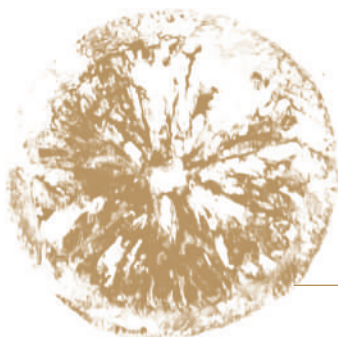




restaurant

EN HOTEL NERI



STARTERS

* Traditional fougasse bread with provence herbs and tomato pesto	3.90€	* Fresh N°2 oysters from Normandy	3.20€/ut
* Focaccia with olives and tomato pesto	3.90€	* N°2 oysters served with cucumber water sour apple and caviar oil	3.50€/ut
* Selection of handmade cheese	s/p	* N°2 oysters served with kimchi and yuzu	3.50€/ut

FIRST COURSES

* Russian salad with smoked eel, vitello tonnato and caper	9.90€
White and green asparagus, tender almonds, blood orange and borage flower	12.90€
Tuna tartare with Asian fragrances, vichyssoise of fennel and sea beans	14.50€
Crunchy potato tacos, Norway lobster, lime, Espelette pepper and nori seaweed	3,50€/ut
Croaker "ceviche" with creamy white beans hummus and crispy yucca	13,90€
Delighted egg in its shell with parmentier, prawns, seafood tapioca and saffron	7,50€/ut



\* Dishes available from 12:00 a.m. to 11:30 p.m.

Check with our staff the list of allergens  
10% supplement on the terrace



## FISH AND SEAFOOD

---

Prawn carpaccio with lime, lemon, tarragon and "Morruda" olive oil	14,50€
Infused turbot with saffron sauce, mashed sweet potatoes and ginger	18,00€
Scallop and gnocchi stew, mushroom and seafood bisque	15,00€
Grilled octopus, kimchi romesco, eggplant and sesame seeds	16,00€
Crunchy corn hake, miso and smoked celerí mash	13,00€
Creamy rice in black & white	18,00€

## MEATS

---



Caramelized foie mousse with rye bread and herbs	12,50€
Oxtail Cannelloni with red wine reduction, mushrooms sauce, grilled leeks and parmesan cheese	15,00€
"Eco" crispy chicken with roasted corn and chipotle chili	13,00€
Pigeon rice and muscat liver parfait	15,90€
Grilled "rubia gallega" tataki with potato with citrus and Padron peppers	16,00€
Veal tartar, crystallized ginger, onion and crispy nori seaweed	15,00€