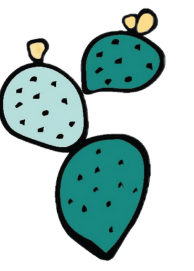


MENA

ENGLISH MENÚ



PANZEROTTI

MAMMA GEMMA 4,50€

Tomato and Mozzarella

MORTAZZA 5,50€

Tomato, Mozzarella, Mortadella (PDO) and Truffle Sauce de Trufa

MENA POWER 5,50€

Mozzarella, Gorgonzola and Nduja from Calabria (spicy spreadable sausage)

PROFONDO ROSSO 6,90€

Beef and Pork Slow-Cooked homemade Ragu with Braciolo

SWEET 5,90€

2 mini Panzerotti with Nutella or Pistachio Cream

What is a Panzerotto? The Panzerotto is a typical stuffed pastry from Puglia, fried to perfection. It is made using the traditional recipe of magic Nonna Gemma.

PUCCIA

ITALO - ESPAÑOLA 8,50€

Mozzarella, Serrano Ham, Arugula and Grana Padano (PDO)

PORCONA 8,50€

Gorgonzola Cheese (PDO), Mortadella (PDO), Homemade Roasted Peppers and Balsamic Vinegar of Modena

MEZZOGIORNO 8,50€

Arugula, Aubergines, Martina Franca Capocollo (PDO) and Pecorino Romano (PDO)

COLORADA 8,50€

Truffle Mayonnaise, Mixed Salad, Italian York Ham, Mozzarella and Semi-dried Tomato

VALEGANA 8,00€

Mixed Salad, Semi-dried Tomato and Aubergines

and the Puccia? A typical sandwich from the Salento region (southern Puglia). Pita bread is toasted and filled with the finest ingredients.

PASTA

ORECCHIETTE CON 12,90€

CIME DI RAPA

Orecchiette with Cime di Rapa, Anchovies, Garlic, Salt and Grated Bread (Vegan/Veggie options available)

TAGLIATELLE TARANTINE 11,90€

Tagliatelle, Mussels, Garlic, Parsley, Salt and Black Pepper

PACCHERI DELLA DOMENICA 12,90€

Paccheri, Slow-Cooked Beef and Pork Ragu, Celery, Onion, Parsley, Salt and Black Pepper

SALADS

CLÁSICA 7,50€

Mixed Salad, Fresh Tomatoes, Fior di Latte Mozzarella, Red Onion, Black Olives, Olive Oil and Salt

ITALIANA 8,50€

Mixed Salad, Serrano Ham, Rocket, Pecorino Romano Cheese (shaved), Olive Oil and Salt

BURRATA 10,50€

Mixed Salad, Burrata (whole) from Puglia, Fresh Tomatoes, Walnuts, Balsamic Vinegar, Olive Oil, and Salt

TO SHARE

BOMBETTE DI MARTINA FRANCA (3 PIECES) 9,50€

Oven-baked meat rolls typical from the Valle d'Itria region, filled with:

DISCO INFERNO: Nduja from Calabria (PDO) and Pecorino Romano (PDO)

ITALIA: Cooked Ham and Smoked Scamorza Cheese

VÍA LÁCTEA: Gorgonzola, Smoked Scamorza Cheese and Grana Padano (PDO)

'MPEPATA DI COZZE 10,50€

Mejillones al estilo pugliese con Pimienta negra y Perejil

BRACIOLE AL SUGO (5 UNIDADES) 12,90€

Beef rolls stewed homemade Slow-Cooked Ragu using Nonna Gemma's traditional recipe

DESSERTS

PASTICCIOTTO 4,00€

Typical Apulian pastry (filled with Custard Cream)

BABÁ 5,50€

Spongy Cake from Naples soaked in Rum

TIRAMISÚ 6,90€

Homemade Tiramisú with a choice of toppings (+0,50€): Nutella Pistachio Cream

DRINKS

SOFT DRINKS

Coca Cola 3,00€
Coca Cola Zero 3,00€
Aquarius 3,00€
Nestea 3,00€
Italian Soft Drink 3,50€
Sparkling water 2,50€
Still water 2,50€

RED WINES

Puglia 3,70€
Other Regions 3,70€

WHITE WINES

Puglia 3,70€
Other Regions 3,70€

BEERS

GRIFO
Small 2,50€
Medium 3,50€
Pint 4,50€
BOTTLES (MEDIUM)
Ichnusa 3,90€
Unfiltered
Peroni Nastro 3,70€
Azzurro
0,0 3,50€
Especiales 4,50€

PLEASE ASK FOR OUR WINE LIST

ASK US ABOUT OUR ITALIAN COCKTAIL MENU:

APEROL, CAMPARI, LIMONCELLO SPRITZ / NEGRONI, SBAGLIATO, AMERICANO, MI-TO

CALLE HUMILLADERO, 16 - MADRID



MENAPULIANFOOD

WWW.MENAPULIANFOOD.ES