



A celebration of the Mediterranean, Nura embraces the art of grilling, with a special focus on the culinary culture of the Iberian Peninsula.

Rooted in the principles of the Mediterranean diet, dishes are rich in olive oil, linking indulgence to longevity, and prepared with the simplicity befitting laidback lounging.

To Share

Crudités, Tzatziki, Hummus, Babaganoush (v, d)

Manchego, Black Truffle Croquette (v, g, d)

Blistered Padron Peppers, Sea Salt (vg)

Hand Craft Patanegra Ham, (g)

Pan Con Tomate

Grilled Mediterranean Sardine, Toast, (g, d)

Pickled Shallots

Pulpo a la Gallega

Fried Squid, Smoked Paprika Dip, Piparra Peppers (g)

Mussels, Pickled Fennel, Chorizo Butter (g, d)

Ash Baked Eggplant (vg, g)

Capsicum Sauce, Lemon Crumble

Crudos & Salads

Carabinero Prawn Crudo, Pink Pepper, Preserved Lemon

Yellowtail Tiradito, Citrus Dressing

Beef Tartare, Bone Marrow Emulsion, Caperberry (g)

Greek salad, Tomatoes, Olives, Cucumber (v, g, d)

Nura's Caesar Salad (g, d)

BBQ Grilled Beetroot Salad, Smoked Ricotta, (v, d, n)

Fresh Mediterranean Herbs

Heritage Tomato Carpaccio, Chives, (vg)

White Balsamic Vinegar

From The Charcoal Grill

Seafood

Local Greek Seabass

Lobster

Carabinero Prawns

Please ask your waiter for the fish of the day.

Meat & Poultry

Nura's Burger, Tomato Relish, Gherkins, (g, d)

Onion Jam, Greek Cheese

Souvlaki, Marinated Chicken, Tzatziki,

Pickled Shallots, Tomato

Spatchcock Free Range Half Chicken

Black Angus Tomahawk

Japanese A4 Wagyu Striploin 100g

Side dishes (vg)

Charred Broccoli

Smoked Roasted Potatoes

French Fries

Green Mixed Salad

Sauces

Peppercorn Sauce (d)

Chimichurri (vg)

Salmoriglio (vg)

Red Wine Sauce

Pasta

Homemade Cavatelli, Zucchini, Mint (vg, g)

Spaghetti Alla Bottarga, Garlic Olive Oil, Chili (g)

Pizzette

Margherita (v, g, d)

Tomato sauce, Fiordilatte, Basil

Greek (v, g, d)

Tomato Sauce, Fiordilatte, Feta, Red Onions, Black Olives

Diavola (g, d)

Tomato Sauce, Fiordilatte, Chorizo, Chilli Flakes, Oregano

Green (v, d, n)

Pistachio Pesto, Wild Horta, Manchego Flakes

Dessert

Basque Cheesecake (v, g, d)

Crema Catalana, Coconut (v, d)

Seasonal Fruit Platter (vg)

Ice Cream and Sorbet (v, vg, d, n)

Our Head waiters can give you more information about allergens present in our dishes.

Prices are in Euro and inclusive all the taxes