

DESAYUNO MEDITERRANEO / 490

Jugo y café, fruta de temporada o yogurt natural
MEZZE: Hummus, muhammara, baba ganoush, labneh, aceitunas marinadas, ensalada de pepino, col encurtida, ensalada de atún, pepinillos, pan pita y focaccia.

A elegir: shakshuka, doner kebab ó huevos florentinos.

DESAYUNO INGLES / 350

Jugo y café, fruta de temporada o yogurt natural
huevos estrellados, salchicha, tocino, frijoles, hongos, tomate asado y pan tostado.

DESAYUNO MEXICANO / 450

Jugo y café, fruta de temporada o yogurt natural
A elegir: chilaquiles, burro de machaca ó toast de aguacate.

Le dulce

PAN DULCE / 110

Croissant, chocolatín, roll de canela, muffin de pistache y miel.

PLATO DE FRUTA / 180

Miel, pistache con sumac y labneh con za'atar

BOWL DE YOGURT GRIEGO / 210

Granola, fresas, nibs de cacao y arándanos secos.

PAN FRANCÉS / 210

Crema batida con mascarpone y frutos rojos.

Complementos

PAPAS FRITAS / 170

Hierbas finas, ajo tostado y parmesano reggiano.

TOCINO / 70

ESPARRAGOS A LA PARILLA / 180 AGUACATE / 40

Pistache con sumac y holandesa.

Platos fuertes

OMELETTE DE CLARAS VEGETARIANO / 190

Espinaca, hongos y queso feta marinado servido con papas isolanas y arúgula.

AVOCADO TOAST / 230

Guacamole, huevos pochados, tomate, quelites y poro frito.

HUEVOS FLORENTINOS / 240

Lomo canadiense, holandesa, cebollin y papa isolana.

CHILAQUILES NAO / 210

Salsa ranchera, frijoles, crema, queso fresco, cebolla, hojas de cilantro.

A elegir: pollo (110 grs) ó huevo (2 pzs) o aguacate.

SHAKSHUKA / 250

Huevo, tomate, pimentón, comino, sumac, cilantro, yoghurt griego con za'atar servido con pan sourdough.

ENSALADA DE CAMARON / 345

Arugula organica, tomate cherry, parmesano regiano y vinagreta de za'atar.

BURRO DE MACHACA / 280

Huevo con machaca, cebolla y tomate, frijoles y salsa macha.

Machaca a elegir: atún o res (40 grs).

SANDWICH DE HUEVO / 320

Pork belly ahumado, queso cheedar, mayonesa de habanero y papa francesa.

SANDWICH DE ROAST BEEF / 370

Mayonesa de ajo negro, arúgula, tomate, cebolla, vinagreta de mostaza y pepinillos.

MONTECRISTO / 260

Jamón, queso gouda, aioli, papa francesa.

DONER KEBAB / 290

Asada de ternera, pepino, cebolla, tomate, col, tahini y tzatziki.

Breakfast

MEDITERRANEAN BREAKFAST / 490

Juice and coffee, seasonal fruit, or natural yogurt
MEZZE: Hummus, muhammara, baba ganoush, labneh, marinated olives, cucumber salad, pickled cabbage, tuna salad, pickles, pita bread, focaccia
Choice of: Shakshuka, döner kebab, Florentine eggs.

ENGLISH BREAKFAST / 350

Juice and coffee, seasonal fruit, or yogurt
Sunny-side-up eggs, sausage, bacon, beans, mushrooms, roasted tomato, and toast.

MEXICAN BREAKFAST / 450

Juice and coffee, seasonal fruit, or yogurt
Choice of: chilaquiles, machaca burrito or avocado toast.

Sweet

SWEET PASTRIES / 110

Croissant, Pain au chocolat, cinnamon roll, pistachio, honey muffin.

FRUIT PLATE / 180

Honey, pistachio with sumac, and labneh with za'atar.

