

MAN

Nura

Nura’s cuisine meticulously highlights the finest produce, featuring an extensive selection of whole fish, shellfish and carefully chosen meats cooked over a charcoal grill. A vibrant array of Mediterranean small dishes ranges from Ostra Regal No 2 oysters to plates of Iberian ham, Padron peppers and yellowtail crudo – perfect for sharing.

To Share

Bread Selection
Homemade Pide Bread (G, D, E, S)

Blistered Padron Peppers
Thai Sea Salt (VG, G)

Mixed Vegetables Crudités
Tzatziki, Hummus, Babaganoush (V, D)

Zucchini Fritters
Fresh Herbs, Smoked Yogurt Dip (D, C)

Halloumi Cheese Salad
Grilled Halloumi, Rocket Salad, Pomegranate, Tomato, Balsamic (D, Sulfite)

Greek Salad, Grilled Feta Cheese (V, D)

Braised and Stuffed Eggplant
Caramelized Onion, Tomato, Garlic (VG, S)

Nura’s Caesar Salad
Grilled Romaine, House Smoked Chicken, Bacon
Parmesan Cheese (G, D, E, P)

Oysters “Regale” No 2
Classic Garnishes (SF)

Mediterranean Grilled Sardine on Toast
Pickled Shallots (G, SF, D)

Fried Squid, Kimchi Dip, Piparra Peppers (G, SF)

Octopus Carpaccio
Taggiasca Olives, Capers, Sun Dried Tomato,
Lemon Oil (SF, Sulfite)

Yellowtail Crudo, Citrus Dressing (SF)

Blue Phuket Crab on Sourdough Toast
Oscietra Caviar (SF, G)

Rosso di Mazzara Carpaccio
Sicilian Red Prawn Carpaccio, Pink Pepper,
Thai Sea Salt (SF)

Hand-Carved Joselito Pata Negra
Pan Con Tomate (P, G)

Spanish Cold Cut Selection
Joselito Pata Negra (25 gr), Chorizo, Lomo and
Manchego Cheese (P, D)

Beef Tartare
Bone Marrow Emulsion, Caper Berry (G, E)

Aman Caviar Selection

Russian Oscietra

Beluga

All caviar will be served with classic garnishes
Blini, Croutons, Eggs Mimosa, Shallot,
Chopped chives, Sour Cream, Lemon Wedges, Butter
(SF, E, D, G)

Pasta & Paella

Cavatelli San Marzano & Basilico
Homemade Cavatelli Pasta, San Marzano
Tomato Sauce & Fresh Basil (G, D)

Spaghetti Alla Bottarga
Garlic, Olive Oil, Chili and Bottarga (G, SF)

Seafood Paella
Prawn, Baby Squid, Mussels, Green Pea,
Saffron (Ce, SF, SH)

Burger & Pizzette

Nura’s Burger
Galician Beef Patty, Smoked Ketchup, Tomato,
Oregano, Manchego Cheese (G, D, E)

Beef & Lamb Kebab, Flat Bread
Lettuce, Onion, Tomato, Pickled Peppers,
Yogurt-Mint- Garlic Sauce (G, D)

Pizzetta Margherita
Tomato Sauce, Fiordilatte, Basil (G, D)

Pizzetta Diavola
Tomato Sauce, Fiordilatte, Chorizo, Chili Flake,
Oregano (G, P, D)

From The Charcoal Grill

Seafood

Spanish Carabineros

Andaman Tiger Prawns Xl

Spanish Seabass 1kg

Andaman White Snapper 1.5kg

Meat & Poultry

Souvlaki (G, D)
Marinated Chicken, Tzatziki, Pickled Shallot, Tomato

Spatchcock Free Range Chicken 700gr

Tomahawk Lamb Chop 500gr

270 Days Grain Feed RV Black Tyde
Beef Tenderloin 250gr

30 Days Dry Aged Rubia Gallega Rib Eye 300gr

Side Dishes

Tomato Salad, Tropea Onion (GF, VG, S)
Charred Broccoli (VG)
Smoked Roasted Potatoes (GF, VG)
French Fries (G, VG)
Green Mixed Salad (GF, VG)

Sauces

Peppercorn Sauce (D, Ce), Chimichurri,
Salmoriglio, Red Wine Sauce (Ce)

Dessert

Basque Cheesecake
Passion Fruit, Phuket Pineapple, Lime (D, E)

Baklava Cake
Caramelized Pistachio, Honey, Vanilla Ice Cream
(D, G, N, E)

Crema Catalana, Coconut (E)

Seasonal Fruit Platter

Ice Cream
Chocolate, Vanilla, Pistachio (D, E, N)

Sorbet
Lemon, Coconut, Strawberry (VG)

(D) Dairy, (E) Egg, (N) Nuts, (P) Pork, (S) Soy, (SF) Seafood, (V) Vegetarian, (VG) Vegan, (Ce) Celery

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce including fish, meat, dairy, fruits and vegetables is informed by our commitment to sustainability.

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax.