

# MENU



**nura**

SERENDIPITY ... GARDEN



## BISTRO

TABLE SERVICE

### STARTERS

Tris 4,5

Olives 1,5

Taralli 1,5

Taralli Gluten Free 4

Roast potatoes 5

Fries 5

french fries / sweet potato fries

Vegetable fries 5

Octopus meatballs 5

With black garlic sauce · 6 pcs

Aubergine meatballs 5

With sun-dried tomato sauce · 6 pcs

Pulled pork meatballs 6

With curry mayo · 4 pcs

Caprese 8

Buffalo mozzarella with camone tomato

Burrata 8

With grilled courgettes and

blackcurrant vinegar glaze

Cantabrian anchovies 8

With crostini and butter

### SALADS

Salmon 12

Mixed greens, salmon, green apple,

almonds, Nura sauce and crostini

### SANDO

Parmigiana 8

Parmigiana-style aubergine,

fresh pesto and smoked

caciocavallo cheese

Roast Beef 10

Roast beef with caciocavallo cheese,

creamy tuna sauce and pickled

sweet-and-sour onions

Salmon 12

Grilled salmon, fresh mozzarella,

zucchini "alla poverella," percoco

peaches and teriyaki glaze

### TAGLIERE NURA 18

min. 2 pax

Selected local cured meats and cheeses  
served with zucchini "alla poverella",  
jam and toasted bread

### BAO 2 pcs

Chicken Bao 10

Bao bun with panko-crusted  
marinated chicken, cucumber,  
carrot, pickled onion, Korean  
ketchup and teriyaki sauce

Prawn Bao 12

Bao bun with prawns sautéed  
in tamarind, mango and carrot  
salad, baby spinach, coconut  
sauce and cashews

### TARTARE

Salmon 14

Marinated salmon with green apple,  
Acquaviva onions, capers and dried  
tomato flakes

Tuna 15

Marinated tuna with passion fruit,

coconut and soy sauce on curried

spiced rice with nori seaweed

### AL PIATTO

Grilled salmon with roasted potatoes, 16  
baby spinach and cherry tomatoes

Seared tuna with sesame seeds, 18  
wakame seaweed and radish salad

Broad bean purée with fried baby 14  
octopus and caramelised onions

Chicken cotoletta with chips 10

Mixed fried seafood 16

### DESSERT

Homemade dessert 5

Chocolate salami

Semifreddo Ice cream 7

Cream and coffee · Coconut and

gianduia · Cocoa and gianduia ·

Vanilla and raspberry

Prickly pear sorbet 6

## CAFÉ

### COFFEE

Espresso 1,5

Espresso Dec 1,6

Macchiato 1,6

Caffè leccese 2,5

Espressino 2

Soya Espressino 2,2

Cappuccino 2,5

Latte 2

Latte macchiato 2,5

Almond milk 3

### SOFT DRINKS

Still water · 50 cl / 1 L 1,5 / 3

Sparkling water · 50 cl / 1 L 1,5 / 3

Coke / Coke Zero 3

Fanta 3

Red Orangeade · MACARIO 3,5

Gazzosa · MACARIO 3,5

Chinotto · MACARIO 3,5

Cedrata 3

Sanpellegrino Cocktail 3

Tonic 3

Lemon Tea · SAN PELLEGRINO 2,5

Peach Tea · SAN PELLEGRINO 2,5

### NATURAL DRINKS

Fresh orange juice 4

Fresh mixed citrus juice 4

### FRUIT JUICES

Ace · Peach & Mango · Pear 3

Pomegranate · Pineapple

### BEER

Corsendonk Blonde · on tap, 30 cl / 50 cl 5 / 8

Vista Mare IPA · on tap, 30 cl / 50 cl 6 / 9

Corona · bottle 4

Amerino Edwige Blanche · can 5

### ROSÉ

Le Contrade 20

Neroamaro · MASSERIA LI VELI

Tramari 23

Primitivo · SAN MARZANO

Susumaniello 23

Susumaniello · L'ARCHETIPO

Le Rotaie 25

Susumaniello · I PASTINI

Daunia Contessa 25

Nero di Troia · ANTICA ENOTRIA

Kimia Primitivo 28

Primitivo · TENUTE CHIAROMONTE

Kimia Pinot Nero 28

Pinot Nero · TENUTE CHIAROMONTE

### SPARKLES

Ribolla Gialla Brut · FILARE ITALIA 20

Rosé Brut · POLVANERA 25

Maresco Bianco Brut · POLVANERA 25

Brut Metodo Classico · D'ARAPRI 40

Pas Dosé Metodo Classico · D'ARAPRI 40

Brut Rosé Metodo Classico · D'ARAPRI 45

Crémant d'Alsace Brut · ALLIMANT-LAUGNER 45

Crémant d'Alsace Rosé · ALLIMANT-LAUGNER 50

Cuvée Prestige Edizione 47 · CA' DEL BOSCO 65

Alma Gran Cuvée Brut · BELLAVISTA 70

Alma Gran Cuvée Rosé · BELLAVISTA 85

Champagne Brut Blanc (Blanc de Blancs) · RUINART 100

Champagne Brut Rosé · RUINART 150

### RED

Le Contrade 20

Neroamaro · MASSERIA LI VELI

Fichimori 25

Shiraz e Negroamaro · TORMARESCA

Come take a break.

@nura\_garden