



BIENVENIDOS A NUZZA

EN NUZZA RESTAURANTE, UBICADO EN EL EXCLUSIVO DORMIO RESORT COSTA BLANCA, LA COCINA SE CONCEBE COMO UN PUNTO DE ENCUENTRO ENTRE TRADICIÓN, PRODUCTO Y CREATIVIDAD.

EL CHEF PABLO PAGÁN OFRECE UNA CUIDADA VARIEDAD DE PLATOS QUE COMBINAN COCINAS INTERNACIONALES CON RECETAS TÍPICAS ALICANTINAS, REINTERPRETADAS DESDE UNA VISIÓN CONTEMPORÁNEA Y ELEGANTE. CADA ELABORACIÓN NACE DEL RESPETO AL SABOR ORIGINAL Y DE UNA BÚSQUEDA CONSTANTE DEL EQUILIBRIO ENTRE TÉCNICA, IDENTIDAD Y EMOCIÓN.

NUZZA ES UNA EXPERIENCIA PENSADA PARA QUIENES DESEAN DISFRUTAR DE UNA COCINA HONESTA, SOFISTICADA Y LLENA DE Matices, EN UN ENTORNO PRIVILEGIADO DONDE CADA PLATO CUENTA UNA HISTORIA.





WELCOME TO NUZZA

AT NUZZA RESTAURANT, LOCATED IN THE EXCLUSIVE
DORMIO RESORT COSTA BLANCA, THE CUISINE IS
CONCEIVED AS A MEETING POINT BETWEEN TRADITION,
PRODUCT AND CREATIVITY.

CHEF PABLO PAGÁN OFFERS A CAREFULLY CURATED
SELECTION OF DISHES THAT BLEND INTERNATIONAL
CUISINES WITH TRADITIONAL ALICANTE RECIPES,
REINTERPRETED WITH A CONTEMPORARY AND ELEGANT
APPROACH. EACH CREATION STEMS FROM A RESPECT FOR
THE ORIGINAL FLAVOR AND A CONSTANT PURSUIT OF
BALANCE BETWEEN TECHNIQUE, IDENTITY, AND EMOTION.

NUZZA IS AN EXPERIENCE DESIGNED FOR THOSE WHO WISH
TO ENJOY HONEST, SOPHISTICATED AND NUANCED CUISINE
IN A PRIVILEGED SETTING WHERE EVERY DISH TELLS A
STORY.





BOCADOS CON CARACTER

TARTAR DE ATÚN CON AGUACATE 18,50 €

(ATUN FRESCO CORTADO A CUCHILLO CON AGUACATE CREMOSO ,ALIÑADP CON SOJA Y TOQUES DE SEMSAMO CON HELADO DE WASABBI)

GAMBAS AL AJILLO 14,00 €

(GAMBAS SALTEADAS EN ACEITE DE OLIVA CON AJO DORADOS Y GUINDILLA ,CON TOQUE DE VINO BLANCO)

ENSALADA CÉSAR 14,00 €

(BROTES CRUJIENTES CON POLLO ,PARMESANO ,PICATOSTES Y NUESTRA CLASICA SALSA CESAR)

ENSALADA DE TOMATE DE LA HUERTA 13,00 €

(TOMATE RAFF DE TEMPORADA CON AOVE Y BONITO EN SALAZON O ANCHOAS DE SANTOÑA A ELECCION)

CROQUETAS DE RABO DE TORO (3 UNID) 12,00 €

(CREMOSAS CROQUETAS DE RABO DE TORO ESTOFADO ,CON UN SUTIL REBOZADOO DE PANKO)

MEJILLONES EN ESCABECHE DE CÍTRICOS 13,00 €

(MEJILLONES TIERNOS MARINADOS EN UN ESCABECHE SUAVE CON NOTAS DE NARANJA Y LIMÓN)



NUZZA





BITES WITH CHARACTER

TUNA TARTARE WITH AVOCADO €18.50

(FRESH HAND-CUT TUNA WITH CREAMY AVOCADO, DRESSED WITH SOY SAUCE AND HINTS OF SESAME, SERVED WITH WASABI ICE CREAM)

GARLIC PRAWNS €14.00

(SAUTÉED PRAWNS IN OLIVE OIL WITH GOLDEN GARLIC AND CHILI PEPPER, WITH A TOUCH OF WHITE WINE)

