

## **OSTERIA MURA MURA**

### **Entrantes**

|   |     |
|---|-----|
| Parmigiana 2.0  | €17 |
| Presa de ternera marinada   | €18 |
| Transparencia de calamar , merluza, requesón, caviar y alga de mar      | €18 |
| Boquerón en agua de tomate con mantequilla y ricotta de cabra malagueña | €18 |
| viera cocida en alga kombu con boletus<br>su espuma y gorgonzola        | €20 |
| Falsa lasagna de corteza de cerdo con ragú de pulpo y su agua           | €18 |
| calamares a baja temperatura pisto de verdura y gazpacho de gambas      | €19 |

### **Pasta**

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|--|-----|
| Risotto" salsiccia e friarielli ", pimiento fermentado en vinagre                  | €21 |
| Pappardelle cocinadas en caldo de pollo con hígado de pollo rallado<br>y bergamota | €21 |
| Spaghetti "aglio nero, olio e peperoncino" con esferas de anchoas                  | €21 |
| Maccarone con tartare de gambas, calabacín, albahaca y caciocavallo                | €21 |
| Linguine a limón con mantequilla de anchoa y polvo de mejillones                   | €21 |
| Pasta con leche de ostras, panceta ibérica y mantequilla de agua de tomate         | €21 |

### **Carne y pescado**

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|--|-----|
| bacalao con esencia de "puttanesca" patata y café                | €24 |
| Ibérico cocinado a baja temperatura, manzana y espuma de boletus | €25 |
| "Cotechino irpino" con minestra maritata                         | €25 |
| Buey a baja temperatura con mayonesa de atún y caviar            | €26 |

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## **Starters**

|  |     |
|--|-----|
| Aubergine 2.0  | €17 |
| Marinated beef   | €18 |
| Squid, hake" ricotta" and fish consommé                      | €18 |
| Anchovies, butter and tomato essence with goat cheese        | €18 |
| Fake lasagna of pork rind with octopus "ragu" and his broth  | €18 |
| scallop cooked in kombu seaweed and mushroom with gorgonzola | €20 |
| Squid with "caponata"and gazpacho of prawns                  | €20 |

## **Pasta**

|   |     |
|---|-----|
| Risotto "sausage and friarielli" with pepper fermented in vinegar and smoked cheese | €21 |
| Pappardelle cooked in chicken broth with grated chicken's liver and bergamot        | €21 |
| Spaghetti "black garlic, olive oil and chili" with spheres of anchovies             | €21 |
| Maccaroni with prawns tartare, basil, courgette and caciocavallo cheese             | €21 |
| Linguine with lemon, anchovies butter and mussels powder                            | €21 |
| Pasta with oyster milk, pancetta y tomato's water with butter                       | €21 |

## **Meat and Fish**

|   |     |
|---|-----|
| Cod with sauce of capers, tomato ,olive , mousse of potato and coffee | €24 |
| Slow cooked Iberian pork with apple and mushrooms mousse              | €25 |
| Irpinia's pork sausage with cabbage and escarole                      | €25 |
| Beef cooked at low temperature with tuna mayonnaise                   | €26 |