



NEREIDA

RESTAURANT



Gluten
Gluten
Gluten
Gluten
Gluten
Gluten



Crustàcis
Crustáceos
Crustacés
Crustaceans
Schaaldieren
Krustentieren



Ous
Huevos
Oeufs
Eggs
Eieren
Eiern



Peix
Pescado
Poisson
Fish
Vis
Fisch



Cacauets
Cacahuètes
Cacahuètes
Peanuts
Pinda
Erdnüsse



Soia
Soja
Soja
Soy
Soja
Soja



Làctics
Lácteos
Produits lactés
Dairy products
Zuivelproducten
Milchig



Fruits secs
Frutos con cáscara
Fruits secs
Dried fruits and nuts
Gedroogde vruchten en noten
Trockenfrüchte und Nüsse



Api
Apio
Céleri
Celery
Selderij
Sellerie



Mostassa
Mostaza
Moutarde
Mustard
Mosterd
Senf



Grà de sèsam
Granos de sésamo
Sésame
Sesame
Sesam
Sesam



Dioxid de sofre i sulfit
Dioxido de azufre y sulfitos
Dioxyde de soufre et sulfite
Sulfur dioxide and sulphite
Zwavedioxide en sulfiet
Schwefeldioxid und Sulfit



Mol·luscs
Moluscos
Mollusque
Molluscum
Molluscum
Weichtier



Tramussos
Altramuces
Lupins
Lupines
Lupines
Lupinen

SALAT

  	1. Goat cheese salad	10,00€
	2. Apple and parmesan salad	10,00€
	3. Tuna belly salad	12,00€
 	4. Burrata with pesto	12,00€
 	5. Spanish potato salad with shrimp	12,00€
	6. Avocado stuffed with shrimp and fresh cheese	15,00€
  	7. Soup: fish, onion or gazpacho	10,00€

APPETIZERS

	8. Sausages assortment with bread	20,00€
	9. Veal carpaccio with parmesan	15,00€
	10. Prawn carpaccio	19,00€
 	11. Steak tartar	17,00€
 	12. Tuna tartar with avocado	18,00€
 	13. Apple croquettes with duck liver (4u)	12,00€
 	14. Eggplant with goat cheese croquettes (4u)	12,00€
 	15. Fried squid	18,00€
	16. Andalusian style squid	18,00€
 	17. Mussels fisherman style or in Champagne	12,00€
	18. Wedge shell clams	15,00€
	19. Grilled prawns (10u)	20,00€

PASTA

 	20. Meat cannelloni	12,00€
	21. Bolognese lasagne	12,00€
 	22. Spaghetti or macaroni	12,00€
*Sauces: bolognese, carbonara, fisherman, 4 cheese or puttanesca		
 	23. Your Pizza	12,00€
*Choose maximum 3 ingredients		

RICE

	24. Valencian paella	20,00€
 	25. Mixed paella	19,00€
	26. Meat paella	20,00€
	27. Paella fisherman style	21,00€
	28. Rice with broth	25,00€

MEAT

	29. Mixed grill	25,00€
	30. Maigret of duck with Pedro Ximénez (sweet wine)	20,00€
	31. Slow cooker lamb shoulder	19,00€
	32. Lamb chops	17,00€
	33. Slow cooker pork ribs	17,00€
	34. Veal entrecôte	20,00€
	35. Sirloin of veal	19,00€
	36. Sirloin of angus	35,00€
 	*Sauces: roquefort o green pepper	+2,00€
	*Sauce: duck liver & Pedro Ximénez	+5,00€

FISH

   	37. Seafood casserole 'Zarzuela'	25,00€
  	38. Fish & Chips	14,00€
 	39. Grilled octopus with romesco sauce	18,00€
  	40. Tuna tataki with caramelized onions	22,00€
	41. Grilled tuna	23,00€
 	42. Grilled or meuniere sole	19,00€
	43. Grilled or baked sea-bream	19,00€
	44. Grilled or baked bass	20,00€
	45. Grilled or baked turbot	29,00€

MIXED DISHES

With french fries or rice, salad and fried egg

  	46. Pork cordon blue with ham & cheese	14,00€
  	47. Veal cordon blue with Iberian ham & cheese	16,00€
 	48. Breaded chicken	15,00€
	49. Roast chicken	13,00€
	50. Hamburger	14,00€
	51. Grilled steak	14,00€
	52. Catalan pork sausage	14,00€
 	53. Grilled squid	17,00€
 	54. Grilled cuttlefish	17,00€

DESSERTS

  	1. Tiramisu	8,00€
  	2. Chocolate coulant	8,00€
  	3. White chocolate coulant	8,00€
   	4. Ferrero Rocher cake	8,00€
  	5. Cheesecake	8,00€
   	6. Carrot cake	8,00€
   	7. Three chocolates cup	8,00€
   	8. Nutella crêpe	7,00€
 	9. Catalan custard	7,00€
	10. Strawberries with cream	8,00€
	11. Irish coffee	8,00€
	12. Espresso Martini	8,00€
 	13. Affogato	8,00€
 	14. Three scoops of handmade ice cream	8,00€