

MENU

TO START

- 5.5€** **BRAVA POTATO BITES**
 (G) With fried egg aioli and crispy onion
- 4€/U.** **DELTA OYSTERS**
 (M) With marinated échalotte
- 9.8€** **GOAT CHEESE MILLE-FEUILLE**
 (U)(N) With eggplant, caramelized onion, and honey & spices sauce
- 11.5€** **TRUFFLED BRIE NACHOS**
 (L)(G)(G) With crispy onion
- 7.4€** **FUNGHI CROQUETTES**
 (L)(N)(G) With spinach sauce, raisins, and pine nuts
- 7.8€** **PRAWN CROQUETTES**
 (G)(L)(M)(G) With Kataifi pastry
- 18.5€** **IBERIAN HAM**
 (G)(P) With rosemary focaccia sticks
- 11.5€** **BROKEN EGGS**
 (G)(P) With potatoes and Ibérico ham
- 13.9€** **AGED ANGUS CARPACCIO**
 (G) With saffron pears, foie micuit shavings, basil leaves, and crispy focaccia sticks. Smoked with Indian cinnamon.
- 15€/U.** **SCALLOPS WITH THAI SAUCE**
 (M)
- 11.5€** **GIN & TONIC MARINATED SALMON**
 (G)(P)(A) On a bed of lamb's lettuce with pepper popcorn

MAIN DISHES

- 21€** **CAPRI-STYLE PASTA**
 (G)(L)(G)(G) With tuna tartare
- 12.5€** **TRUFFLED PARMESAN PASTA**
 (L)(G)(G)(G)
- 16€** **WAGYU BURGER**
 (G)(L)(G) With gorgonzola cream, caramelized onion, crispy parmesan and fried egg aioli
- 22€** **RISOTTO**
 (G)(M)(L) With lobster cream, citrus prawn and scallop tartare
- 18€** **WILD CORVINA**
 (P) On a bed of orange fennel, celery cream and crispy shiso leaf
- 24€** **MEDITERRANEAN-STYLE TUNA**
 (P) With confit tomato and caper flower
- 23€** **ROBESPIERRE RIBEYE**
 (G) With gypsy-style potatoes and rosemary

OUR SALADS

- 8.2€** **GREEN SALAD**
 (V)(G)(G)(M) With basil vinaigrette and crispy black rice
- 9.8€** **VEGAN SALAD**
 (V)(G)(M) With quinoa, hummus, arugula, edamame and guacamole
- 9.8€** **BABY SPINACH SALAD**
 (L)(G)(M) With caramelized feta, beet cubes, candied walnuts and fresh dill vinaigrette
- 12.8€** **MARINE BURRATA SALAD**
 (L)(P)(M)(G)(G) With wakame seaweed, arugula, prawns and anchovy mayonnaise

DESSERTS

- 7€** **CARROT CAKE**
 (G)(L)(G)(G) With walnuts, cream cheese frosting, brown sugar, and lots of carrots
- 7€** **RED VELVET**
 (G)(L)(G) With beetroot, cocoa, and vanilla
- 7€** **OREO**
 (G)(L)(G) With dark cocoa, butter sponge, cream cheese frosting, and Oreo
- 7€** **PASSIONFRUIT TRES LECHES**
 (G)(L)(G) With passionfruit mousse, dulce de leche, cream cheese frosting, and Lotus biscuit

MILANESE

- 13.5€** **EGGPLANT MILANESE 13.5€**
 (V)(G)(G) With melted vegan cheese and pico de gallo
- 14.5€** **CAPRESE MILANESE 14.5€**
 (G)(G)(L)(M) Chicken with burrata, sun-dried tomato and pesto
- 15.5€** **MILANESE CABRONA 15.5€**
 (G)(G)(L) Chicken with porcini mushrooms, goat cheese and rosemary
- 15.2€** **MILANESA MÉXICANA 15.2€**
 (G)(G)(G)(G) Chicken with nacho crisp, guacamole, cremette, pico de gallo and chili

