



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

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### Calamari a la Romana 12

Crispy calamari rings, served with caper Aioli and lemon wedge

① ② ③ ⑫

### Octopus Carpaccio 14

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

③ ⑫ P

### Mediterranean Chicken Wings 11

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

⑦ ⑥

### Halloumi Fritters 13

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

① ③ ⑦ V

### Charcuterie & Cheese Board 21

Selection of charcuterie and aged cheeses: Mortadela, Serrano ham, Fuet Iberico, Grana Padano, Murcia al Vino and smoked sheep milk cheese Ahumado. Served with crackers, marinated olives, orange jam and roasted nuts

① ⑤ ⑦

### Salmon Tartare 17

Fresh salmon marinated with olive oil and lemon, served with avocado mousse on a crispy sepia rice cracker

① ② ③ ④ ⑫ P

### Fritto Misto di Mare 22

Lightly battered and fried crispy prawns, mussels, calamari and anchovies. Served with lemon aioli

① ② ③ ④ ⑫ P

## Sandwiches, Bowls & Soups

### Mediterranean Club 16

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

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### 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 ④ ⑦

### Burrata with Tomato & Strawberry 16

Creamy burrata served with tomatoes, strawberries, pistachios and balsamic vinegar

⑤ ⑦ V

### Andalusian Gazpacho 10

Traditional Andalusian chilled tomato soup with olive oil and fresh vegetables

① V

### Green Asparagus Velouté 13

Silky asparagus soup topped with toasted sourdough croutons and shaved Pecorino cheese

① ⑦ ⑧ V

## Mains

### Chicken Souvlaki 21

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 27

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

④ ⑦ P

### Preso Iberica 29

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

### Nostrum Burger 22

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

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### Ribeye Steak 33

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

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### Smoked Aubergine 18

Slow-roasted and smoked aubergine, served whole with Stracciatella, pomegranate, Marinara sauce, roasted pistachios, fresh herbs and extra virgin olive oil vinaigrette

⑤ ⑦ V

## Local bites

### Braised Beef Cheek 28

Slow-braised beef cheek served with silky celeriac purée, pickled lingonberries, baby carrots and a rich red wine sauce

⑥ ⑦ ⑧ ⑨ ⑩

### Crispy Pikeperch 27

Golden-crisp pikeperch served with parsnip - apple purée, pickled cucumber and a crunchy rye bread crumble

① ④ ⑦ ⑨ ⑩ P

## 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

### Limoncello Tiramisu 9

Tiramisu with a zesty twist of Limoncello and lemon curd, layered with mascarpone cream and Amaretto biscuits

① ③ ⑦ V

### Ice Cream 4

Ask our staff for available flavours.  
Price per scoop

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# 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