

Mar de Nudos

RESTAURANT & MODERN BRASSERIE

MENUS FOR GROUPS AND COMPANY BETWEEN 15th, November an 20th, December *(min 8 people)*

MENU 38€

(A bottle of wine for 2 people and water included)

Chef's Apeitiv

STARTER:

Variation Mar de Nudos

(Fried fish, Kataifi battered prawns, Tartar with duck liver & sushi)

MAIN COURSE *(choose between):*

Turbot in aioli crust and beet, quinoa and mushroom bouillon.

Or

Spanish black pork with parsnip cream and coffee demi-glace.

DESSERT:

Orange Panna cotta with cooked pear in red wine.

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MENU 48€

(A bottle of wine for 2 people and water included)

Chef's Apeitiv

STARTER:

Variation Mar de Nudos.

(Fried fish, Kataifi battered prawns, Tartar with duck liver & sushi)

MAIN COURSE *(choose between):*

Sea bass in potato crust with vegetable Brunoise,
coconut and lemongrass.

Or

Grilled beef sirloin with mushrooms, sweet & sour onion
and thyme emulsion.

DESSERT:

Tiramisu Mar de Nudos.

PRIVATE ROOM FOR DINNER AVAILABLE

Party with DJ available in N2 Club *(at the first floor)*