

**** STARTERS ****

Grandé Bruscetta duo - 11

burrata & guacaomole, eggplant, truffle & pata negra

Home made beetroot-hummus & crackers - 8

Hummus, beetroot, nuts

Calameres con Panko - 9 *

Big calamares rings, home-made tartar sauce

Scampi Tempura - 10 *

Big Tempura with fresh panko, sweet-chili sauce

Artisan Seafood Croquettes - 13 *

Shrimp & lobster, home made sauces

Fried seafood plate - 28

*Mix of the above ****

Ovenbaked Nacho's - 9,50

Cheddar, Tomatoe tapenade, guacamole, koriander, sour cream

Ovenbaked Nacho's con carne - 12

Cheddar, spicy meat, Tomatoe tapenade, guacamole, koriander, sour cream

Artisan cheese croquette - 9

Parmesan, Ganda, Goatcheese, home made sauces

Charcuterie plank - 18

Mix of pata negra & truffle salami, pan cristal bread

Patatas bravas - 7

Potatoe, coriander, tomatoe, garlic, paprika

**** PLATES ****

Libanon Love - 14

Fried eggplant, mint sauce, spicy meat, pita crusts

Pizetta Oh'bergine - 14

Grilled eggplant, goatcheese, pesto, basil

Home-made Nude Burger - 18

Beef patty, gorgonzola, caramelised onion, patatas bravas

Bonne for-tuna taco - 14

Authentic taco leaf, tuna, avocado, spanish sweet peppers

Nude salad Falafel - 15

Radish, tomatoe, paprika, beetroot, orange vinaigre

Nude salad Burrata - 15

Radish, tomatoe, paprika, beetroot, orange vinaigre

Try our Happy hour

All cocktails for 10 EUR - meze plate for 5 EUR

Each day from 17:30 - 18:30

- Ask your waiter for allergies -

