paco Morales - Hotel Ferrero.

2012

Chef Mansion Inn in rural La Seda sharing management with Paco Morales Restaurant - Hotel Ferrero.

2013

Advisor at the restaurant of Hotel Torralbenc, Menorca.

2013

Advisor at the restaurant of Hotel Las Letras, Madrid.

2016

Opening of Noor Restaurant, your restaurant in Cordoba.







{ Awards & achievements }

2000

Competition for young chefs in Cordoba, Andalusia. 3rd Place at the “First Cooking and baking contest ,The Fawn”.

2003

Championship of Spain of young Chef, organized in the “Congress of the best food”, 4th place.

2005

”Nordic Challenge “held in Copenhagen at the European level represented Spain, 4th place.

2007

Best chef under 30 (XXI Century) Award, given by the “Royal Academy of Gastronomy”.

2008

Revelation Restaurant Award 2007. Awards by “Metropolis” magazine at “El Mundo” national newspaper.

2008

”Bacalao Giraldo Award 2008 ,for the best cod dish.” Which was: “Crusted Cod with spring onions, lentils and crispy bacon”.

2008

Nominated in the “10 best dishes of the year” by the magazine “Wine & Food”. Which was: “Crusted cod with spring onions, lentils and crispy bacon” 10th position.

2008

Best Restaurant Public Award of 2008. “Blog Chili Sauce”.

2008

Award tomorrow Grande Paco Morales. “Awards Best of Gastronomy 2009”.

2008

“Chef of the year” in the Spanish edition magazine “Esquire”.

2009

Award for best chef in 2008. Madrid Fusion Awards 2009.

2009

Award for best chef in progress 2008. Awards by “Metropolis” magazine at “El Mundo” national newspaper.





2009

Nominated in the “10 best dishes of the year” by the magazine “Wine & Food”. “Art Iberian bacon, ear of Judas and fried lamb brains” 10th Position.

2009

“8.5 rating in the kitchen in the traveler’s country”, written by the renowned food journalist “José Carlos Capel”.

2010

Score of 8 in the prestigious guide “The Best of Food” written by “Rafael García Santos”.

2010

Nominated in the “10 best dishes of the year” of the magazine “Wine & Gastronomy”. Which was: “Royal celery, broad beans, fried baby squid and chilli oil” 4th position.

2010

8.5 rating in the prestigious guide “The Best of Gastronomy 2011” written by “Rafael García Santos”.

2010

“The Michelin guide to Spain and Portugal 2011” gave us the first “Michelin star award” at the Restaurant “Ferrero-Paco Morales”.

2010

“The 2011 Repsol guide” gave us a “sun award” at the restaurant “Ferrero-Paco Morales”.

2011

1st Place Award in the VI Championship at “Spain Young Chefs Contest”.

2011

1st Place at Millesime Chef Award by “Cruzcampo Gran Reserve” contest.

2011

Score of 9 in the kitchen in the traveler’s country, written by renowned food journalist José Carlos Capel.

2011

9.25 rating in the prestigious guide “Best of the Gastronomía.com 2012” written by Rafael Garcia Santos.



2011

Award “International Best of Gastronomy 2011”.

2011

The 2012 Repsol guide us apart with two suns in the restaurant “Paco Morales - Hotel Ferrero”.

2012

Award “Nouvelle Cuisine” in the fourth edition of Gourmet Award 2011 Chile sauce.

2012

1st place of the “10 best dishes of the year” at the magazine “Wine & Food”, “The natural oyster raw sheep’s milk, essence of lamb and herb pesto tart”.

2012

“Revelation Chef Award” at “CHEFSBOOK” magazine.

2016

The Michelin Guide of Spain and Portugal 2017 has awarded us with the first star for Noor Restaurant.

2016

The Repsol Guide 2017 has awarded us with a Sun award for Noor Restaurant.

2016

Design and Innovation Awards from Fuera de Serie to the Best Restaurant.





2017

Award Tapas magazine to “Chef of the Year”.

2017

Nominated “Best Chef” of the National Gastronomy awards 2016 by the Real Academy of Spanish Gastronomy.

2019

Repsol Guide 2019 honour us with 3 suns at Noor Restaurant.

2019

Andalusian Gastronomy Awards 2019 for the repercussion and depth of the gastronomic project Noor and the recovery of Al- Ándalus Cuisine.

2019

The Michelin guide of Spain and Portugal 2020 has awarded us with the second star for Noor Restaurant.







{ Being at the forefront of Paco Morales }

A brief opinion from a recognized gastronomy critic



In these times it is very refreshing to find chefs committed to the happiness of the diner. Paco Morales has become one of them, perhaps it always was but he was unaware. “Before cooking for me, now I do for the customer.” This simple statement sums up perfectly how Morales sees his way of understanding public catering. And for the record that this young chef does not agree with any culinary populism; faces his work as an exercise in adaptation of his vast knowledge of the natural product and its masterful technique to make them understandable to the diner’s palate.