GREEK YOGURT BOWL / 210

Granola, strawberries, cacao nibs, and dried cranberries.

FRENCH TOAST / 210

Mascarpone whipped cream and berries.

Extras

FRENCH FRIES / 140

Fine herbs, roasted garlic, and parmigiano reggiano.

GRILLED ASPARAGUS / 140

Pistachio with sumac and hollandaise.

BACON / 70

AVOCADO / 40

Main Dishes

VEGETARIAN EGG WHITE OMELETTE / 190

Spinach, mushrooms, and marinated feta cheese, served with isolana potatoes and arugula

AVOCADO TOAST / 230

Guacamole, poached eggs, tomato, quelites, and fried leek.

FLORENTINE EGGS / 240

Canadian bacon, hollandaise sauce, chives, and isolana potatoes.

NAO CHILAQUILES / 210

Ranchera sauce, beans, creme fraiche, fresh cheese, onion, and cilantro leaves.
Choice of: chicken (110g), egg (2 pcs), or avocado.

SHAKSHUKA / 250

Egg, tomato, bell pepper, cumin, sumac, cilantro, Greek yogurt with za'atar, served with sourdough.

SHRIMP SALAD / 345

Organic arugula, cherry tomato, parmigiano reggiano and za'atar vinaigrette.

MACHACA BURRITO / 280

Egg with machaca, onion, tomato, beans, and macha sauce.
Choice of machaca: tuna or beef (40g).

EGG SANDWICH / 320

Smoked pork belly, cheddar cheese, habanero mayo, and french fries.

ROAST BEEF SANDWICH / 370

Black garlic mayo, arugula, tomato, onion, mustard vinaigrette, and pickles.

MONTECRISTO / 260

Ham, gouda cheese, aioli, and french fries.

DÖNER KEBAB / 290

Veal asada, cucumber, onion, tomato, cabbage, tahini, and tzatziki.

NAO

COCINA MEDITERRÁNEA

frio

ENSALADA GRIEGA / 300

Aceituna kalamata, tomates heirloom de temporada, cebolla morada, pepino persa, hinojo y queso feta.

HUMMUS BEIRUT / 310

Ajo confitado, aceite extra virgen, piñón tostado, y za'atar.

ENSALADA DE PEPINO PERSA / 340

Romesco de almendra, limón real, tzatziki, pecana especiada.

ZANAHORIAS ORGÁNICAS / 350

Labneh, nuez de la india garapiñada, zanahorias encurtidas salsa macha de zanahoria, sumac y aceite de brotes de zanahoria.

CARPACCIO DE PESCADO / 360

Emulsión de arúgula, tapenade de aceituna verde fermentado, limón preservado.

TARTARE DE ALETA AZUL / 370

Papa souffle, alcaparra, echalote, cebollin, yema curada y alioli de ajo negro.

Complementos

PAPAS FRITAS / 190

Hierbas finas, ajo tostado y parmesano reggiano.

VEGETALES ROSTIZADOS / 190

Salsa zhoug, limón preservado y poro frito.

ESPÁRRAGOS A LA PARRILLA / 210

Pistache con sumac y holandesa.

Postres

YOGURT GELATO / 190

Fresas maceradas, crumble de baklava.

GIANDUIÁ DE CHOCOLATE / 210

70% chocolate, 30% avellana, cacao nibs de cacao, aceite de oliva, sal Maldon.

CHEESECAKE VASCO / 180

Berries fermentadas.

TIRAMISÚ / 180

Café, mascarpone y cocoa.

Pasta

LASAGNA / 450

Ragout de res, bechamel y parmesano reggiano.

FETTUCCINE / 410

Ragout de hongos, queso vegano.

TORTELLINI CACCIO E PEPPE / 460

Camarón, elote amarillo, caviar tobiko.

GNOCCHI AVELLANADO / 420

Mantequilla avellanada, perejil, parmesano reggiano, trufa.

