CASA NUN

Starters to share (or not)

Toasted crystal bread with tomato 4,5

Es Salaó Gilda with Cadaqués salted and marinated anchovies 5 / each

Bravas rotas Nun 9

Assorted croquettes (6 pcs) 14

Confit artichoke flower with Parmesan and pine nuts 6,5 / each

French onion soup 10

Anchovy gratin (our classic) 16,5

Brioche with tomato tartare, burrata and pesto 12,5

Seasonal green salad with pumpkin, green apple and pistachios 13,5

Seasonal mushroom and truffle cannelloni 18

Balfegó bluefin tuna tartare with tahini, miso and snow peas 21,5

Thai-style king prawns 24

Main courses

Senyoret rice with red prawns, squid and cuttlefish 26

Black rice with squid, cuttlefish, king prawns and clams 27

Creamy rice with Mediterranean blue lobster 36

Wild sea bass, ember-style, with autumn vegetables 28

Wild turbot in pil-pil sauce with oven potatoes 30

Squid stuffed with butifarra and black trumpets, parmentier 24

Beef fillet tower with confit potato and pepper sauce 29

Desserts

Chocolate cheesecake (our signature classic) 9

Soufflé-style lemon cake 7,5

Hazelnut and chocolate cake 8,5

Candela tiramisu (with Taps de Cadaqués and pistachios) 8