

RESTAURANT MENU

NUMA
BEACH

TO SHARE

PREMIUM BEEF CROQUETTES with truffle mayo **14,00**

GREEN TOMATO GAZPACHO with jalapeño, lemongrass, Iberian ham chips, and focaccia croutons **16,00**

CRUDITÉ OF VEGETABLES with zatziki, guacamole, babaganoush and Bazlama bread **18,00**

CONFIT ARTICHOKEs with sous-vide egg, leek cream, and parmesan shavings **20,00**

CHICKEN CURRY GYOZAS with ajoshio sauce **16,00**

CHICKPEA AND LENTIL FALAFEL with Har bracha hummus, tahini, and pita bread **18,00**

PUGLIESE BURRATA with a selection of textured tomatoes and pistachio pesto **22,00**

GRILLED NACHOS with melted cheese, guacamole, pico de gallo, and jalapeños **18,00**

ANDALUSIAN-STYLE SQUID with mango alioli and cilantro **20,00**

BLACK TIGER PRAWN WOK on a bed of coconut, cumin, and cilantro **22,00**

TEMPURA PRAWN with TNT sauce **24,00**

MIXED FISH AND SEAFOOD FRY with kefir lime alioli **26,00**

ROASTED OCTOPUS with creamy potatoes and kimchi alioli **28,00**

SALADS

KOREAN-STYLE CHICKEN CAESAR SALAD with parmesan shavings, avocado, kale, cherry tomatoes, pancetta chips, and our Caesar dressing **20,00**

GREEK SALAD with dill confit feta cheese, Kalamata olives, cherry tomatoes, cucumber, red onion, zatziki, and Mediterranean dressing **22,00**

PRAWN SALAD with mango, papaya, soybean sprouts, cilantro, and our Thai dressing **24,00**

VEGAN SALAD with lentil falafel, carrot, baby spinach, red onion, caramelized pecan nuts, and harisha dressing **24,00**

RAW BAR

CORVINA CEVICHE with mango, strawberries, avocado, red onion, lamb's lettuce, "leche de tigre", and a touch of dashi **24,00**

BALFEGÓ TUNA AKAMI TARTARE with sambal mayo and avocado with shichimi togarashi **26,00**

+ Extra spoon of Osetra caviar **€ 8,00**

SALMON TIRADITO and avocado with yellow chili sauce and passion fruit juice **24,00**

STEAK TARTARE with shallot, sweet mustard, pickle, and a touch of ginger **28.00**
+extra spoon of Osetra caviar **€ 8,00**

OYSTER BAR

DANIEL SORLUT OYSTERS natural (each) **6,50**

DANIEL SORLUT OYSTERS with mango ginger, cilantro, and Monte Lobos mezcal **8,50**

CAVIAR CORNER

NATURAL OSETRA 30gr **105,00**

SMOKED OSETRA 30gr **135,00**

PAELLAS

MIN 2 PEOPLE, PRICE PER PERSON

FISH AND SEAFOOD PAELLA with garlic, parsley, and fresh lime zest **26,00**

OCTOPUS PAELLA with rock mussels and lemongrass "picada" **34,00**

LOBSTER AND SCARLET SHRIMP PAELLA, chipotle chili "salmorreta" with almonds and lime alioli **42,00**

WAGYU PICANHA PAELLA with mini boletus and truffle aioli **36,00**

WOKS

PAD THAI rice noodles with vegetables, egg omelette, peanuts, and sweet chili sauce

CHICKEN 24,00 PRAWNS 28,00

MIXED 28,00 TOFU 24,00

KORMA CURRY with mango, vegetables, coconut milk, lime, cilantro, and basmati rice

CHICKEN 26,00 PRAWNS 30,00

MIXED 30,00 TOFU 26,00

NASI GORENG Indonesian fried rice with Pak Choi, fried egg, and sambal sauce

CHICKEN 26,00 PRAWNS 28,00

MIXED 28,00 TOFU 26,00

POKE BOWL with rice, avocado, edamame, mango, red onion, Wakame seaweed, and tentsuyu sauce

TUNA 32,00 SALMON 28,00 TOFU 26,00

NUMA SPECIALS

NUMA SMASH BURGER, 200g aged beef served in a brioche bun with bacon, Monterey Jack cheese, roasted onion, BBQ sauce, and roasted tomato **24,00**

FISH TACOS battered sea bass taco with red onion, cabbage, avocado, corn, cilantro, lime, chipotle mayo, with ranch sauce and guacamole **26,00**

AVOCADO TACOS tacos with roasted avocado, pico de gallo, chipotle mayo, cilantro, and jalapeños **24,00**

LOBSTER ROLL, toasted brioche with lemon butter, warm lobster, Japanese mayo, and chives **34,00**

PASTA

SPAGHETTI CARBONARA with guanciale, parmesan, and a touch of truffle **22,00**

TRICOLORE SPAGHETTI with burrata, tomato, and basil oil **24,00**

TAGLIATELLE MARE E MONTI with shrimp, mushrooms, truffle cream, and a touch of cream **28,00**

TAGLIATELLE ALL'ASTICE with lobster, black garlic, and yuzu zest **38,00**

CHARCOAL GRILL SPECIALTIES

ALL DISHES SERVED WITH THEIR GARNISH

MEATS

PAYÉS CHICKEN with harisha sauce **26,00**

PORK RIBS glazed with Korean bulgogi **32,00**

ARGENTINE RIBEYE with Himalayan pink salt **36,00**

WAGYU PICANHA with a touch of Brazilian green chimichurri **36,00**

FISH AND SEAFOOD

GRILLED SEA BASS with smoke oil **28,00**

ROASTED OCTOPUS with pimentón de la Vera oil and sage **34,00**

GRILLED LOBSTER with almond butter, garlic, and parsley **48,00**

GRILLED SCARLET SHRIMP with kefir lime picada **44,00**

EXTRAS

SWEET POTATO 6

TERIYAKI WOK VEGETABLES 6

MIXED SALAD 6

FRENCH FRIES 6

SAUCES

MUSHROOM SAUCE 4

PEPPER SAUCE 4

ASIAN CHIMICHURRI 4

IF YOU SUFFER FROM ANY INTOLERANCE OR ALLERGY, PLEASE
LET OUR STAFF KNOW

IVA included

Ali oli 3,00 · Olives 1,50 · Bread 1,50

Prices in Euros (€)