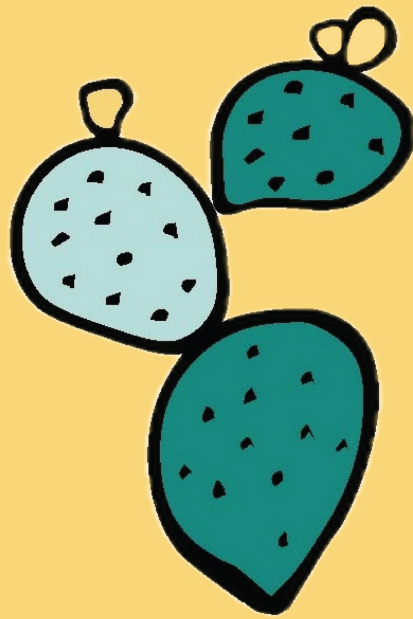




# MENA APULIAN FOOD



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# PANZEROTTI



**MAMMA GEMMA** ----- 4,20€

Tomato and Mozzarella

**MORTAZZA** ----- 5,50€

Tomato, Mozzarella, Mortadella (DOP)  
and Truffle sauce

**MENA POWER (OLD BUT GOLD)** ----- 4,90€

Mozzarellasobrasada, Gorgonzola y Nduja de  
Calabria (spicy pork sausage)

**PROFONDO ROSSO (NEW)** ----- 6,90€

Ragú (3h cooking Tomato Sauce) with pork and  
beef meat

**SWEET** ----- 5,90€

2 mini Panzerotti with Nutella and/or  
Pistachio Cream

## Che cos'è un Panzerotto?

The Panzerotto is a typical "calzone" from Apulia (south Italy), fried and light. The panzerotto dough in Mena si made daily from the original recipe of Nonna Gemma

NEVER  
STOP

# PUCCIA



**ITALO / ESPAÑOLA** ----- 7,50€

Mozzarella Fior di Latte, Jamón Serrano,  
Arugula and Grana Padano (DOP)

**PORCONA** ----- 7,50€

Gorgonzola (DOP), Mortadella (DOP),  
Homemade Filleted Peppers and Balsamic  
Vinegar Cream of Modena

**MEZZOGIORNO** ----- 7,50€

Arugula, Filleted Aubergines, Capocollo di  
Martina Franca (DOP) and Pecorino Romano (DOP)

**VALEGANA** ----- 7,50€

Tomate Semiseco, Berenjenas fileteadas y Cime  
di Rapa (DOP)

Sauce +1€: Homemade Truffle Mayo, Homemade  
Spicy Mayo, Homemade Pecorino Romano Cream  
Extra ingredient: +0,50€

## y la Puccia?

The Puccia is a sandwich typical from Salento  
(the southeast zone of Puglia). Is characterized  
by a "pita bread" that we toasted and fill with different  
ingredients in a pure MENA STYLE!



# PASTA



**ORECCHIETTE CON CIME DI RAPA** ----- 12,90€

Orecchiette (Typical Pasta from Puglia) with:  
Cime di Rapa (DOP) (...a kind of broccoli),  
Anchovies, Garlic, Salt and Breadcrumbs  
(Vegan/Vegetarian version without Anchovies)

**TAGLIATELLE TARANTINE (NEW)** ----- 11,90€

Tagliatelle, Mussels, Garlic, Parsley, Salt and  
Black Pepper

**PACCHERI DELLA DOMENICA (NEW)** ----- 12,90€

Paccheri, Ragú (3h cooking tomato sauce) with  
pork and beef meat, n.l Beef "Braciola", Onion,  
Parsley, Salt and Black Pepper



# TO SHARE



**BOMBETTE DI MARTINA FRANCA (3 UNITS) ----- 6,50€**

Typical baked meat rolls from Valle d'Itria zone (Puglia) filled with:

## **DISCO INFERNO**

Nduja de Calabria (DOP) and Pecorino Romano (DOP)

