

The logo features a circular icon with a fork and knife above the text 'NASU' in green, followed by 'Dinner Menu' in a large, orange, cursive font.

NASU Dinner Menu

STARTERS

BAHIA TUNA TARTAR \$13.00

Marinated with soy sauce, sesame oil, lemon juice and sambal; served with avocado, mango, chives, ginger, sesame seed, red onions and plantain chips.

GREEN SALAD \$7.00

Mix of Young lettuce, quinoa, heart of palm, tomato, cucumber, corn, grapes, walnuts, spinach, blue cheese and balsamic dressing.

SEAFOOD SOUP \$13.00

Refreshing local soup served with fish of the day, shrimps, mussels, clams, octopus and crabs

SOPA AZTECA \$6.00

Traditional Mexican tomato soup served with fresh cheese, avocado, sourcream and corn tortilla chips.

MAIN DISH

TUNA WITH SESAME CRUST \$17.00

Crust made with black and white sesame seeds, served with wild rice, beet puree, baby squash and carrots with a ponzu sauce.

GRILLED CHIPOTLE OCTOPUS \$15.00

Served with cauliflower puree and baby carrots and zucchini in lima butter.

RED CURRY WITH SHRIMP \$19.00

Asian style red curry served with jasmine rice, seasonal vegetables and chives.

WHOLE PARGO \$22.00

Fried red pargo served with a green salad and country style potatoes with a chipotle aioli.

FISH OF THE DAY \$17.00

Served with grilled zucchini, steamed potatoes with herbs, basil pesto and a mango relish.

MARISCADA FOR 2 \$35.00

Jumbo shrimp, squid, octopus, clams, mussels, mahi-mahi and lobster tail; served with mashed potatoes and grilled vegetables.

FRUTTI DI MARE \$19.00

Shrimps, squid, mussels, clams, octopus and the fish of the day on a roma tomato and basil natural sauce served with Linguini pasta (optional penne pasta).

NASU CHICKEN \$12.00

Chicken breast filled with spinach, bell pepper and provolone cheese in balsamic vinegar reduction with roasted garlic and fine herbs served with pea puree, asparagus and fresh mushrooms.

TENDERLOIN FILET \$15.00

Served with sauteed onions and a creamy avocado rice, seasonal vegetables and chimichurri sauce.