

A celebration of the Mediterranean, Nura embraces the art of grilling to showcase the region's eclectic food culture.

Simple cooking techniques root the Nura experience, with freshly caught seafood and quality meat prepared over charcoal. Flavourful dishes feature seasonal ingredients, guided by a sharing ethos.

TO SHARE

Crudités, Tzatziki, Hummus, Babaganoush (v, d)

Manchego, Black Truffle Croquettes (v, g, d)

Blistered Padron Peppers, Sea Salt (vg)

Hand Crafted Joselito Patanegra Ham, (p, g)Pan Con Tomate

Blue PhuketCrab on Sourdough Toast, Aman Oscietra Caviar (sf, g)

Grilled Mediterranean Sardines, Toast, (g, sf, d) Pickled Shallots

Pulpo a la Gallega, (sf) Potatoes, Sweet Paprika Dressing

Fried Squid, Kimchi Dip, Piparra Peppers (g, sf)

CRUDOS & SALADS

Gillardeau N2 Oysters, Classic Garnishes (sf, gf)

Beef Tartare, Bone Marrow Emulsion, Caperberries (g, e)

Gambero Viola Carpaccio, Pink Pepper, Thai Sea Salt (sf, gf)

Yellowtail Crudo, Citrus Dressing (sf, gf)

Heritage Tomato Carpaccio, Chives, (vg, gf) White Balsamic Vinegar

Nura's Caesar Salad Grilled Romaine, (*g*, *d*, *e*, *p*) House Smoked Chicken

Grilled Beetroot Salad, Smoked Ricotta, (v, n, d, gf) Chopped Herbs

Greek Salad, Grilled Feta Cheese (v, d, gf)

FROM THE CHARCOAL GRILL

SEAFOOD

Spanish Carabineros

Andaman Tiger Prawns XL

Sicilian Langoustine

Brittany Turbot 1-1,5 Kg

Spanish Sea bass 1kg

Phuket Lobster 24 hours notice required

MEAT & POULTRY

Spatchcock Free Range Chicken 700g

Japanese Wagyu Tenderloin 250g

Japanese Oguma A4 Wagyu Striploin 250g

45 Days Aged Australian Wagyu Striploin 350g

Australian Wagyu Tomahawk 24 hours notice required

(d) = Dairy (n) = Nuts (e) = Egg (p) = Pork (gf) = Gluten Free (s) = Soy (sf) = Seafood (v) = Vegetarian (vg) = Vegan

SIDE DISHES (VG)

Charred Broccoli (gf, vg) Smoked Roasted Potatoes (gf, vg) French Fries (gf, vg) Mixed Greens Salad (gf, vg)

SAUCES

Peppercorn Sauce (d) Chimichurri (vg) Salmoriglio (vg) Red Wine Sauce