NANNI



THE COCKTAILS

- 12€ FRESA MILK PUNCH**
The sweet juiciness of strawberries with the creaminess of milk in a transparent cocktail.
- 12.5€ MUSE**
A delicate cocktail with gin, walnuts and basil to inspire new ideas.
- 12€ CATABASIS**
An enigmatic cocktail with woody notes of sherry and rum Santa Teresa infused with mushrooms.
- 13€ PARM-TINI**
A classic martini-cocktail made with gin infused with Parmesan cheese, with a touch of melon.
- 11€ CINEMA OLD FASHION**
A twist on the classic Old Fashioned with typical American flavors, just like in the movies.
- 13€ GRASSHOPPER**
Like a chocolate and mint bonbon but liquid. A creamy digestive drink for after meals.
- 14€ MURANO**
A cocktail infused with strawberry based on aged port and exquisite mezcal.
- 12€ SUN LOVER**
A twist on the legendary Boulevardier where we infuse bourbon with peanut cream and sunflower seeds, creating a complex flavor profile.
- 11€ BLOOD & SAND**
Whiskey Dewars 12 pairs well with vermouth as is, but we also add cherries and juicy oranges.
- 11€ WISKEY WINDOW**
A fruit cocktail made with bourbon, Italian bergamot liqueur, and Sicilian lemon.

- 13€ NANAI PALOMA**
Bitter, salty, sweet, and sour: the full spectrum of flavors in a glass.
- 13€ NANAI LEVEL WHITE RUSSIAN**
A smooth American bourbon softened with chocolate, coffee, and pistachio cream.
- 13€ DAIQUIRI DE PARIS**
A cocktail made with two types of rum (Bacardi Blanco, Bacardi 8) and French herbal liqueur.
- 12.5€ COCO BLUE**
The classic Caribbean mix of coconut and rum, always in style in a coastal city.
- 13€ KINGS BREAKFAST**
An advanced gimlet cocktail with strawberry jam, hibiscus, and bergamot liqueur.
- 13€ MARGARITA CLASSIC OR SPICY**
Patrón tequila, triple sec, lime
Spicy option: with jalapeños.

ALCOHOL-FREE

- 9€ BRAZIL LEMONADE**
A very refreshing lemonade with condensed milk.
- 9€ RASPBERRY-PASSION LEMONADE**
A very successful combination of raspberry and passion fruit.

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CROISSANTS AND MUFFINS

2.2€ CROISSANTS

- ⓈⓁ Butter / Nutella / Pistachio / Dulce de leche
- ⓈⓁⓂ / Mascarpone

2.2€ MUFFINS TO CHOOSE FROM

- ⓈⓁ Blueberry / Chocolate / Red Velvet / Carrot
- ⓈⓁⓂ Cake / Pistachio

TOP SELLERS

8€ GIANT CROISSANT

- ⓈⓁⓁ w/ Iberian ham and truffle sauce
- ⓈⓁⓁⓈ w/ Smoked salmon, avocado, poached egg, and hollandaise sauce
- ⓈⓁⓁ w/ Poached eggs, bacon, and parmesan (carbonara style)

