



nostrum

À la Carte

## Social Bites

Perfect for sharing

### Za'atar Pita Bread 4

Freshly baked Pita bread, served warm with olive oil and sprinkled with Za'atar

①

### Calamari a la Romana 11

Crispy calamari rings, served with caper Aioli and lemon wedge

① ③ ⑫

### Octopus Carpaccio 13

Thinly sliced octopus, semi-dried tomatoes, Chorizo crumble, saffron Aioli, fresh estragon and extra virgin olive oil

③ ⑧ ⑫ P

### Fritto Misto di Mare 22

Lightly battered and fried golden crispy sea bass, prawns, octopus, calamari and anchovies, served with lemon Aioli

① ② ③ ④ ⑫ P

### Mediterranean Chicken Wings 11

Oven roasted, glazed with pomegranate and Sumac. Served with yogurt dip and Mediterranean coleslaw

⑦

### Halloumi Fritters 12

Golden grilled Halloumi and zucchini fritters, served over baked and fresh tomatoes, Kalamata olives, topped with fresh herbs and Tzatziki

① ③ ⑦ V

### Smoked Aubergine 14

Slow-roasted and smoked aubergine, served whole with Stracciatella, roasted almonds, fresh herbs, and pomegranate molasses and extra virgin olive oil vinaigrette

⑤ ⑦ V

### Dry-Aged Steak Tartare 15

Served with cured egg yolk, pickled mustard seeds, Parmigiano Reggiano crisp and sourdough Ciabatta slice

① ③ ⑥ ⑦ ⑩

### Levantine Mezze 18

Perfect sharing platter with smoky Baba Ghanoush, crispy falafel, grilled artichoke hearts, marinated olives, and Tzatziki dressing, served with warm Pita bread

① ⑦ ⑪ V

## Sandwiches & Bowls

### Mediterranean Club 15

Sliced chicken breast and bacon club sandwich, stacked with tomato and salad in Pita bread with homemade aioli. Served with French fries

① ③

### Hail Caesar 17

Grilled free-range chicken thigh, Romano salad leaves tossed with homemade Caesar dressing, shaved Parmesan, crispy bacon and sourdough croutons

① ③ ⑦

### Bouillabaisse Provençal 16

Saffron infused broth, served over mixed seafood with toasted sourdough slice and homemade saffron Aioli

① ② ④ ⑦ ⑫ P

## Roasted Tomato Soup 13

Oven roasted tomato soup, infused with fresh herbs, topped with Stracciatella cheese, sourdough croutons and extra virgin olive oil

① ⑦ V

## Burrata Salad 16

Burrata Pugliese, served over fresh and semi-dried tomatoes, salt compressed cucumbers, Kalamata olives, fresh herbs, lemon and extra virgin olive oil emulsion

⑦ V

# Mains

## Chicken Souvlaki 20

Spice-rubbed griddle-cooked tender chicken thigh Souvlaki, served with Roti bread, mini-Greek salad, pickled shallots and Tzatziki

① ⑦

## Grilled Sea Bass Fillet 24

Served over potato confit with Romesco sauce, thinly sliced fennel, herb salad and caramelized lemon emulsion

④ ⑦ P

## Presa Iberica 28

Grilled marbled Presa Iberica, served with rustic olive oil mashed potatoes, pimientos de Padrón and Pimentón de la Vera emulsion

## Mussels Provençale 18

Fresh mussels in aromatic white wine, garlic, parsley and cream sauce. Served with French fries

① ⑦ ⑧ ⑫

## Nostrum Burger 22

Grilled beef patty in Brioche bun, topped with caramelized Provolone cheese, bacon and tomato escabeche. Served with French fries

① ⑦

## Ribeye Steak 33

Grilled 200 gr Black Angus ribeye, served with Broccolini, smoked carrot puree and Gremolata sauce

⑦

## Cauliflower Steak 16

Slow cooked in sous-vide, served with smoky Baba Ghanoush, crispy Kale and Gremolata sauce

⑪ Vg / V

# Desserts

## Baklava Cheesecake 10

Baked yogurt and citrus cheesecake over honey-caramelized Filo pastry base and pistachio praline. Drizzled with Rose water and Lavender syrup

① ③ ⑤ ⑦

## Crema Catalana 8

Caramelized Spanish set custard, served with blood orange sorbet

③ ⑦

## Aegean Tiramisu 9

Coffee infused Savoiardi biscuits layered with Mascarpone cheese, pistachios and crispy Kataifi pastry

① ③ ⑤ ⑦

## Ice Cream 3

Ask our staff for available flavours. Price per scoop

⑦

# MEDITERRANEAN COAST CUISINE

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- ① Gluten    ② Crustaceans    ③ Eggs    ④ Fish    ⑤ Nuts    ⑥ Soy    ⑦ Milk & Dairy    ⑧ Sulphites
- ⑨ Celery    ⑩ Mustard    ⑪ Sesame    ⑫ Molluscs    P - Pescatarian    Gf - Gluten free    V - Vegetarian    Vg - Vegan