

Social Bites

Perfect for sharing

Za'atar Pita Bread

4

11

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



Calamari a la Romana

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

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

7

Halloumi Fritters

12

11

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

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

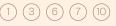
Dry-Aged Steak Tartare

15

18

14

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



Levantine Mezze

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

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Roasted Tomato Soup

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

13

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

2	4
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Served over potato confit with Romesco sauce, thinly sliced fennel, herb salad and caramelized lemon emulsion



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



Nostrum Burger

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

1 (7)

Ribeye Steak

33

16

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

7

Cauliflower Steak

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 honeycaramelized Filo pastry base and pistachio praline. Drizzled with Rose water and Lavender syrup

1 3 5 7

Caramelized Spanish set custard, served with blood orange sorbet

3 (7

Aegean Tiramisu

Crema Catalana

9

8

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

1 3 5 7

Ice Cream

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Ask our staff for available flavours. Price per scoop

22

MEDITERRANEAN COAST CUISINE