PANCAKES

8.5€ PROTEIN PANCAKE

- ⓈⓁⓁⓂⓈ With oats, cinnamon, banana, and dates

8.5€ NUTELLA PANCAKE

- ⓈⓁⓁ With banana, strawberries, shredded coconut and vanilla ice cream

8.5€ RED FRUITS PANCAKE

- ⓈⓁ With strawberry compote, red fruits and vanilla ice cream

8.5€ WHITE CHOCOLATE PANCAKE

- ⓈⓁⓁ With candied walnuts and vanilla crumble

11€ KING PANCAKE

- ⓈⓁⓈ ith yogurt, fresh berries, cereals and agave syrup

HEALTHY CORNER

8€ TOAST

- Ⓢ With pistachio pesto, banana, and chia seeds

6.5€ AÇAÍ BOWL

- Ⓢ With exotic fruits, crunchy muesli, and agave syrup

BRUNCH

FOCACCIA

Served with fries

4€ NATURE

- Ⓢ Oil, salt, rosemary

9.9€ BURRATA

- ⓈⓁ Sun-dried tomato, fresh basil, arugula

9.9€ IBERIAN HAM

- ⓈⓁⓈ Truffled brie, lamb's lettuce

12.5€ SMOKED SALMON

- ⓈⓁⓈ Cremette cheese, white asparagus, caramelized onion

14.5€ PORCHETTA

- ⓈⓁⓈ Potato cream, porcini mushroom, mozzarella y Bovis

14.5€ ROAST BEEF

- ⓈⓈ Tomato, mustard, mozzarella, arugula

9.9€ EGGPLANT PARMIGIANA

- ⓈⓁ Goat cheese and basil

CAKES

7€ CARROT CAKE

- ⓈⓁⓁⓂ With walnuts, cream cheese frosting, brown sugar, and plenty of carrot

7€ RED VELVET

- ⓈⓁⓈ With beetroot, cocoa, and vanilla

7€ OREO

- ⓈⓁⓈ Dark cocoa, butter cake, cream cheese frosting, and Oreo

7€ THREE MILK PASSION FRUIT

- ⓈⓁⓈ Passion fruit mousse, dulce de leche, cream cheese frosting, and Lotus cookie

IF YOU'RE VERY HUNGRY

13€ TRADITIONAL CLUB SANDWICH

ⓈⓈⓈ

16€ WAGYU BURGER

ⓈⓁ

With gorgonzola cream, caramelized onion, parmesan crisp, and fried egg aioli with potatoes

8.6€ VEGAN SHAOM

ⓈⓂ

Mediterranean-style shawarma with bimi, melted vegan cheese, Raf tomato, baby spinach, and raisins

14.5€ DELUXE SHAOM PEPITO "ALL-IN"

ⓈⓁ

With rib-eye steak, matchstick potatoes, caramelized onion, baby spinach, sun-dried tomato, mozzarella, and harissa

EGGS

11.5€ SHAKSHUKA

ⓁⓈⓈ

Stew of peppers, tomato, cilantro, feta cheese and baked eggs.

ⓂⓈⓈ

Vegan option available

12€ POACHED EGGS

ⓈⓈ

With smoked salmon, avocado, arugula and tartar sauce

12€ SCRAMBLED EGGS

ⓈⓈⓈ

With Ibérico ham and crispy onion

9.5€ BROKEN EGGS

ⓈⓈⓈ

With potatoes, mushrooms, bacon and cilantro

9.8€ SCRAMBLED EGG

ⓁⓈⓈ

On rye bread with spinach, mushrooms, avocado and fresh tomato

9.8€ FRIED EGGS

Complete your fried eggs with the toppings you like most.

OPTIONAL: Traditional focaccia or rye bread

Add for+2€

Bacon
Edam cheese
Smoked salmon
Mushrooms
Tomato
Onion
Avocado

COFFEES

ESPRESSO	1.75€
AMERICANO	2.5€
FLAT WHITE	2.4€
CAPPUCCINO	3€
MACCHIATO	2€
COFFEE WITH MILK	2.3€
NOCCIOLATO	3.7€
COFFEE WITH LIQUOR	4€
FLAVOURED LATTE	4.2€
<i>(vainilla , caramel, chocolate)</i>	
IRISH COFFEE	5.8€
BRANDY COFFEE (BB BAR)	5.8€

ICE COFFEE

2.2€	JUST COFFEE
4€	FLAVOURED LATTE
	<i>(vanilla , caramel, chocolate)</i>
4.5€	CARAMEL FRAPUCCINO
5.5€	COFFEE GLASE <i>(with ice)</i>
6€	AFFOGATO COFFEE <i>(with vanilla ice cream)</i>

SMOOTHIES Y ZUMOS

7€	MILKSHAKE <i>(Vainilla - Choco - Berries)</i>
8€	BERRÍSIMO
	<i>(red berry jam, banana, lemon juice, red berry sorbet, apple)</i>
8€	BANANA HONEY
	<i>(banana, honey, vanilla ice cream, milk)</i>
8€	GRANMAS GREEN
	<i>(cucumber, apple, celery, spinach, milk)</i>
	FRESH ORANGE JUICE
	<i>(Small 4€ / Large 5.5€)</i>

