

The background is a solid teal color with a subtle, textured pattern of thick, braided rope. The rope is positioned diagonally across the frame, with the top right corner showing a more detailed view of the rope's fibers.

Mar de Nudos

RESTAURANT & MODERN BRASSERIE

A place to be in Palma



The history

Placed in the coolest port of Palma city and enveloped in the most sophisticated setting our restaurant offers you a unique gastronomic experience mixing Japanese and Mediterranean gastronomy. An original mix of cultures and flavors that loves the passion for the sea and its gastronomic products, it will surprise you while you are discovering a sea of textures, vibrant colors and impressive food presentations. A sea of flavors that conquers your palate, your stomach and your heart too. Live the Mar de Nudos experience while you are tasting our delicious and creative cocktails and enjoy of the elegant lounge that offers you a dreamlike views and of the Mediterranean lifestyle.

Mar de Nudos expands its brand experience with the opening of Sky Nudos and Nudos Atelier, two new spaces that redefine exclusivity and design in Palma de Mallorca.

With these new openings, Mar de Nudos continues its commitment to excellence, design and innovation, consolidating itself as. 'A place to be in Palma'.









Quotes are available up request

Mar de Nudos can organise any event on request for up to 200+ people standing with exclusive hire, from small family celebrations and business lunches to glamorous product launches and gala events.

We have a large covered terrace with seating for up to 160 people, and an outdoor terrace, both available for exclusive events. Sky Nudos, the newest addition to our rooftop terrace has ample space for pre and post wedding cocktail services and other types of receptions for requests for up to 220 people.



MENU 1

STARTER:

Mar de Nudos Selection
(salmon tartare with avocado and wasabi foam,
prawn in kataifi pastry with saffron aioli, vitello
tonnato, 2 pieces of sushi)

MAIN COURSES (choice of):

Turbot and salmon fillet wrapped in zucchini,
with sweet potato cream and green asparagus.
or

Grilled Iberian pork presa with truffled
mashed potatoes and coffee demi-glace.

DESSERT:

Chocolate trilogy with rum baba
sponge ice cream.

VEGETARIAN MENU:

Starter: Grilled parmigiana with pumpkin
cream and parsley pesto.

Main: Asparagus risotto with Mahón cheese foam.

Dessert: Coconut panna cotta with mango
and passion fruit coulis.

VEGAN OPTION:

Starter: White asparagus cream with
sweet potato chips.

Main: Vegan risotto.

Dessert: Pineapple carpaccio with basil ice cream.

MENU 70,00 € per person. + 10% VAT

MENU 2

STARTER:

Grilled octopus with potato parmentier, lemongrass and sun-dried tomato pesto.

MAIN COURSES (choice of):

Sea bass fillet with herb purée, fried artichoke and seasonal vegetables.

or

Angus beef brasato with spinach purée, mustard and Pernod demi-glace, served with seasonal vegetables.

DESSERT:

Dessert with Sóller frozen lemon.

VEGETARIAN MENU:

Starter: Burrata with beefheart tomato, basil pesto and Sardinian bread.

Main: Truffle tagliolini with Parmesan cheese.

Dessert: Coconut panna cotta with mango and passion fruit, and chocolate pearls.

MENU 78,00 € per person. + 10% VAT





MENU 3

STARTER:

Hamachi ceviche.

FIRST COURSE:

Lobster risotto.

Fruit sorbet.

MAIN COURSES (choice of):

Beef tenderloin with pea cream, tumbet garnish and Ramazzotti demi-glace.

or

Sea bass fillet with white asparagus soup, roasted pepper and seasonal vegetables.

DESSERT:

Apple cake “Mar de Nudos”

MENU 97,00 € per person. + 10% VAT

Japanese Menus

MENU 1

1st COURSE: Gyozas to choose from: chicken with ponzu sauce, prawn with sweet chilli sauce, or vegetable with goma dressing.

2nd COURSE: Miso soup with sofrito, tofu and wakame seaweed.

3rd COURSE: 16 pieces of sushi (nigiri, rolls, maki and sashimi).

4th COURSE: Japanese dessert.

MENU €60.00 per person + 10% VAT

MENU 2

1st COURSE: Panko prawns.

2nd COURSE: Thai soup.

3rd COURSE: Miso cod with a side of vinegar rice and miso sake sauce.

4th COURSE: Japanese dessert.

MENU €70.00 per person + 10% VAT

MENU 3

1st COURSE: Edamame.

2nd COURSE: Yakitori skewers with mâche salad.

3rd COURSE: Panko sushi.

4th COURSE: Japanese dessert.

