

The logo for NURA Beach club features the word "NURA" in a bold, dark brown, sans-serif font, centered within a dark brown semi-circular arch. Below the arch, a horizontal line spans the width of the arch. Underneath this line, the words "Beach club" are written in a dark brown, sans-serif font, centered. The entire logo is set against a light beige background with a decorative gold glitter border at the top and bottom.

NURA

Beach club

SmyPortocolom

Where the **sun**
sits at your table

Empezamos...

To Begin...

Burrata

14.5€

Tomate especiado, gremolata de granada pistacho y frescor de rucula
Spiced tomato, pomegranate gremolata, pistachio and arugula freshness.



Nura Smash Burguer (200 grs)

15.5€

Angus, queso Mahón gratinado, hoja de roble y mayonesa de siracha
Angus beef, gratinated Mahón cheese, oak leaf lettuce and siracha mayonnaise.



Club Sandwich

13.5€

Pollo a la plancha, bacon crujiente, lechuga romana, tomate, huevo y
guarnición de boniato frito.

Grilled chicken, crispy bacon, romaine lettuce, tomato, egg and a side
of fried sweet potato.



Ensalada Cesar / Caesar salad

14.5€

Pollo o heura (veggie) , lechuga romana , bacon, croutons de pan ,
lascas de queso parmesano y salsa cesar .

Grilled chicken or Heura (veggie), romaine lettuce, bacon, bread
croutons, shaved parmesan cheese and caesar dressing.



Nachos crujientes / Crispy nachos

12.5€

Queso cheddar, guacamole, pico de gallo y jalapeños.

Cheddar cheese, guacamole, pico de gallo & jalapeños.



chili o pollo
+2.5€

Fingers de pollo / Chicken fingers

11.5€

Con salsa a elegir: Miel y Mostaza o BBQ al Jack Daniel's.

With your choice of: Honey Mustard or Jack Daniel's BBQ.



Flor de alcachofa / Artichoke Flower

14€

Alcachofa confitada en AOVE con escamas de sal Maldon y velo
de jamón ibérico

Confit artichoke in extra virgin olive oil, Maldon salt flakes and
Iberian ham shavings.



Seguimos...

To Continue...

Puerro asado/Roasted leek 11€

Ahumado al carbón sobre cremoso de patata y boniato.
Charcoal-smoked over creamy potato & sweet potato.

Calamar a la andaluza/Andalusian-style squid 15€

Calamares crujientes en cartucho con alioli de menta
Crispy squid served in a cone with mint aioli topping



Dorada al horno/Oven-baked sea bream 17€

Sobre tomates cherry confitados, pimientos asados y AOVE aromatizado
On confit cherry tomatoes, roasted peppers & aromatic EVOO



Lomo de Salmón/Salmon fillet 18.5€

Marinado en lima y teriyaki con verduras al wok.
Lime & teriyaki marinade with wok-seared vegetables.



Lomo bajo/Sirloin 25€

Vaca madurada con patata rota y verduras braseadas
Aged beef with smashed potato & grilled vegetables.

Pollo al pastor/Al pastor Chicken 15.5€

Contramuslo al pastor, mazorquitas y chips vegetales.

Al pastor chicken thigh, baby corn & veggie chips.



Pizza artesanal/Handcrafted pizza 16€

Con salsa napolitana, bresaola, rúcula, mozzarella y aceite de trufa

With napolitan sauce, bresaola, rocket, mozzarella & truffle oil



Terminamos...

To Finish...

Panna Cotta

7.5€

Cacao 85% , frutos rojos y helado de pistacho
Cacao, red berries & pistachio ice cream.



Tarta de queso de la viña/Cheesecake

7.5€

Helado de vainilla con crumble de galleta Lotus.
Vanilla ice cream with Lotus biscuit crumble.



Mosaico de frutas/Seasonal fruit mosaic

9.5€

Frutas frescas de temporada
Fresh seasonal fruit

Bizcocho de cacao/Cocoa Sponge Cake

7€

Sobre sopa de chocolate blanco y fresas.
Over white chocolate soup & strawberries.



INFO ALÉRGENOS



Nueces
Nuts



Sulfitos
Sulphites



Huevo
Egg



Crustáceos
Crustaceans



Apio
Celery



Sésamo
Sesame



Moluscos
Molluscs



Altramucos
Lupin



Frutos secos
Tree nuts



Gluten
Gluten



Soja
Soy



Mostaza
Mustard



Pescado
Fish



Lácteos
Dairy

Consulte con nuestro equipo de sala nuestra sugerencia de hoy
Ask our service team about today's recommendation.



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