

SALADS

- NEW* **Greek Salad**  18
Cherry tomatoes, cucumber, carob biscuit, black olives soil, oregano, crumble feta, pickled red onions, carob orange vinaigrette, mint (2,4,7,9,12)
-  **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)
-  **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)
- NEW* **Lettuce & Avocado Salad**  15
Lettuce salad , avocado sauce, parmesan, toasted pine nuts, basil, black sesame, olive oil (7, 10, 12)
- +Add Chicken 200gr / Prawns 120gr 21

MAIN DISH

- Beef Fillet on the grill, 250gr** 38
Prime Australian beef fillet on the grill. (Choose 1 side dish)
-  **Ribeye Black Angus, 300gr** 45
Grilled Argentinian ribeye black angus steak. (Choose 1 side dish)
- Grilled Pork Loin, 350gr** 26
Grilled marinated pork loin, potato mousse, grilled vegetables, half lemon. (2, 7, 9, 13)
- Grilled Chicken Fillet** 18
Grilled chicken fillet with carrot puree, grilled seasonal vegetables, balsamic sauce (7, 9)
- Seared Salmon Fillet** 31
Salmon, carrot purée, stir-fry quinoa with vegetables, sesame, soy sauce dressing, sauteed broccoli (5, 7, 12, 13, 15)
-  **Sea Bream Fillet** 24
Aromatic potato salad, vierge sauce, sauté spaghetti vegetables (5, 9)
-  **Nema Burger** 19
USDA Beef burger, mature cheddar cheese, truffle mayo, caramelised onion purée, homemade brioche bun, triple cooked potato cubes (2, 4, 7, 9, 5)

TO SHARE

-  **Beef Carpaccio** 19
Thin slices of prime beef with truffle, baby rocket, grated parmesan, marinated artichokes, black pepper (4, 7)
- NEW* **Grilled Octopus** 20
Moroccan grilled octopus, sun dry tomato tarama, lemon oil, fennel, tomato, oregano (2, 5, 8)
- 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)
- NEW* **Sea Bream Ceviche** 20
Seabream ceviche, tomato and cucumber salad , tomato water, red onions, coriander, oregano, olive oil, chilli & red peppers (5,15)
-  **Tuna Tartare Tostadas** 17
(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**  12
Crispy spinach cigars with filo pastry, graviera cheese, onion pine nut & sherry sauce, goat cheese dip, lemon zest (2, 7, 10, 15)
- NEW* **Crispy Aubergine Clouds (4pcs)**  13
Pine nuts, kasseri cheese, kefalotiri, herbs, tomato sauce, zucchini and fennel salad (2, 4, 10)
-  **Mascarpone & Celeriac Ravioli (4pcs)**  12
Homemade ravioli stuffed with mascarpone and celeriac, truffle parmesan sauce, potato mousse, sauté mushrooms, pumpkin puree (1, 2, 7)
- NEW* **Bruschetta Pizzetta**  9
Tomato & herb pesto, fresh chopped tomato, crispy parmesan, red onion, balsamic glaze. (2, 7, 10, 15)
- Garlic Pizzetta**  9
Mozzarella, garlic butter, parmesan, oregano (2, 7, 15)

SIDE DISH

- Seasonal Grilled Vegetables 4.5
- Carrot Pureé 4.5
- Potato Mousse 4.5
- Triple Cooked Potato Cubes 4.5
- Sweet Potato Fries 4.5
- Bravas Potato Fries 4.5

SAUCES

- Madeira Mushroom Sauce 5
- Pepper Sauce 5

NEW New Dish

 Beloved Dish

WOOD OVEN PIZZA

- ♥ Truffle Pizza (V) 16
Truffle & mushroom paste, fresh mushrooms, mozzarella, arugola, truffle oil, parmesan flakes (2, 7, 15)
- Margherita (V) 15
San marzano tomato sauce, mozzarella, cherry tomatoes, oregano, parmesan, basil leaves (2, 7, 15)
- Vegetariana (V) 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 18
Prosciutto cotto, mushrooms, mozzarella, parmesan flakes, cherry tomato, tomato sauce, arugola, basil leaves (2, 7, 15)
- NEW** Pistachio Mortadella Goat Cheese Spread 18
Pesto, sun-dried tomato, mortadella slices, goat cheese burrata spread, roasted pistachio and basil fresh (2,7,10,15)

Upon request enjoy your Pizza Gluten Free

DESSERT

- NEW** Pistachio Cannoli (4pcs) 12
Crispy Cannoli, pistachio cream, kaimaki ice cream (2, 4, 7, 10, 14)
- ♥ Skillet Chocolate Cookie Fudge 11
Baked skillet chocolate cookie fudge, vanilla ice cream, butter crumble, salt flakes (2, 4, 7, 10)
- NEW** Tiramisu (per spoonful) 9
Authentic tiramisu, savoiardi biscuit, coffee liqueur, espresso coffee, cocoa powder (2, 4, 7, 14)
- ♥ Lemon Cheese Cake 11
Creamy cheese garnished with seasonal berries, vanilla crumble, baby basil, and lime zest. Served with forest fruits (2, 4, 7, 10)
- Sorbet & Ice cream (per scoop) (V) 2.5

FRESH PASTA

- ♥ Beef Ragout Penne 22
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 (V) 18
Mushroom truffle cream, seasonal mushrooms, shaved parmesan, parsley (1, 2, 4, 7, 14)
- ♥ Squid Ink Linguini with Salmon & Prawns 22
Squid ink linguini, fresh salmon, prawns, prawn bisque nori seaweed, cream, white wine, basil, parsley, lemon zest (1, 2, 3, 4, 5, 7, 8, 14, 15)
- Penne with Chicken & Mushrooms 18
Chicken fillet, mushrooms, parmesan cheese, wine cream sauce, parsley, baby basil (1, 2, 4, 7, 14)
- ♥ Prawn Tagliatelle 22
Prawns, olive oil, cherry tomatoes, basil chiffonade, parsley, lemon zest, prawn bisque, baby basil (1, 2, 3, 4, 7, 14)
- NEW** Spicy Vodka Pasta (V) 18
Vodka tofe pasta, chili, tomato sauce, cream, goat cheese, chives, parmesan (1, 2, 7, 14)
- NEW** Smoked Burrata & Pistachio Penne (V) 20
Penne pistachio pesto, smoked burrata, chili, crushed pistachios, olive oil (1, 2, 7, 10, 14, 15)
- NEW** Spaghetti alle Vongole (V) 26
SVongole, cherry tomatoes, garlic, olive oil, lemon zest chili, parsley (2, 3, 7, 14, 15)

*Subject to availability

Upon request enjoy your Pasta Gluten Free



Vegan



Vegetarian

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

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