


**SALADS**

**Beetroots & Goat Cheese Salad** 18  
Roasted red beetroots, crispy goat cheese, honey, shaved fennel, basil, mix baby leaves, caramelized walnuts, sherry vinaigrette (2, 4, 7, 10, 12)

**Burrata & Tomatoes Salad** 18  
Fresh burrata cheese, plum cherry tomatoes, rusk crispy bread, chives, baby basil, olive oil, sherry vinegar, pine nuts, basil infused oil (2, 7, 10)

**Quinoa Salad & Smoked Eggplant**  17  
Mix quinoa, smoked eggplant, wakame seaweed, grated carrot, goji berries, coriander, chives, baby radish, arugula, toasted mix sesame seeds, soy sauce dressing (12, 13, 15)

**Crispy Chicken Salad** 17  
Mix salad with pomegranate, green apple, crushed walnut with cinammon, panned chicken, parmesan cheese, yogurt honey mustard dressing (2, 4, 7, 9, 10)

**TO SHARE**


**Beef Carpaccio** 19.5  
Thin slices of prime beef with truffle, baby rocket, grated parmesan, marinated artichokes, black pepper (4, 7) GF

**Orzo with Baby Calamari** 19  
Braised baby calamari, langoustine bisque, tomato sauce, basil, parsley, dill, lemon zest, virgin olive oil (1, 2, 3, 7, 8, 14, 15)


**Wild Mushroom Risotto**  15  
Mix mushrooms, truffle oil, parmesan, chives, parsley, celery puree, lemon zest (1, 7,14, 15)


**Seasonal Fresh Fish Tartare Tostadas** 15  
(Tuna)  
Local seasonal fresh tuna tartar, toasted sesame seeds, soy dressing, smashed avocado, coriander, chives, crispy tortilla, lime (2, 5, 12, 13, 15)

**Spinach Cigars 3pcs**  13  
Crispy spinach cigars with filo pastry, graviera cheese, onion pine nut & sherry sauce, goat cheese dip, lemon zest (2, 7, 10, 15)

**Garlic Pizzetta**  8  
Mozzarella, garlic butter, parmesan, oregano (2, 7, 15)

**MAIN DISH**

**Beef Fillet on the grill, 220gr**  33  
Prime New Zealand beef fillet on the grill with grilled vegetables, carrot purée, smoked salt (7)

**Ribeye Black Angus steak, 300gr**  45  
Grilled Argentina ribeye black angus steak, hand-cut potato fries, arugula salad, maldon salt

**Grilled Pork Chop, 450gr** 22  
Local pork chop marinated, soy sauce and mustard. Served with arugula, tomato and parmesan salad and freshly cut potato fries (2, 9,13)

**Grilled Chicken Fillet**  18  
Grilled chicken fillet with carrot puree, grilled seasonal vegetables, balsamic sauce (7, 9)

**Seared Salmon Fillet** 28  
Salmon, carrot purée, stir fry quinoa with vegetables, sesame, soy sauce dressing, sauteed broccoli (5, 7, 12, 13, 15)

**Sea Bream Fillet**  22  
Aromatic potato salad, vierge sauce, sauté spaghetti vegetables (5, 9)

**Nema Burger** 19  
USDA Beef burger, mature cheddar cheese, truffle mayo, caramelized onion purée, arugula salad, homemade brioche bun, hand-cut fries (2, 4, 7, 9, 5)

**Prawn Burger** 19  
Homemade brioche, prawn burger, ginger, Sesame oil, avocado, sriracha mayonnaise, sweet potato fries, soy sauce (2, 3, 4, 12, 13, 15)