REFRESCOS

2.9€	COCA-COLA / COCA-COLA ZERO
2.9€	FANTA ORANGE / FANTA LEMON
2.6€	SPRITE
3€	FUZE TEA
3€	TONIC
3.5€	RED BULL
3.2€	GINGER BEER
2.2/2.8€	STILL / SPARKLING WATER <i>(50cl)</i>
3€	PEACH / APPLE JUICE

10% SURCHARGE ON TERRACE

DRINKS

APPETIZERS

4.8€	HOUSE VERMOUTH
6.2€	VERMOUTH NOILY PRAT <i>(red, white)</i>
7.5€	CLASSIC NEGRONI
	<i>Gin, Campari, Vermouth</i>
8.5€	FIGRONI
	<i>(Fig-infused Campari, vanilla gin, vermouth)</i>
9€	APEROL SPRITZ
	<i>(Aperol, prosecco, soda)</i>
9€	HUGO SPRITZ
	<i>(Sirope de Saúco, prosecco, soda)</i>
12€	SAINT GERMAIN SPRITZ
	<i>(Saint Germain, prosecco, soda)</i>
9€	LEMONCELLO SPRITZ
	<i>(Lemoncello, prosecco, soda)</i>

ADD YOUR FLAVOR *(passion fruit, mango)*

SANGRIAS

WINE SANGRÍA
Glass 5.5€ / Jug 24€

CAVA SANGRÍA
Jug 32€

Passion Fruit Sangria
Berry Sangria
Mango Sangria

BEERS

ESTRELLA DAMM	copa 2.5€ / jarra 4.9€
CLARA BEER <i>(with lemon)</i> 33cl	copa 2.5€
VOLL DAMM 33cl	copa 3.5€
TURIA 33cl	copa 3.4€
FREE DAMM 33cl	copa 3.4€
DAURA <i>(Gluten free)</i> 33cl	copa 3.5€

GIN TONIC

BULLDOG	13€
BOMBAY SAPPHIRE	14€
HENDRICK'S	15€
BROCKMANS	15€
BOMBAY PRIMER CREW	15€

WHITE WINES

3.8 / 18€	ANAIS DO PENEDES. <i>Muscat, macabeo. Organic.</i>
	<i>Very aromatic, with floral notes and exotic fruit.</i>
3.8 / 19€	ANAIS DO PENEDES. <i>Xarel-lo. Organic.</i>
	<i>Dry white wine with notes of white fruit and minerals.</i>
4.5 / 22€	DON PEDRO DE SOTOMAIOR D.O. <i>Rias Baixas. 100% Albariño.</i>
	<i>Fresh, with aromas of tropical fruit and citrus. Broad and creamy on the palate.</i>
4.2 / 23€	CAMINO LA FARA. <i>Verdejo.</i>
	<i>High aromatic intensity, with notes of exotic fruits and anise.</i>

RED WINES

3.8 / 18€	ANAIS DO PENEDES. <i>Syrah, tempranillo. Organic. Aged 4 months in barrel.</i>
	<i>Aromas of red fruits with spicy notes.</i>
4 / 19€	VALLEJO ROBLE. <i>DO Ribera del Duero. Aged 6 months in barrel. 100% Tinta Fina.</i>
	<i>Cherry red color, aromas of blackberry, and spicy notes from barrel aging.</i>
 38€	FINCA DE AZABACHE. <i>DOQ Rioja. Garnacha 100% . Aged 12 months in barrel.</i>
	<i>Aromas of red fruits, smooth tannins and balsamic notes from barrel aging.</i>

ROSE WINES

3.8 / 18€	ANAIS. <i>DO Penedés. Garnacha tinta, tempranillo.</i>
	<i>Floral aroma with notes of red fruits, fresh and sweet.</i>
 36€	DALIA DO PENEDES. <i>Garnacha tinta.</i>
	<i>Floral aromas of rose and jasmine, with notes of red fruit.</i>

CAVA AND CHAMPAGNE

 75€	MOËT CHANDON. <i>Brut Imperial. D.O. Champagne. Pinot Noir, Chardonnay and Pinot Meunier</i>
4.2 / 22€	CAVA MONT MARÇAL. <i>Brut Nature.</i>

[EN]

OPENING HOURS: 09H – 03H / TERRACE UNTIL 00H