CAESAR SALAD €14.00

(CRISPY SPROUTS WITH CHICKEN, PARMESAN CHEESE, CROUTONS AND OUR CLASSIC CAESAR DRESSING)

GARDEN TOMATO SALAD €13.00

(SEASONAL RAFF TOMATO WITH OLIVE OIL AND SALTED BONITO OR ANCHOVIES FROM SANTOÑA, YOUR CHOICE)

OXTAIL CROQUETTES (3 UNITS) €12.00

(CREAMY OXTAIL CROQUETTES WITH A SUBTLE PANKO COATING)

MUSSELS IN CITRUS MARINADE €13.00

(TENDER MUSSELS MARINATED IN A MILD ESCABECHE WITH NOTES OF ORANGE AND LEMON)



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TRADICIÓN CONVERTIDA EN MAGIA

ARROZ DEL SENYORET 20,00 €

(ARROZ SECO CON MARISCO PELADO ,FUMET INTENSO Y SOFRITO TRADICIONAL)

ARROZ DE PRESA Y SETAS 22,00 €

(ARROZ MELOSO CON PRESA IBERICA JUGOSA Y SETAS DE TEMPORADA)

ARROZ MELOSO CON CORVINA Y ALMEJAS 19,00 €

(ARROZ CREMOSO DE SABOR MARINERO CON CORVINA FRESCA Y ALMEJAS)

ARROZ DE ENTRECOT MADURADO 23,00 €

((ARROZ SABROSO CON ENTRECOT TRINCHADO Y JUGO DE CARNE)

ARROZ DE RABO DE TORO 21,00 €

(ARROZ MELOSO CON RABO DE TORO ESTOFADO A BAJA TEMPERATURA)

TODOS LOS ARROCES SERAN MINIMO PARA 2 PAX

RODABALLO CON RABO DE TORO 25,00 €

((RODABALLO A LA BRASA ACOMPAÑADO DE RABO DE TORO DESMENUZADO Y SU JUGO)

CORVINA CON CREMA DE MAÍZ Y SETAS 26,00 €

(LOMO DE CORVINA A LA PLANCHA SOBRE SUAVE CREMA DE MIAZ Y SETAS SALTEADAS)

PULPO TRES TEXTURAS 25,00 €

(PULPO COCINADO EN DIFERENTES ELABORACIONES CON CONTRASTES DE SABOR Y TEXTURAS)

SECRETO IBÉRICO A LA BRASA 18€

(CORTE DE CERDO IBÉRICO A LA BRASA ,JUGOSO Y CON INTENSO SABOR)

SOLOMILLO DE TERNERA CON FOIE DE PATO 28€

(SOLOMILLO A LA BRASA CORONADO CON FOIE DE PATO Y SU REDUCCIÓN)



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TRADITION TURNED INTO MAGIC

SENYORET RICE €20.00

(DRY RICE WITH PEELED SEAFOOD, RICH FISH STOCK AND TRADITIONAL SOFRITO)

IBERIAN PORK AND MUSHROOM RICE €22.00

(CREAMY RICE WITH JUICY IBERIAN PORK AND SEASONAL MUSHROOMS)

CREAMY RICE WITH SEA BASS AND CLAMS €19.00

(CREAMY SEAFOOD FLAVOR RICE WITH FRESH SEA BASS AND CLAMS)

MATURED ENTRECOTE RICE €23.00

(TASTY RICE WITH SLICED RIBEYE STEAK AND MEAT JUICE)

OXTAIL RICE €21.00

(CREAMY RICE WITH OXTAIL STEWED AT LOW TEMPERATURE)

TODOS LOS ARROCES SERAN MINIMO PARA 2 PAX

TURBOT WITH OXTAIL €25.00

(GRILLED TURBOT ACCOMPANIED BY SHREDDED OXTAIL AND ITS JUICE)

CORVINA WITH CORN CREAM AND MUSHROOMS €26.00

(GRILLED SEA BASS LOIN ON A SMOOTH CORN CREAM AND SAUTÉED MUSHROOMS)

OCTOPUS WITH THREE TEXTURES €25.00

(OCTOPUS COOKED IN DIFFERENT PREPARATIONS WITH CONTRASTING FLAVORS AND TEXTURES)

GRILLED IBERIAN PORK SECRETO €18

(CUT OF IBERIAN PORK, GRILLED, JUICY AND WITH AN INTENSE FLAVOR)