**EXTRA SIDE DISH**

**Sweet Potato Fries** 5  
Sweet potatoes, fries with salt flakes

**Hand Cut Fries** 5  
Hand cut potatoes with salt flakes

**Truffle Potato Fries** 6  
Truffle potato fries with parmesan, truffle mayonnaise (7)

Prices are in Euros (€) and include all taxes



## WOOD OVEN PIZZA

- Truffle Pizza**  16  
Truffle & mushroom paste, fresh mushrooms, mozzarella, arugola, truffle oil, parmesan flakes (2, 7, 15)
- Margherita**  15  
San marzano tomato sauce, mozzarella, cherry tomatoes, oregano, parmesan, basil leaves (2, 7, 15)
- Vegetariana**  15  
Mozzarella, bell peppers, mushrooms, tomato sauce, red onions, oregano (2, 7, 15)
- Pepperoni** 17  
Italian Pepperoni, mozzarella, chilli flakes, parmesan, oregano (2, 7, 15)
- Nema Signature** 18  
Ham, pepperoni, green peppers, red onions, mushrooms, smoked pancetta, mozzarella, tomato sauce, parmesan and oregano (2, 7, 15)
- Prosciutto e Funghi** 17  
Prosciutto cotto, mushrooms, mozzarella, parmesan flakes, cherry tomato, tomato sauce, arugola, basil leaves (2, 7, 15)

Upon request enjoy your Pizza Gluten Free



## DESSERT

- Apple & Pear Calzone** 12  
Oven baked calzone, apple and pear stew, cinnamon, icing sugar, vanilla ice cream (2, 4, 7)
- Skillet Chocolate Cookie Fudge** 11  
Baked skillet chocolate cookie fudge, vanilla ice cream, butter crumble, salt flakes (2, 4, 7, 10)
- Nema Tiramisu Mille-Feuille** 11  
Coffee cream, mascarpone mousse, cocoa tuiles, craft coffee, butter crumble, espresso coffee (2, 4, 7, 10)
- Lemon Cheese Cake** 11  
Creamy cheese garnished with seasonal berries, vanilla crumble, baby basil, and lime zest. Served with forest fruits sorbet (2, 4, 7, 10)
- Sorbet & Ice cream (per scoop)**   2.5

## FRESH PASTA

- Beef Ragout Penne** 19  
8-hours slow-cooked pulled beef, penne, tomato, parmesan, parsley, mizithra cheese, olive oil, black pepper (1, 2, 4, 7, 14, 15)
- Truffle & Parmesan Penne**  17  
Mushroom truffle cream, seasonal mushrooms, shaved parmesan, parsley (1, 2, 4, 7, 14)
- Spaghetti Carbonara** 18  
Carbonara sauce with smoked pancetta, fresh cream, mushrooms, parsley, soft egg, crispy pancetta, grated parmesan cheese (1, 2, 4, 7, 14)
- Squid Ink Linguini with Salmon & Prawns** 21  
Squid ink linguini, fresh salmon, prawns, nori seaweed, cream, white wine, basil, parsley, lemon zest (1, 2, 3, 4, 5, 7, 8, 14)
- Penne with Chicken & Mushrooms** 18.5  
Chicken fillet, mushrooms, parmesan cheese, wine cream sauce, parsley, baby basil (1, 2, 4, 7, 14)
- Prawn Tagliatelle** 20  
Prawns, olive oil, cherry tomatoes, basil chiffonade, parsley, lemon zest, prawn bisque, baby basil (1, 2, 3, 4, 7, 14)
- Ravioli Alla Norma**  19  
Spinach dough ravioli with eggplant, smoked cheese, parmesan, garlic & cherry tomato base sauce, parsley (1, 2, 4, 7, 14)
- Spaghetti Pesto**  16  
Homemade basil pesto, pine nuts, parmesan flakes, cherry tomatoes, arugola (1, 2, 4, 7, 10, 14, 15)
- Spaghetti Caccio e Peppe**  16  
Black pepper, pecorino, mascarpone sauce, chives, basil, lemon zest, and crispy panko, parsley (2, 4, 7, 14)
- Spaghetti Puttanesca** 17  
Anchovies, white onion, slices of black olives, cherry tomatoes, mint leaves, oregano, capari (1, 2, 4, 5, 14)

Upon request enjoy your Pasta Gluten Free



Prices are in Euros (€) and include all taxes

Please inform your server if you have any food allergies or special dietary requirements. Nema kitchen is a not food allergen-free environment. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems

Allergens



Vegan



Vegetarian



Gluten Free

1.Celery 2.Gluten 3.Shellfish 4.Egg 5.Fish 6.Lupin 7.Dairy 8.Molluscs 9.Mustard 10.Nuts 11.Peanuts 12.Sesame 13.Soy 14.Sulfites 15.Garlic