

# NUA Z/O

[MENÚ](#)

[RESTAURANTE](#)

SALVAJE, NATURAL,  
COLOR, SABOR, VIDA.

“LA HUERTA Y EL MAR IBICENCO  
DAN PASO A LOS SABORES EXÓTICOS  
DE ASIA Y LATINOAMÉRICA”

“THE GARDEN AND THE IBIZAN SEA  
GIVE WAY TO EXOTIC FLAVORS  
FROM ASIA AND LATIN AMERICA”

WILD, NATURAL,  
COLOR, TASTE, LIFE.

A decorative graphic of a palm frond, rendered in a dark grey color, is positioned in the bottom-left corner of the page. The frond is shown in profile, with its characteristic fan-like structure and pointed leaflets.

# VEGETABLE NATURE

## Lebanese Croquette x4

14€

Chickpeas, harrisa sauce, roasted peppers, paprika, taratur cream, tahini, pickled lemon.



## Greenish salad

19€

Kiwi, lettuce mix, corn, mango, cherries, apple, beet, avocado, vinaigrette, garlic, honey and lemon.

## Wanderer Guacamole

17€

Local avocado, parmesan, “pico de gallo”, crispy plantain.



## Local Tomato

21€

With roasted vegetable juice, burrata, basil, pickled peppers and yellow chilli.



## Phoenician Hummus

17€

Pita bread, radish, daikon and onion pickles, celery, cucumber, broccoli and carrot.



## Quinoa Superfood

18€

Miso vinaigrette, fennel bulb, wheat, feta, semi-dried tomato, smoked aubergine, mint, coriander, and thyme cracker.



Includes: Sesame Soya Gluten Sulphites Fish Egg Lactose Mollusc Crustaceans Mustard Celery Fruits with peel Spiciness

# FAVOURS OF THE SEA

## Tuna Tartare

Marinated tuna, strawberries, lime and zuke dressing, salmon roe, spring onion, toasted sesame and crunchy olive bread.



24€

## Alora Squid

Grilled squid with anti-chokes, chopped green mango, parsnip and watercress purée.



24€

## Pitiuso Ceviche

Fish of the day, tiger's milk thai, citronella-kafir, pumpkin, orange syrup, corn, cancha and aji limo.



27€

## Grilled Sliced Fish

Sautéed snow peas, chard, broccoli, spinach and rocket with lemon butter.



29€

## Poke Bowl

Salmon, avocado, spicy edamame, seaweed mix, cucumber sunomomo, pickled red cabbage.



23€

## Sea "Quesadilla"

Grilled corn tortilla, sautéed prawns, pineapple, arugula, smoked scamorza, guacamole.



21€

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# PECKING IN THE FARM

## Caesar Salad

22€

Romana, honeyed chicken, Caesar sauce, pickled mince, parmesan flakes and croutons.



## Angus High Loin

33€

In Tagliatta. Garnish: Roasted peppers, fries, potato crisps, potato cream and raifort.



## Lamb Kafta

26€

Braised cabbage, chopped ajilimojili, pomegranate, feta, sage and tzatziki sauce.



## Ham Croquettes x4

12€

All i oli of herbes, black olive powder.



## “Cochinita Piblí” Pizza

19€

Mozzarella, pulled pork, lime, “pico de gallo”, pineapple and rocket.



## Matured Beef Ribs

32€

Roasted juice, cauliflower, raspberry, caperberries, buckwheat and Nam phrik dressing.



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# BURGUERS AND SANDWICHES

## Burger “Vella gallega”

Garlic and rosemary ghee, cheddar, roasted tomato and Bravía mayonnaise.



23€

## Sandwich Club

Grilled chicken, bacon, havarti, mixed lettuce from the garden, tomato, Nativa sauce.



19€

## Vegan Burger

Lentils, seed bread, avocado cream, “pico de gallo”, red cabbage and shitake in the wok.



21€

## Smoked Salmon Briox Sandwich

With burrata, arugula and tartar sauce.



18€

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# FOR THE YOUNG PROMISES

**Pizza, one ingredient to choose:**

**15€**

Ham  
Cheese  
Peperoni.  
Tuna.  
Vegetable.



**Chicken Fingers**

**13€**

With chips or mix salad, Bravía sauce.



**Rustic potatoes**

**6€**

**Mixed**

**14€**

Ham and cheese with puff pastry bread.



**Fettucine**

**18€**

Bolognese, napolitana or pesto.



**Fish and Chip**

**18€**

Panko style with homemade tartare, chips.



**Ham croquettes**

**12€**

All i oli of herbes, black olive powder.



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# SWEET CUISINE

## Mellow Chocolate Ingot

13€

Banana sponge cake with chips, corn and chocolate-caramel glaze.



## Baked Cheesecake

11€

Almond praline and light lemon cream.



## White chocolate and yuzu truffles

8€



## Pickled Seasonal Strawberries

11€

Cabernet Sauvignon, pink pepper ice cream and mint crumble.



## Grilled Pineapple

9€

Creamy coconut, cashew nut, galangal coulis, basil.



## Ice cream

8€

Strawberry, chocolate, vanilla, pink pepper (3 scoops).



## Coffee Sabayon Caleta

11€

Toasted pistachio and raspberry puff pastry.



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