

Tapas

| Home made Focaccia with oregano and sea salt flakes. | | 490 |
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| Iberico ham Joselito de Bellota 36 months | 20g | 1,600 |
| | 40g | 3,200 |
| Iberico ham croquette joselito 2 pieces | | 850 |
| Hot Sandwich of cured ham , mozzarella and truffle | | 1,800 |
| Smoked sardine XXXL with olive oil | | 980 |
| Iberico pluma sandwich with Tasmanian mustard | | 2,400 |
| Avocado and beetroot tartar | | 1,800 |
| 3 kind of European cheeses with dried fruit | | 2,400 |
| Fried potatoes with rosemary mayonnaise and bravas sauce | | 850 |
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| Dishes | | |
| Foie gras terrine cooked with manzanilla wine and persimmon | | 1,800 |
| Hokkaido king scallops with mushroom and citrus sauce | | 2,200 |
| Green salad with vegetables roots and romesco sauce | | 1,600 |
| Caprese salad, tomate, burrata and pesto so | uce with black olives | 1,800 |
| French onions soup of the Nonna Maria | | 1,500 |
| Octopus with potatoes pure and green beans | | 2,200 |
| Steam mussels | | 1,500 |
| Monkfish with Americaine sauce | | 3,200 |
| Seafood rice in the broth , squid, shrimps , mus | ssels and scallops. | 3,900 |
| Yellow curry chicken and shrimp with White ric | ce and coriander | 2,800 |
| Grilled Tasmanian salmon and vegetables, Ta | rragon butter | 2,800 |
| Wagyu sirloin steak with fermented black pep | per sauce 350g | 3,900 |
| Wagyu tripes cooked in vegetable broth and | Spanish smoked paprika | 1,800 |
| Chiba loin pork with romesco sauce and kamakura vegetables | | 2,400 |
| Wagyu cheek beef stew in wine sauce | | 3,900 |
| Hinaii tori grilled with yuzukochio and veggies | | 2,400 |

Pastas

| Spaghetti pomodoro e basilico | 1,400 |
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| Spaghetti carbonara with truffle cream soup. | 2,200 |
| Fettuccine with Beef and Porcini in Red Wine with basil sour cream | 2,400 |
| Meat Sauce Lasagna | 2,000 |
| Tarako Spaghetti with Burnt butter soy sauce and Seaweed | 1,600 |
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| Pizzos menu created by nowna maria barcelona | |
| Margarita: Tomato sauce, mozzarella and basil | 1,800 |
| Marinara: Tomato sauce , garlic and oregano | 1,400 |
| Jerome: Tomato sauce, chorizo picante, green olive, burrata, pesto, mache | 2,600 |
| Rie: Mozzarella, onions, teriyaki sauce, chicken, mayonaise, nori and shiso | 2,100 |
| Okonomiyaki: Mozzarella, cabbage, bacon, corn and egg | 2,200 |
| 4 cheese: Mozzarella, Parmesan, gorgonzola and taleggio | 2,600 |
| Pizzaman: Curry sauce, Wagyu steak 150g , raisins, burrata ,Parmesano | 2,800 |
| fresh onions, coriander, lime | |
| Chicago peperoni: Tomato sauce, mozzarella, cheddar, | 2,600 |
| pepperoni and parmesano | |
| Bismark: Mozzarella, eggs, green salad, Iberico ham, parmesano | 2,800 |
| Pizzamafia: Fresh cream, onions, bacon, egg, Parmesano and black truffle | 2,800 |
| Desserts | |
| Jerome Basque cheesecake signature recipe | 980 |
| Tiramisu | 980 |
| | 980 |
| Blanc manger Ice cream , 3 scoops of your choice | 980 |
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| Mont blanc , rhum raisin | 980 |
| Valrhona Chocolate cake with tonka bean ice cream | 980 |
| Strawberries and pistachio parfait | 980 |