

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

Marinara mussels 12€ with tomato sauce and a touch of garlic and parsley

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

Mixed platter 22,50€ Italian cold cuts and cheeses

Aubergine parmigiana 11,20€ with parmesan, basil and tomato sauce

Vitello tonnato 13,50€ slices of roasted veal with tuna sauce

Focaccia romero 15,50€ 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

Homemade Lasagna 13€ with bolognese and bechamel

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 and prawns 14€
homemade pesto: basil, pine nuts, garlic, parmesan and prawns

Homemade tagliatelle boletus 14,50€ with porcini mushrooms sauce

Homemade Tagliatelle Bolognesa 13€ with bolognese sauce

Homemade maltagliati 15€
with rabbit ragu, sweet and sour purple onion and a black olive pate

MAIN COURSES

Tuna Tataki 20€ with sesame served with warm spinach, pine nuts, raisins and a cocoa cream contrast

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

BBQ 15,50€
Tomato, mozzarella, marinated veal, bacon, onion, mushrooms and barbecue sauce

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)

Hummus and Olives 3,50€

Chips 5,50€

Extra Ingredients 0,50€ - 5€

BEVERAGES

Water 2,70€

Soft drinks 2,80€

Fresh lemonade 4,50€

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
