

RECOMMENDATION

BROCHETÓN TZIGOINER

350g thin sliced beef bacon wrapped and cooked on a skewer with baked potatoes and porcini sauce



ristorantemurada.com

THE TASTE OF OUR DISHES
ARE FUSED WITH THE CHARM
OF A HISTORIC PLACE

STARTERS

MIXED SALAD | 7€ green salad and tomato

PEAR AND GOAT CHEESE | 11,50€
spinach, walnuts, cherry tomatoes, goat cheese and pear

TUNA TARTARE | 13€ with mango, avocado and sesame, Thai style

VEAL TARTARE | 13,50€
with smoked veal with truffle, goat cheese, carasau bread and quail egg

CRISPY PRAWNS | 14€ with curcuma and avocado

BRESAOLA CARPACCIO | 12€
with rocket, cherry tomatoes, parmesan and lemon

BURRATA | 17€ 300g creamy mozzarella served with parma ham, rocket, cherry tomatoes and black olives pate (min. 2 per)

MIXED PLATTER | 22€ Italian cold cuts and cheeses (min. 2 per)

AUBERGINE PARMIGIANA | 11,20€
with parmesan, basil and tomato sauce

VITELLO TONNATO | 13,50€ slices of roasted veal with tuna sauce

FOCACCIA ROMERO | 5,50€ pizza bread with olive oil and rosemary

PASTA

CLAM LINGUINE | 15€ white wine sauce, olive oil, garlic and fresh clams

SEAFOOD LINGUINE | 16€
selection of fresh seafood with a dab of tomato sauce

NERO DI SEPIA | 14€ black spaghetti with garlic, olive oil, chili and prawns

TORTELLONI | 15€
filled with lobster and crayfish with tomato sauce, garlic and basil

HOMEMADE PUMPKING GNOCCHI | 14€
with a light butter and sage sauce, a touch of amaretto and cinnamon

HOMEMADE TAGLIATELLE PESTO | 14€
homemade pesto: basil, pine nuts, garlic, parmesan and prawns

HOMEMADE TAGLIATELLE BOLETUS | 14,50€
with porcini mushrooms sauce

HOMEMADE MALTAGLIATI | 15€
with rabbit ragu, sweet and sour purple onion and a black olive pate

MAIN COURSES

TUNA TATAKI | 22€
with sesame served with warm spinach, pine nuts, raisins and a cocoa cream contrast

SEABASS | 18,50€
served in a carrot cream, almonds, licorice caviar and a citrus scent

GRILLED SALMON | 16,50€
with a lime foam served with baked potatoes and salad

TAGLIATA 250g sliced Black Angus | 19€
served with a green tea mashed potatoes and a red fruits sauce

ENTRECOT | 20€
300g Black Angus served with baked potatoes and salad

TZIGOINER 350g thin sliced beef | 21,50€
bacon wrapped and cooked on a skewer with baked potatoes and porcini sauce

PIZZAS

MARGHERITA | 8,70€ Tomato, mozzarella and basil

COTTO | 9,70€ Tomato, mozzarella and ham

PROSCIUTTO E FUNGHI | 10,70€
Tomato, mozzarella, ham and mushrooms

HAWAII | 11,50€ Tomato, mozzarella, ham and pineapple

4 STAGIONI | 12,50€
Tomato, mozzarella, artichokes, black olives, ham and mushrooms

4 FORMAGGI | 12,80€ Tomato, mozzarella, brie, gorgonzola and parmesan

VEGETARIANA | 12,50€ Tomato, mozzarella and seasonal vegetables

BUFALINA | 13,20€
Tomato, mozzarella, buffalo mozzarella, cherry tomatoes and basil

CAPRICCIOSA | 13,50€
Tomato, mozzarella, anchovies, black olives, ham, peppers and artichokes

RUSTICA | 12,80€
Tomato, mozzarella, bacon, provolone cheese and zucchini

VELENO | 13,60€
Tomato, mozzarella, gorgonzola cheese, spicy salami and onion

PARMA | 13,50€ Tomato, mozzarella, parma ham, rocket and parmesan flakes

ROMANA | 13,90€
Tomato, buffalo mozzarella, anchovies, capers and black olives

DIAVOLA | 11€
Tomato, mozzarella and spicy salami

PUGLIESE | 12,80€
Tomato, mozzarella, tuna, onion, black olives and capers

VALTELLINA | 15,20€
Tomato, mozzarella, bresaola, porcini mushrooms, rocket and parmesan flakes

FRUTTI DI MARE | 15€ Tomato, mozzarella and seafood

MURADA | 14,70€ Tomato, buffalo mozzarella, parma ham and basil

CARPACCIO | 15,20€ Mozzarella, cherry tomatoes, buffalo mozzarella, veal carpaccio, rocket and parmesan cheese

ESCANDINAVA | 15€
Mozzarella, buffalo mozzarella, cherry tomatoes, salmon carpaccio and purple onion

CALZONE | 10,50€ Tomato, mozzarella and ham

CALZONE FARCITO | 13€
Tomato, mozzarella, artichoke, mushroom, ham and peppers

PIZZAS GOURMET

DAL SUD | 18€
Tomato, mozzarella, cherry, rocket, pesto, king size prawns and burrata

TRUFA | 16€
Buffalo mozzarella, porcini mushrooms, cherry tomatoes, rocket and truffle oil

CABRITA | 16€
Mozzarella, goat cheese, walnuts, dry tomatoes, speck, rocket and honey

THAI PRAWNS | 19€
Tomato, mozzarella, chives, mango, sesame and king size prawns with a dab of thai chili sauce

Homemade Bread | 1€ (p/p)

Alioli and Olives | 3,50€

Chips | 5,50€

Extra Ingredients | 0,50€ - 5€

BEVERAGES

Water | 2,70€

Soft drinks | 2,80€

Juices | 2,50€

Orange juice | 4,20€

BEERS

Alcohol-free beer | 2,80€

Small Estrella Galicia | 2,70€

Shandy/Clara | 2,80€

Pint Estrella Galicia | 5,20€

Peroni | 4€

***if you suffer any allergies
please communicate it to the staff**

ALL OUR DISHES ARE FRESHLY PREPARED