MENU €80.00 per person + 10% VAT





DRINKS PACKS

- Drinks packs with white and red wine, still water and coffee.
- With home wine. Nubiana. España.
28 € per person. + 10% VAT
- With Majorcan wine. Ses Nines or similar. Mallorca.
32 € per person. + 10% VAT



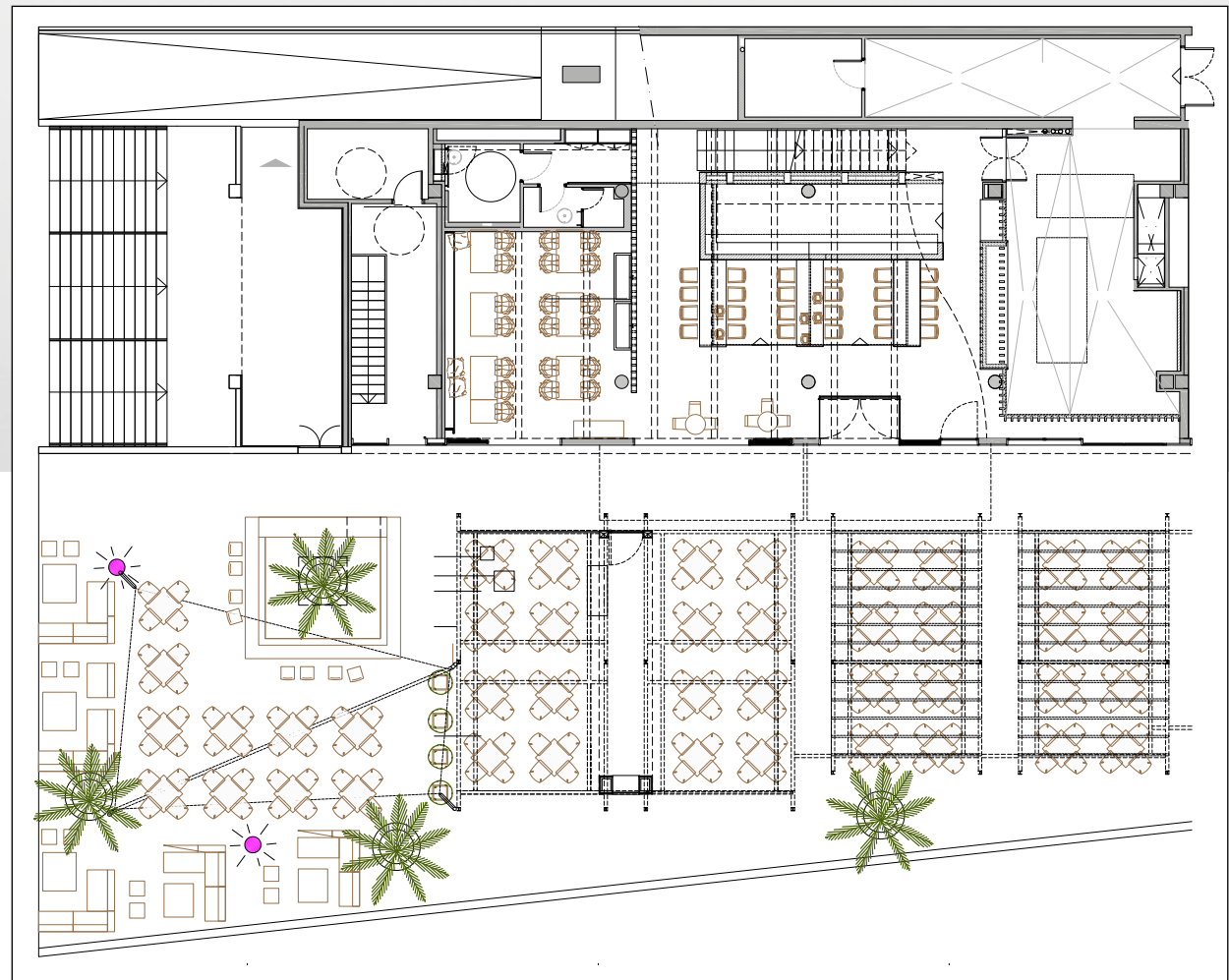
CAPACITIES

Standing cocktail reception

250

Private seated

150

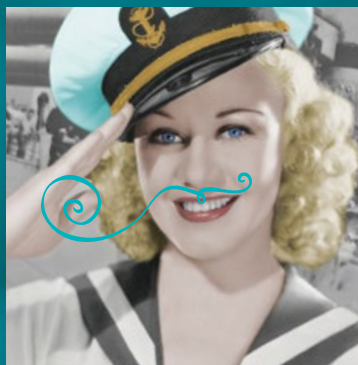


Terms and conditions for a group request ; It 's necessary to do a down payment to close a group event, 30% of the minimum contracted services, amount not refundable for client cancelation. 10 days prior to event we need to know the final number of people , menu and drink packs must be confirmed . We billing the rest of total amount and it must be paid a couple of days prior to the event. A ratio of main course shall be confirmed 48 h prior to the event. Substantial changes of numbers will not allowed on the last days prior to the event, we don 't refund amounts for cancellations within 48 hours prior to the event.



Online enquiries are available 24h in advanced.

You can book your table through the website mardenudos.com, click on the link <https://mardenudos.myrestoo.net>, or contact a member of our team on **+34 971 214 722**. Please note that your reservation will not be confirmed without a confirmation email from Mar de Nudos or our booking system, and a credit card is required to reserve a group space in the restaurant as a guarantee against cancellations without prior notice. For group requests of more than 20 people please contact us at reservas@mardenudos.com



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