BEEF TENDERLOIN WITH DUCK FOIE GRAS €28

(GRILLED SIRLOIN STEAK TOPPED WITH DUCK FOIE GRAS AND ITS REDUCTION)



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TRADITION TURNED INTO MAGIC

MR. RICE €20.00

(DRY RICE WITH PEELED SEAFOOD, RICH FISH STOCK AND TRADITIONAL SOFRITO)

IBERIAN PORK AND MUSHROOM RICE €22.00

(CREAMY RICE WITH JUICY IBERIAN PORK AND SEASONAL MUSHROOMS)

CREAMY RICE WITH SEA BASS AND CLAMS €19.00

(CREAMY SEAFOOD FLAVOR RICE WITH FRESH SEA BASS AND CLAMS)

MATURED ENTRECOTE RICE €23.00

(TASTY RICE WITH SLICED RIBEYE STEAK AND MEAT JUICE)

OXTAIL RICE €21.00

(CREAMY RICE WITH OXTAIL STEWED AT LOW TEMPERATURE)

ALL RICE DISHES WILL BE FOR A MINIMUM OF 2 PEOPLE

TURBOT WITH OXTAIL €25.00

(GRILLED TURBOT ACCOMPANIED BY SHREDDED OXTAIL AND ITS JUICE)

CORVINA WITH CORN CREAM AND MUSHROOMS €26.00

(GRILLED SEA BASS LOIN ON A SMOOTH CORN CREAM AND SAUTÉED MUSHROOMS)

OCTOPUS WITH THREE TEXTURES €25.00

(OCTOPUS COOKED IN DIFFERENT PREPARATIONS WITH CONTRASTING FLAVORS AND TEXTURES)

GRILLED IBERIAN PORK SECRETO €18

(CUT OF IBERIAN PORK, GRILLED, JUICY AND WITH AN INTENSE FLAVOR)

BEEF TENDERLOIN WITH DUCK FOIE GRAS €28

(GRILLED SIRLOIN STEAK TOPPED WITH DUCK FOIE GRAS AND ITS REDUCTION)



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ENTRECOT DE TERNERA MADURADA 27,00 €

(CORTE PREMIUM DE TERNERA MADURADA A LA PARRILLA ,TIERNO Y SABROSO)

CHULETÓN DE TERNERA (2 PAX) 70,00 €

(GRAN CHULETÓN DE TERNERA MADURADA ,PARA COMPARTIR A LA PARRILLA)

PATATAS CABAÑIL 7,00 €

(PATATAS CON ALIÑO TRADICIONAL DE AJO Y VINAGRE)

PATATAS FRITAS 7,00 €

(PATATAS RECIEN FRITAS DORADAS Y CRUJIENTES)

VERDURITAS SALTEADAS 7,50 €

(SELECCION DE VERDURAS DE TEMPORADA SALTEADAS AL PUNTO)

EDAMAME 6,50 €

(VAINAS DE SOJA COCIDAS CON SAL ,LIGERAS Y SABROSAS)

MOMENTOS DULCES

COULANT DE CHOCOLATE 12,50 €

(BIZCOCHO TEMPLADO DE CHOCOLATE CON CORAZON FUNDENTE ,SERVIDO AL MOMENTO)

ARROZ CON LECHE CARAMELIZADO 11,00 €

(ARROZ CON LECHE CREMOS CON CAPA SUPERIOR DE AZUCAR CARAMELIZADO)

TARTA DE QUESO 11,00 €

(TARTA DE QUESO SUAVE Y CREMOSA CON BASE CRUJIENTE DE GALLETA)

GOFRE BELGA 11,00 €

(GOFRE CALIENTE Y ESPONJOSO ,DORADO AL PUNTO Y LIGERAMENTE CRUJIENTE)

LECHE FRITA 10,00 €

(CLÁSICO DULCE TRADICIONAL ,CREMOS POR DENTRO Y CRUJIENTE SUTIL POR FUERA)



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MATURED VEAL ENTRECOTE €27.00

(PREMIUM CUT OF GRILLED, MATURED BEEF, TENDER AND FLAVORFUL)

BEEF T-BONE STEAK (2 PAX) €70.00

(LARGE AGED BEEF RIBEYE STEAK, GRILLED TO SHARE)

CABAÑIL POTATOES €7.00

(POTATOES WITH TRADITIONAL GARLIC AND VINEGAR DRESSING)