## **ITALIA (OLD BUT GOLD)**

Prosciutto Cotto (Italian Cooked Ham) and Scamorza affumicata (Smoked Italian cheese)

## **VIA LÁCTEA (NEW)**

Gorgonzola, Scamorza affumicata, Grana Padano (DOP)

Sauces (+1€): Homemade Truffle Mayo, Homemade Spicy Mayo, Homemade Pecorino Romano Cream

**'MPEPATA DI COZZE (NEW) ----- 9,90€**

Apulian style Mussels with Black Pepper and Parsley

**BRACIOLE AL SUGO (5 UNITS) ----- 12,90€**

Typical stew beef rolls with Nonna Gemma Tomato Sauce (Traditional recipe)

# SALADS



**CLÁSICA** ----- 6,90€

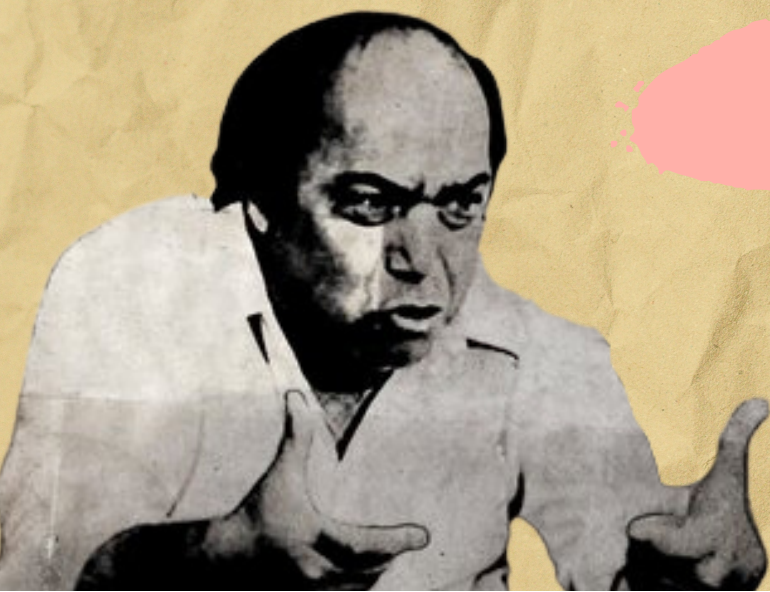
Mezclum Salad, Cherry Tomatoes, Mozzarella Fior di Latte, Red Onion, Black Olives, Olive Oil and Salt

**ITALIANA** ----- 7,90€

Mezclum Salad, Jamón Serrano, Pecorino Romano Cream (homemade), Crusty Bread, Olive Oil and Salt

**BURRATA (NEW)** ----- 10,90€

Mezclum Salad, Burrata (whole) of Puglia, Cherry Tomatoes, Nuts, Balsamic Vinegar Cream of Modena, Olive Oil and Sal.



# DESSERT



PASTICCOTTO ----- 4,00€

Typical buttered dessert from Salento

BABÁ ----- 5,50€

Fluffy dessert from Naples

## COFFEE CREAM

Small ----- 2,90€

Big ----- 3,90€

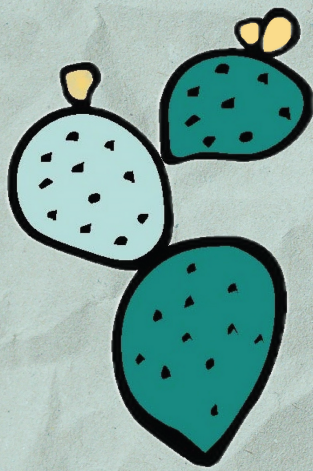
FLAVORS TIRAMISÚ (NEW) ----- 6,90€

Homemade Tiramisú with selecting topping:

- Coffee Cream
- Nutella
- Pistachio Cream



ALLERGENS MENU AVAILABLE



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