NANAI BEACH
BY NU

TO BEGIN WITH

SOURDOUGH BREAD	7,00
MARINATED OLIVES	3,00
PIQUILLO PEPPER AIOLI	3,00

TO SHARE... OR NOT!

Freshness, quality and balance.

CAESAR NANAI 26,00
Tudela little gem lettuce, chicken strips, crispy guanciale, ciabatta bread slices, grated parmigiano and our caesar dressing.

QUINOA SALAD 28,00
Quinoa, avocado, cucumber, red onion, fresh leaves and herbs, pomegranate molasses and extra virgin olive oil vinaigrette.

BURRATA WITH A MIX OF TOMATOES 26,00
With sun-dried tomatoes rehydrated in olive oil, a mix of cherry tomatoes, black Kalamata olives, fresh basil, and pistachios. (Olive and Modena balsamic vinaigrette).

PIQUILLO PEPPER HUMMUS WITH FALAFEL 26,00
Piquillo pepper vinaigrette with sun-dried tomatoes, capers, sumac, and olive powder.

FRESH AND CURED ANCHOVIES FROM SANTOÑA / 6 PCS 26,00
Carasatu bread, tzatziki, fresh herb oil.

PRAWN AND OCTOPUS CEVICHE 28,00
Passion fruit tiger's milk, thinly sliced onion, herb oil, vegetable chips.

BEEF CARPACCIO 32,00
Yuzu-truffle emulsion, parmigiano, buffalo stracciatella, fried capers, pane caresatu.

CHICKEN BREAST BITES 28,00
Breaded chicken breast bites, truffle mayonnaise, grated cheese, chives and microgreens. · **without sauces** 24,00

CRISPY CALAMARI 26,00
kimchi mayo, tonkatsu sauce, katsuobushi, togarashi, lime, sprouts.

PANKO-CRUSTED SHRIMP / 6 PCS 28,00
Emmy sauce, black garlic aioli, fresh sprouts, 4 pieces.

IBERIAN HAM CROQUETTES / 6 PCS 26,00
Pork airbags, aioli with confit garlic.

FOCACCIA WITH PORCHETTA 28,00
Porchetta, burrata, sun-dried tomatoes, pistachio pesto, and arugula.

NANAI SPECIAL

DOUBLE WAGYU BURGER 32,00
Emmy sauce, pickles, mild cheddar, tomato and lettuce, potato brioche bun, french fries.

SAN PEDRO FISH TACOS / 2 pcs 28,00
John Dory fish with wheat tortilla, julienne Tudela little gem lettuce, pico de gallo with red onion, coriander and french fries.

CHICKEN AND PRAWN PAD THAI 28,00
Rice noodles wok-fried with vegetables, egg, peanut, tamarind, coriander, sambal and lime.
smoked tofu: 24.00

MAIN

MEDITERRANEAN SEA BASS FILLET 38,00
Caramelized piquillo pepper aioli.

GRILLED OCTOPUS WITH SEAFOOD BARBECUE SAUCE 40,00
Boiled and grilled octopus leg with bbq sauce, shellfish bisque, and salad.

AGED BEEF ENTRECÔTE 38,00
Smoked chimichurri and salad.

ROASTED EGGPLANT WITH TZATZIKI 26,00
Tomato sauce with olives, herb oil, salad of tender greens, herbs, and sprouts.

SIDES DISHES

THE PERFECT ACCOMPANIMENT TO OUR MAIN DISHES.

FRENCH FRIES 6,00
Extra crispy.

FRIED SWEET POTATO 8,00
Delicious sweet potato sticks, fried to a crispy finish.

PADRÓN PEPPERS 8,00
Dehydrated miso and salt flakes.

GOLDEN POTATOES WITH ASPARAGUS 10,00
Romesco with basil.

TENDER SHOOTS SALAD WITH TOMATOES 10,00
Mix of lettuces, cherry tomatoes and red onion with yuzu vinaigrette.

DESSERTS

CHOCOLATE FONDANT CAKE 12,00
candied hazelnuts, dulce de leche, physalis.

SAN SEBASTIAN-STYLE CHEESECAKE 12,00
crumble and raspberry coulis.

KIDS MENU

SPAGHETTI WITH TOMATO SAUCE 16,00
Tomato sauce, grated parmesan cheese 16.00 ac

MINI BURGER 16,00
With french fries and ketchup

ALLERGENS

- GLUTEN *Gluten*
- CRUSTÁCEOS *Crustaceans*
- HUEVOS *Eggs*
- PESCADO *Fish*
- CACAHUETES *Peanuts*
- SOJA *Soy*
- LÁCTEOS *Dairy*
- FRUTOS SECOS *Tree Nuts*
- APIO *Celery*
- MOSTAZA *Mustard*
- SÉSAMO *Sesame*
- SULFITOS *Sulphites*
- ALTRAMUZ *Lupin*
- MOLUSCOS *Molluscs*