FRENCH FRIES €7.00

(FRESHLY FRIED, GOLDEN, AND CRISPY POTATOES)

SAUTÉED VEGETABLES €7.50

(SELECTION OF SEASONAL VEGETABLES SAUTÉED TO PERFECTION)

EDAMAME 6,50 €

(COOKED SOYBEANS WITH SALT, LIGHT AND TASTY)

SWEET MOMENTS

CHOCOLATE FONDANT €12.50

(WARM CHOCOLATE SPONGE CAKE WITH A MOLTEN CENTER, SERVED IMMEDIATELY)

CARAMELIZED RICE PUDDING €11.00

(CREAMY RICE PUDDING WITH A CARAMELIZED SUGAR TOPPING)

CHEESECAKE €11.00

(SMOOTH AND CREAMY CHEESECAKE WITH A CRUNCHY BISCUIT BASE)

BELGIAN WAFFLE €11.00

(HOT AND FLUFFY WAFFLE, GOLDEN BROWN AND SLIGHTLY CRISPY)

FRIED MILK €10.00

(CLASSIC TRADITIONAL SWEET, CREAMY INSIDE AND SUBTLY CRISPY OUTSIDE)



NUZZA





MENU DEGUSTACIÓN FUSIÓN DE AQUI Y DE ALLA

VIEIRAS CON AIRE DE LIMÓN

(VIEIRAS DORADAS ACOMPAÑADAS DE UNA LIGERA ESPUMA CÍTRICA DE LIMÓN)

TARTAR DE GAMBA ROJA CON DATILÉS Y AJO BLANCO

(GAMBA ROJA FRESCA CON DULZOR DE DÁTILES Y CREMOSO DE AJO BLANCO)

SALTEADO DE SETAS CON HUEVO A BAJA TEMPERATURA

(SETAS DE TEMPORADA SALTEADAS CORONADAS CON HUEVO MELOSO A BAJA TEMPERATURA)

MELOSO DE TRIGO Y CORVINA

(TRIGO TIERNO CREMOSO CON CORVINA FRESCA Y FONDO MARINERO INTENDO)

CARRÉ DE CORDERO AHUMADO CON BETABEL

(CARRÉ DE CORDERO JUGOSO CON LIGERO AHUMADO Y ACOMPAÑAMIENTO DE REMOLACHA)

LECHE FRITA CON REDUCCIÓN DE CAFÉ

(LECHE FRITA CREMOSA CON CRUJIENTE EXTERIOR Y SALSA INTENSA DE CAFÉ DE COLOMBIA)

ESTE MENÚ SE OFRECE ÚNICAMENTE BAJO RESERVA PREVIA, SOLICITADA CON AL MENOS 48 HORAS DE ANTELACIÓN Y SUJETA A CONFIRMACIÓN DEL RESTAURANTE

PRECIO : 65€ POR PERSONA
CON MARIDAJE : 79€ POR PERSONA



NUZZA





TASTING MENU

FUSION OF HERE AND THERE

SCALLOPS WITH LEMON FOAM

(GOLDEN SCALLOPS ACCOMPANIED BY A LIGHT LEMON CITRUS FOAM)

RED PRAWN TARTARE WITH DATES AND WHITE GARLIC

(FRESH RED PRAWN WITH DATE SWEETNESS AND WHITE GARLIC CREAMY)

SAUTÉED MUSHROOMS WITH EGG COOKED AT LOW TEMPERATURE

(SAUTÉED SEASONAL MUSHROOMS TOPPED WITH A SLOW-COOKED EGG)

CREAMY WHEAT AND SEA BASS

(CREAMY TENDER WHEAT WITH FRESH SEA BASS AND AN INTENSE MARINE BASE)

SMOKED RACK OF LAMB WITH BEETROOT

(JUICY LOIN OF LAMB WITH LIGHT SMOKING AND BEETROOT SIDE DISH)

FRIED MILK WITH COFFEE REDUCTION

(CREAMY FRIED MILK WITH A CRISPY EXTERIOR AND AN INTENSE COFFEE SAUCE FROM COLOMBIA)

THIS MENU IS OFFERED ONLY BY PRIOR RESERVATION, REQUESTED AT LEAST 48 HOURS IN ADVANCE
AND SUBJECT TO CONFIRMATION BY THE RESTAURANT

PRICE: €65 PER PERSON

WITH WINE PAIRING: €79 PER PERSON



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