

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 | 14€ with mango, avocado and sesame, Thai style

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

CRISPY PRAWNS | 14€ with curcuma and avocado

GAZPACHO | 12€ vegetables, watermelon and mussels

BURRATINA | 12,50€
served with a green pea cream, crunchy speck and cherry confit

FIRST COURSES

CLAM LINGUINE | 16,50€ with asparagus and almond cream

SEAFOOD LINGUINE | 17€
selection of fresh seafood with a dab of tomato sauce

HOMEMADE BLACK TORTELLONI | 18€
stuffed with sepia, touch of mint and julienne crispy zucchini

HOMEMADE AUBERGINE GNOCCHI | 14€
served in a smoked provolone fondue, concasse of tomato and a touch of vanilla

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

LOBSTER RISOTTO | 23,50€
with a mango reduction sauce and a dab of ginger and parsley foam

MAIN COURSES

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

SEABASS | 20€
served in a carrot cream, almonds, licorice caviar and a citrus scent

RED PEPPER FLAN | 15,50€
with strawberry salad, buffalo mozzarella, bread, anchovies and balsamic vinegar

GRILLED PRAWNS | 19€ king size served with salad

TAGLIATA 250g sliced Black Angus | 21,50€
served with a green tea mashed potatoes and a red fruits sauce

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

PIZZAS

ROMANA | 13,70€
Tomato, buffalo mozzarella, anchovies, capers and black olives

DIAVOLA | 11€
Tomato, mozzarella and spicy salami

PUGLIESE | 12,70€
Tomato, mozzarella, tuna, onion, black olives and capers

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

FRUTTI DI MARE | 16,20€ 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 | 14,70€
Mozzarella, buffalo mozzarella, cherry tomatoes, salmon carpaccio and purple onion

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

PIZZAS GOURMET

BURRATA | 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, nuts, dry tomatoes, speck, rocket and honey

BLACK | 16,50€
Tomato, sepia ink, alioli, peppers, asparagus and squid

TATAKI | 17€
Tomato, mozzarella, caramelized onion, cashew nuts, marinated tuna and seaweed

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€ - 3,50€

BEVERAGES

Water | 2,70€

Soft drinks | 2,80€

Juices | 2,50€

Orange juice | 4,20€

BEERS

Free alcohol | 2,80€

Small Estrella Galicia | 2,70€

Shandy/Clara | 2,80€

Pint Estrella Galicia | 5,20€

Peroni | 4€

Nau Mallorcan craft beer | 5,20€

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

ALL OUR DISHES ARE FRESHLY PREPARED
