

APPETIZER

Smoked chimichurri
butter, EVOO from the
Sierra de Cádiz, truffled
tapenade, bread basket
1, 6, 11

€3.00 / person

STARTERS

1/3 1/2

Tomato and nectarine
salad à la caponata with
Payoyo cheese **6, 8, 11**

€9.00 | €15.00

Smoked leek, red pesto,
burrata, and Bologna
mortadella **6, 7**

€15.00

Russian salad with
escabeche tuna, pickled
piparra, and seaweed
3, 4, 5, 10, 11

€10.00 | €16.00

Semi-cured tuna with
almonds, cherries, and
basil **4, 7, 11**

€12.00 | €18.00

Yellowtail tataki in adobo
with sundried tomato and
pine nut vinaigrette
1, 4, 5, 7, 10, 11

€19.00

HANDHELD

Kimchi croquette with homemade retinta
beef pastrami **1, 3, 4, 5, 6, 10, 11**

€2.20 each

Fried empanada with knife-cut grilled beef
1, 3, 11

€7.00 each

Iberian pork choripán on brioche **1, 3, 6, 11**

€9.00 each

PASTA

Free-range chicken cannelloni with
taleggio sauce **1, 3, 6, 11**

€19.00

Wild mushroom and truffle sorrentini with
red prawn **1, 2, 6, 11**

€21.00

Pansotti stuffed with spiced beef cheek,
oloroso sherry, and sage **1, 3, 5, 6, 11**

€22.00

MAIN COURSES

Ray in Andalusian spiced butter
3, 4, 6

€18.00

Snapper in saffron-yellow sauce
with green beans, fennel, and
orange **4, 7, 11**

€20.00

Tuna cheek with sweet onion,
seaweed, celeriac, and pear **4, 6, 11**

€24.00

Iberian pork chop with fire-roasted
peppers (250 g) **11**

€26.00

Slow-cooked and smoked beef rib
with rich jus and potatoes (500 g)
1, 5, 6, 10, 11

€34.00

Grilled yellowtail belly with garlic
confit and green salad (400 g) **4, 11**

€40.00

SWEETS

Roasted peach with maple syrup,
spices, smoked cream, and
walnuts **7**

€7.00

Coconut and yuzu cream with
mango, passion fruit, and mint

€8.00

Guanaja chocolate, gianduja,
dulce de leche, and olive oil **3, 6, 7**

€9.00

Allergens:

**1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish,
5 Soy, 6 Dairy, 7 Nuts, 8 Celery,
9 Mustard, 10 Sesame, 11 Sulfites,
12 Mollusks, 13 Peanuts, 14 Lupin**

GREEN EXPERIENCE

	1/3	1/2	Ración
Russian salad with escabeche cream, piparra, and seaweed 3, 5, 11, 10	€8.00	€12.00	
Tomato and nectarine salad à la caponata with Payoyo cheese 6, 8, 11	€9.00	€15.00	
Grilled leeks with mushroom vinaigrette, pine nuts, and sundried tomato 7, 11		€12.00	
Creamy kimchi croquette 1, 3, 4, 5, 6, 10, 11	€2.00	each	
Glazed carrots with miso, hummus, and spicy peanut crumble 1, 5, 10, 11, 13		€18.00	
Wild mushroom and truffle sorrentini with sage sauce and Payoyo cheese 1, 6		€20.00	

SWEETS

Roasted peach with maple syrup, spices, smoked cream, and walnuts 7	€7.00
Coconut and yuzu cream with mango, passion fruit, and mint	€8.00
Guanaja chocolate, gianduja, dulce de leche, and olive oil 3, 6, 7	€9.00

KIDS MENU

Roast chicken croquettes (8 pcs) 1, 6, 11	€6.00
Argentinian-style margherita mini pizza 1, 6	€8.00
Grilled corvina with potatoes 4	€14.00
Grilled Iberian pork shoulder with potatoes	€16.00

Allergens:

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Soy, 6 Dairy, 7 Nuts, 8 Celery, 9 Mustard, 10 Sesame, 11 Sulfites, 12 Mollusks, 13 Peanuts, 14 Lupin

If you have any allergies or intolerances, please ask our team – we'll be happy to help you choose.

All prices include VAT.

www.narearestaurante.com

 @narearestaurante

Address: C. de la Corredera, 21,
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