In no time the kitchen of Paco Morales has matured, it has been rounded. The taste has been refined dishes. His work, without losing his breath avant-garde has become more gourmands. His latest menu innovation that attests it. Dishes such as fried artichokes (great nod to the taste memory, full of succulence) or the delicious plates of Iberian pork with mushrooms judas ear, fried lamb brains and a background of semi Glasa of meat are proof of that.

*“Before cooking for me,
now I do for the
customer.”*

There are very few professional chefs in Spain who have the academic training he has, despite his youth, Paco Morales. It follows his technical skill, almost proverbial, and thorough knowledge of the ingredients are driving. Technical and product winning combination if known to work properly: the first, serving culinary idea and not merely an academic exercise, the second element that unites kitchen and environment (geographical and cultural).

Far from boring essentialism that separate diners enjoy the taste, Morales opens a range of flavors, aromas and textures very recognizable, limpid, that lend themselves to a set of harmonies without fanfare.



In this regard stresses the winter vegetable soup with consommé Iberians, a dish that is almost a declaration of intent. Or the fantastic prawn (whose tails are served raw, fried head) in which iodinated tones accompanying algae are complemented by anise fennel and citrus nuances. Morales demonstrate the latter ahead dish can be delicious.

Another distinctive feature of the cuisine of this young chef is conceptual clarity. Each dish is conceived as a set in which each element is a tool to achieve the desired end. His mullet with cream of mushroom, black olives and fresh walnuts is very representative in this regard. The role of fish, which is perfect doneness is reinforced by the black olive here acts as a flavor enhancer elements and creamy (fungi) and crisp (fresh walnuts).





There in the kitchen of Paco Morales nothing left to chance, every dish is pursuing a goal and no ingredient seems left over to do so. Far from erratic juxtapositions, the dishes are the result of a process of reflection which are intended to become a harmonious whole. The roast pigeon and restful, memorable example of this way of cooking, is also delicious. Garrisoned by creamy goat cheese gnocchi, rosemary flavored subtly and lightly bathed in a roasted bird juice, the dish refers to the roundness to which we mentioned at the beginning. Succulent and delicious.

The sweet part is shown as a natural continuation of the menu. The hallmarks of Paco's cooking these dishes also determined. The persimmon red wine, with a texture reminiscent, is complemented by almond ice cream and old cheese chips that confer a tremendous grip on the cake. The date tart is a nod to the more traditional pastries. His staging is entirely academic: the cake, structured as a tian, has a background of dates on which is mounted a brandy ice cream (with sweet vintage shades), the presence of some yeast cream buttons allow play burned of contrasts that distance overly honeyed dessert temptations.

The youth of Morales, spectacular academic, conceptual clarity and empathy to produce a kitchen diner has a huge tour. A kitchen and today is one of the best in the country.

Juan Luis Forcada



SEOS DE CORDERO rellenos con algún vegetal
 trufa Negra
 eca y fofolees de relleno
 royal
 colirébano, cide y alpas → tripa de tripa

QUESO EMMENTAL, esparragos blancos
 tomillo limonero

MOUSSE EMMENTAL



FOHILLO LIMONERO

con frescos de bosque (seos)
 trufa blanca
 omelette → estrogon (conela)

frutos secos tostados (almendra, avellana, linaza, pistacho)
 FALSA DE CORDERO TRANSPARENTE
 FALSA DE CORDERO
 platos de frutos secos tostados
 + Huevo alto + sata con su albillo transparente y cru de
 con bizuelo de frías secas tostadas



fofolees, mousse de yuzu con supplea.

FALSA LÁMINA EMMENTAL

SEOS FRITOS CORDERO

láminas de trufa
 AGUA TORMA EN ENSALADA, salicornia, preitona
 arbecuina, manzana verde, melisa cítrica
 y avellana

AGUA TORMA

SALICORNIA

A. ARBEQUINA

MANZANA VERDE

MELISA CÍTRICA

AVELLANA



PACO MORALES

info@pacomorales.es



ROYAL DE PANCELA con flores de ajo, mallejas
 de cordero tostadas y estachos de merluza



ROYAL PANCIETA

ZANAHORIAS PEQUEÑAS, de nuestra huerta
 con sesos, lenguas y carrilleros de conejo
 compa



ZANAHORIAS

con bizuelo

(15) JUDIÓN PLANO
 A la manera
 Judión
 (17) MERLUZA AL VAPORO

FLORES AJO
 MALLEJAS CORDERO
 Pata de Gallo
 Lucidez
 Saca R...

frutos secos
 FALSA DE CORDERO
 FALSA DE CORDERO
 platos de
 + Huevo alto
 con bizuelo