

{ M A R K E T }

NUBIUM

{ NIBBLES }

Sea and land fusion croquettes
(squid and oxtail) | 6,00€

Grilled vegetables with herring on crystal bread | 8,50€

Beef carpaccio with pine nuts, chive oil,
rocket and parmesan | 9,75€

Oriental style tunafish tartar with avocado
and Wakame salad | 12,00€

Iberian ham and Mahon cheese accompanied
by bread and tomato | 14,00€

{ FROM OUR VEGETAL GARDEN }

Cold Mediterranean vegetal cream with
Iberian ham (Gazpacho) | 6,00€

Classic Caesar salad with home-styled
grilled chicken | 7,50€

Quinoa tabulé with parsley, red onion, tomato,
raisins, walnuts and lemon vinaigrette | 8,00€

Buffalo cheese, cherry tomato, basil, rocket
and balsamic sauce | 10,25€

Summer prawn salad with mango and
avocado vinaigrette | 12,00€

{ WITH THE BEST BREAD }

Chapata with tunafish, anchovies, salad,
egg and red onion | 7,00€

Tradicional Club Sandwich with bacon, salad, York ham,
cheese, grilled chicken, egg and Caesar sauce | 9,00€

Alua Special (180 grs.)

Muffin bread, Iberian pork, sobrasada,
caramelized onion, Mahones cheese, tender
lettuces and tomato* | 12,50€

[mare] Nubium Hamburger (180 grs.)

Focaccia bread, local beef, rocket, Iberian ham
& mozzarella with oregano* | 14,00€

*The hamburgers need approx. 25 minutes cooking time



Please inform the waiter if you
are allergic to any ingredient

{ OUR PIZZAS }

Pizza Margarita

Tomato, mozzarella, basil and oregano | 8,00€

Pizza Mediterránea

Tomato, mozzarella, peppers, courgette, roast
aubergine, parmesan cheese and oregano | 8,75€

Pizza Gourmet

Tomato, mozzarella, cherry tomato, Iberian ham,
rocket, parmesan flakes and oregano | 9,75€

{ THE ESSENCE OF THE PASTA & RICE [MARE] NUBIUM }

Garganelli with dried tomatoes, pine nuts,
parmesan and pesto | 9,25€

Black spaghettoni with seafood, tender garlic
and saffron | 11,25€

Mixed paella with fish and seafood | 12,00€

{ THE MEATS }

Poultry chicken on mushroom risotto with
strokes of basil oil | 11,00€

Iberian grilled pork with vegetables and
marinated potatoes | 18,00€

Beef tenderloin with reduction of red wine
and garnish of the day | 24,00€

{ FROM THE SEA }

Glazed cod on spinach, pine nuts and raisins
accompanied by creamed potatoes | 12,00€

Seabass with roast garlic and fine herb oil with
grilled potatoes and vegetables | 14,00€

Grilled salmon supreme with citrics on green
asparagus and wild rice | 15,00€

{ THE PASTRY TO SWEETEN }

Mandarin sorbet with balsamic syrup | 4,00€

Our freshly cut fruit special with a black pepper,
olive oil and mint dressing | 4,25€

Creamy mascarpone with finger biscuits
and cocoa | 5,25€

Chocolate and caramel brownie with vanilla
ice-cream | 5,50€

Taxes included