AGNOLOTTI DE COLA DE RES / 450

Pecorino romano, ostion ahumado, y jus.

Caliente

COLIFLOR ROSTIZADA / 410

Salsa zhoug, escabeche de manzana verde, nuez de la India.

FILETE DE RES (180 GRS) / 720

Skordalia de ajo rostizado, Salsa Marsala.

PORCHETTA (250 GRS) / 690

Puré de piña y chile morita, acelgas.

MEDIO POLLO MAGREB / 640

Baba ganoush, tzatziki, chiles California encurtidos.

FILETE DE PESCADO MEUNIERE (180 GRS) / 580

Alcaparras, echalote, vino blanco, limón, perejil y espárragos.

PESCADO ENTERO (800 - 900 GRS) / 1650

A la parrilla, limón, aceite de olivo y Papa provenzal, aceitunas kalamata, tomate y chermoula.

SHORT RIB BRASEADO (400 GRS) / 910

Arroz con azafrán, cebolla frita, pistache, pasas rubias, menta, eneldo, za'atar y jus de romero.

NAO

COCINA MEDITERRÁNEA

Cold

GREEK SALAD / 300

Kalamata olives, seasonal heirloom tomatoes, red onion, Persian cucumber, fennel, and feta cheese.

BEIRUT HUMMUS / 310

Confit garlic, extra virgin olive oil, toasted pine nuts, and za'atar.

PERSIAN CUCUMBER SALAD / 340

Almond romesco, real lemon, tzatziki, and spiced pecans.

ORGANIC CARROTS / 350

Labneh, candied cashew nuts, pickled carrots, carrot macha sauce, sumac, and carrot sprout oil.

FISH CARPACCIO / 360

Arugula emulsion, fermented green olive tapenade, and preserved lemon.

BLUEFIN TUNA TARTARE / 370

Potato soufflé, capers, shallots, chives, cured egg yolk, and black garlic aioli.

Sides

FRENCH FRIES / 190

Fine herbs, roasted garlic, and Parmigiano Reggiano.

ROASTED VEGETABLES / 190

Zhoug sauce, preserved lemon, and fried leek.

GRILLED ASPARAGUS / 210

Pistachios with sumac and hollandaise.

Desserts

YOGURT GELATO / 190

Macerated strawberries and baklava crumble.

CHOCOLATE GIANDUIA / 210

70% chocolate, 30% hazelnut, cacao nibs, olive oil, and Maldon salt.

BASQUE CHEESECAKE / 180

Fermented berries

TIRAMISU / 180

Coffee, mascarpone, and cocoa.

Pasta

LASAGNA / 450

Beef ragout, béchamel, and Parmigiano Reggiano.

FETTUCCINE / 410

Mushroom ragout and vegan cheese.

TORTELLINI CACCIO E PEPE / 460

Blue shrimp, yellow corn, and tobiko caviar.

HAZELNUT GNOCCHI / 420

Hazelnut butter, parsley, Parmigiano Reggiano, and truffle.

OXTAIL AGNOLOTTI / 450

Pecorino romano, smoked oyster and jus.

Hot

ROASTED CAULIFLOWER / 410

Zhoug sauce, green apple pickles, cashew nuts.

BEEF TENDERLOIN (180 GRS) / 720

Roasted garlic skordalia, Marsala Sauce.

PORCHETTA (250 GRS) / 690

Pineapple and morita chili purée, Swiss chard.

HALF MAGREB CHICKEN / 640

Baba ganoush, tzatziki, pickled California chiles.

FISH MEUNIÈRE FILLET (180 GRS) / 580

Capers, shallots, white wine, lemon, parsley, and asparagus.

WHOLE FISH (800 GRS) / 1650

Grilled, lemon, olive oil, and Provençal potatoes, Kalamata olives, tomato, and chermoula.

BRAISED SHORT RIB (400 GRS) / 910

Saffron rice, fried onion, pistachios, golden raisins, mint, dill, za'atar, and rosemary jus.