



LA CARTA

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 PAGÁN

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

Galician mature beef steak tartar, 14€

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€

Lobster & seabass ceviche, 17€

Prawns with dates and soft ajoblanco garlic sauce,
12,50€

Caesar salad with sprouts and burrata cheese,
14,50€

Tuna tartar with sprouts and yolk, 17€

Wild "Chato" black pork ham, 100gr, 16€

Iberian Ham, 100gr, 24

Iberian and "Chato" ham tasting, 50gr/50gr, 26€

Bull stew croquettes, 9€

Cheese board, 14€

RICE & SPOON...



Seasonal vegetables risotto, min 2 pax, 18€

Salmon ravioli dressed with basil and coriander sauce, 18€

Bull's tail paella, peas and broad beans, min 2 pax, 18€

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

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

FROM THE SEA TO YOUR TABLE

Kettlefish with iberian ham pil-pil, 17€

Wild seabream with soft garlic and mushrooms sauce, 26€

Octopus in three different textures, 24€

Drumfish with saffron sauce, pea cream with baby beans and "*de la mort*" trumpets, 22€



FINALLY...

Iberian secret, shallots and soufflé potatoes, 23€

Lamb terrine cooked in its broth with vegetables ,
22€

Smoked beef sirloin with Oaxaca black mole,
mashed bananas and chestnuts, 28€

Dry-aged beef entrecôte roasted in our Kamado
oven, 25€

NOBODY WILL KNOW...

Belgian chocolate fondant & Madagascar vanilla
ice cream, 12€

Lemon cream with limoncello Ice cream and mint
Tile, 8€

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

Crispy fried milk with Italian coffee gelato, 8,50€

PRICES WITH V.A.T.. NOT INCLUDED
RESTAURANTE NUZZA
DORMIO RESORT COSTA BLANCA, CALLE ALTEA, 14
03560, EL CAMPELLO, ALICANTE

