

THE MENU

Welcome to Nuzza, Dormio Resort Costa Blanca's gastronomic restaurant.

Embark on a gastronomic adventure at Dormio Resort Costa Blanca, where our love and passion for the food is inspired by the rich and diverse flavors of this Mediterranean land. Nestled between majestic mountains and the sparkling sea, our resort is a haven for those seeking an authentic culinary experience.

Rooted in local tradition, our menus showcase the freshest seasonal ingredients sourced from nearby farms and markets. We believe in respecting the natural flavors of each ingredient, allowing them to shine through in every dish.

At Dormio Resort Costa Blanca, we believe that food is more than just sustenance. It is a way to connect with our culture, our community, and the land we live on. We invite you to join us for a truly memorable dining experience that will leave you wanting more.

Our gastronomic director, and his team,

PABLO PAQÁN

have lovingly created this menu, showcasing their passion and skill. The entire kitchen and floor team wish you a wonderful experience at Nuzza's restaurant.

REFRESH YOURSELF BEFORE THE JOURNEY...

Gin & Tonic, 9,50€ Dry Martini, 9,50€ Negroni, 9,50€
Aperol Spritz, 8,50€ Bloody Mary, 9,50€

LET'S BEGIN

Dry aged beef steak tartar, 15€

Iberian pork shoulder blade roast beef with pickles, tomato crumbs and mustard ice cream, 15€

Mussels with Iberian meuniere, 14€

Green tomatoes gazpacho with clams, 13,50€

Clams & seabass ceviche, 17€

Prawns with dates and ajoblanco soup, 15€

Caesar salad with sprouts and burrata cheese, to share 18€

Tuna tartar with sprouts and yolk, 18,50€

Wild "Chato" black pork ham, 100gr, 18€

Iberian Ham, 100gr, 28€

Iberian and "Chato" ham tasting, 50gr/50gr, 24€

Oxtail croquettes, 10€

Cheese platter, 16€



RICE & SPOON...



Seasonal vegetables risotto, min 2 pax, 18€pp

Salmon ravioli dressed with basil and coriander sauce, 18€pp

Oxtail paella, peas and broad beans, min 2 pax, 18€pp

Sea-food Senyoret style paella, min 2 pax, 19€pp

Lobster, clams and mussels stew, min 2 pax, 18€pp

FROM THE SEA TO YOUR TABLE

Cuttlefish with iberian ham pil-pil, 18€

Wild seabream with soft garlic and mushrooms sauce, 26€

Octopus in three different textures, 25€

Corvina with saffron sauce, pea cream with baby beans and "de la mort" trumpets, 23€



FINALLY...

Secreto Iberico, shallots and soufflé potatoes, 24€

Lamb terrine cooked in its broth with vegetables, 23€

Smoked beef sirloin with Oaxaca black mole, mashed bananas and chestnuts, 29€

Dry-aged beef entrecôte 250gr roasted in Kamado oven, 26€

NOBODY WILL KNOW...

Belgian chocolate coulant & Madagascar vanilla ice cream, 12€

Lemon cream with limoncello Ice cream and mint Tile, 10€

Strawberry Mille-Feuille with Balsamic Vinegar, 9,50€

Crispy fried milk with Italian coffee gelato, 9,50€

