



11 Nudos

NORDÉS ROOFTOP

GRILL RESTAURANT



THE RITUAL

A BEGINNING THAT HONOURS TRADITION

100% Iberian acorn-fed S.R.C. ham

Portion (80 g) **€29** • Portion (50 g) **€21** • Tapa (20 g) **€10** —

Cheese platter • **€18** 🍷

Sourdough bread • **€2.50/pax** 🌿

Galician sourdough bread and 100% Iberian acorn-fed S.R.C. ham • **€5/pax** 🌿

STARTERS AND PORTIONS WITH CHARACTER

RECIPES THAT TELL STORIES

Prawn and Galician-style octopus salad with a seafood dressing • **€14** 🦐🐟🦑🥙👥

Creamy S.R.C. ham croquettes (6 pcs.) • **€16** 🌿🍷🥙

Smoked 100% Iberian pork tataki with black garlic
and caramelized piquillo peppers • **€22** 🌿🥙🍷👥

Tetilla cheese and octopus fondue with oregano aroma
and a touch of La Vera paprika, served in a casserole dish • **€18** 🦐🐟🦑🍷

Cobardes y Gallinas fried eggs with S.R.C. ham • **€21** 🌿🥙

Betanzos-style potato omelette with boletus mushroom sauce and prawns • **€18** 🦐🥙🍷

Galician “Rubia Gallega” beef tenderloin carpaccio • **€24** 🍷🥙

Bluefin tuna tartare • **€28** 🦐🐟🍷🥙👥

Iberian sirloin tartare with toasted black pepper
and roasted bone marrow • **€24** 🌿🐟🍷🥙👥

VEGETABLES AND SALADS

WHERE EVERY DETAIL COUNTS

Artichoke flower with crispy ham bits • **€15** 🥙

Garden-grown tomato with burrata cheese and spicy avocado cream • **€18** 🍷🥙

Grilled seasonal vegetables with romesco sauce • **€16** 🌿🥙👥

Salad with candied cod flakes and Kalamata olives with piquillo vinaigrette • **€17** 🐟🥙👥

Green leaf salad with roasted peppers, Iberian tomato
and honey balsamic vinaigrette • **€15** 🥙👥

Please inform the server if you have any food allergies or intolerances.
Prices with 10% VAT included.



THE GRILL

FLAVOURS THAT AWAKEN MEMORIES AND CREATE SPECIAL MOMENTS

MEAT

100% Iberian pork (shoulder and flank) burger with bacon jam and melted tetilla cheese • **€18** 🌿 🏠 🧑🍳

Matured Simmental beef chop (1 kg approx.) (2 pax) • **€80** —

100% Iberian flank with smoked chimichurri • **€22** 🧑🍳

100% Iberian pork strip skewers with parmesan cauliflower purée (2 pax) • **€26** 🏠 🍷 🧑🍳

100% Iberian pork loin (600 g) (2 pax) • **€42** —

Galician "Rubia Gallega" beef entrecôte (350 g) • **€37** —

Grilled 100% Iberian meat (600 g) (2 pax) (sirloin steak, pork shoulder and strip) • **€40** —

FISH

Salmon fillet glazed with honey and soy • **€18** 🍷 🧑🍳 🌿

Octopus with creamy potato and seafood ink vinaigrette • **€45** (whole) • **€25** (half) 🍷 🍷 🍷 🏠 🧑🍳

King prawns with coral butter and citrus umami • **€22** 🍷 🏠 🧑🍳

Sea bass with "allada" (700 g approx.) (2 pax) • **€45** 🍷

Hook-caught squid with soy sauce and black garlic • **€9/100g** 🍷 🍷 🍷 🍷 🧑🍳

Charcoal-grilled scallops on tiger nut milk with a touch of mandarin • **€18** 🌿 🍷 🍷 🍷 🧑🍳

SIDE DISHES

SMALL BITES THAT COMPLETE AND ELEVATE EACH DISH

French fries • **€6.50** 🌿

Truffled fried potatoes with parmesan • **€8** 🌿 🏠

Red leaf lettuce and Iberian tomato salad • **€7** 🧑🍳

Braised vegetables • **€8** —

Caramelized "cristal" peppers in a sweet sauce • **€8** 🍷

Roasted sweet potato with chipotle and lime smoked butter • **€7** 🏠

Fire-grilled bone marrow with Maldon salt flakes • **€8** —

DESSERTS

THE ULTIMATE PLEASURE

Creamy cheesecake • **€8** 🌿 🍷 🧑🍳 🏠

Brioche French toast with coffee cream • **€8** 🌿 🍷 🍷 🏠

Braised pineapple with vanilla cream and Burlanegra rum • **€7** 🍷 🏠 🧑🍳

Charcoal-grilled cookie with white chocolate chips and Bulgarian yoghurt ice cream (ideal 2 pax) • **€7** (1 p.) • **€12** (2 p.) 🌿 🍷 🍷 🏠

Tiramisu fondue • **€8** 🌿 🍷 🏠 🍷 🧑🍳

Lemon mousse • **€6** 🏠



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11 NUDOS MADRID

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