



Nudos Atelier
SEXY KITCHEN

www.nudosatelier.com



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Nudos Atelier is a high-level gastronomic experience, in a jungle atmosphere jungle atmosphere with a fresh, Amazonian-inspired décor.

A menu with a great product that includes dishes to share.

Located just a few steps from the emblematic cathedral of the city of Palma, overlooking the superyachts moored in the marina. It delicately combines rattan nets with large walls of natural plants...

Side dishes to share, meats and fish prepared on the grill with our Jospo oven grilled in our Jospo oven, homemade pizzas and a wide selection of wines. and a wide selection of wines.





At Nudos Atelier every detail is meticulously designed to captivate your senses. From the freshness and creativity of our dishes to the exuberance of our décor, we ensure that your event is special and memorable.



I want to
be sexy



*Whether it's an intimate celebration
or a big party, Nudos Atelier is the ideal
place to turn your special moments
into unique experiences.*





TASTING MENU 3 COURSES

10 PEOPLE MINIMUM

STARTER

Octopus and cuttlefish salad with watermelon gazpacho and yuca chips.

MAIN COURSE

Salmon supreme with corn cream, shiitake mushrooms in osmosis,
and Jospier-grilled green asparagus.

OR

White veal entrecôte with Stroganoff sauce
and oven-roasted potatoes.

DESSERT

Sexy torrija with frangipane and vanilla ice cream.

Menu: 68€ + 10% VAT / PER PERSON

DRINKS NOT INCLUDED



TASTING MENU 3 COURSES

10 PEOPLE MINIMUM

VEGETARIAN OPTION

STARTER

Roasted aubergine with black garlic glaze, pumpkin seed miso, sunflower seeds, and lettuce sauce.

MAIN COURSE

Gratin of turnip bulb and leeks with caper béchamel and Emmental cheese.

DESSERT

Classic vanilla panna cotta with red berries and plant-based whipped cream.

Menu: 68€ + 10% VAT / PER PERSON

DRINKS NOT INCLUDED



TASTING MENU 4 COURSES

10 PEOPLE MINIMUM

STARTERS

Beef tataki with ponzu sauce, homemade kimchi salad, tapioca chips, and papadum.

Prawn-filled ravioli with yellow curry sauce and courgette ratatouille.

MAIN COURSES

Wild sea bass with saffron Parmentier, Portobello mushrooms, baby courgette, and bisque sauce.

OR

Josper-grilled beef tenderloin with roasted sweet potato, buffalo stracciatella, demi-glace sauce, and broccolini.

DESSERT

Dubai chocolate tiramisu.

Menu: 88€ + 10% VAT / PER PERSON

DRINKS NOT INCLUDED

Packs habidas

TASTING MENUS:

With white and red wine (opt. rosé).
½ bottle p.p., still water and coffee.

- With house wine. Nubiana. Spain
22,00 € + VAT per person.
- With Mallorcan wine Ses Nines or similar. Mallorca.
(Catalan rosé option)
29,00 € + VAT per person.



SPANISH TAPAS MENU

10 PEOPLE MINIMUM

½ bottle of house wine per person or beer and water.

- Spanish potato omelette.
- Iberian ham croquettes.
 - Fried anchovies.
- Octopus and cuttlefish sharing platter.
- Sautéed cauliflower casserole with butifarra sausage and sobrasada.
 - Hand-carved Iberian ham.
 - Assorted Mallorcan Deluxe pizzas.
- Andalusian gazpacho with fried prawns.

DESSERT:

Almond cat with almond ice cream.

Menu: 73€ + 10 % VAT / PER PERSON

WITH HOUSE WINE, BEER AND WATER



SPANISH TAPAS MENU 5 TAPAS & JOSPER GRILL TO SHARE

10 PEOPLE MINIMUM

½ bottle of house wine per person or beer and water.

- Mixed grill platter with Black Angus picanha tagliata, white veal skewer, criollo chorizo, and Iberian pork tenderloin. Served with sautéed seasonal vegetables, rosemary potatoes, and mixed oak leaf salad.

OR

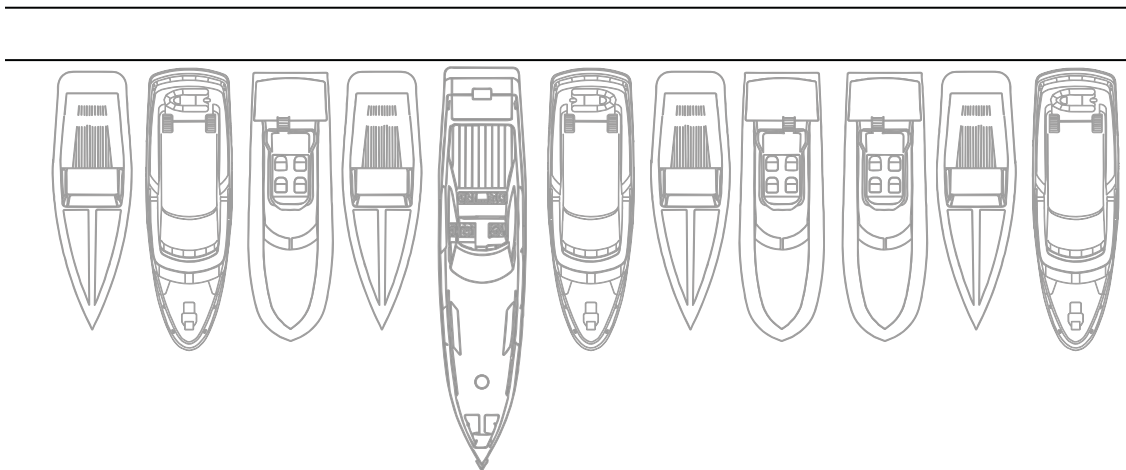
- Jospier-grilled fish option with salmon and grilled squid, served with sautéed seasonal vegetables, rosemary potatoes, and mixed oak leaf salad.

• **DESSERT:**

Almond gató with almond ice cream.

Menu: 88€ + 10 % VAT / PER PERSON

WITH HOUSE WINE, BEER AND WATER



Capacity.

120 guests



Conditions of contracting for groups with an agreed menu; A first invoice of 30% of the contracted services will be issued as a booking confirmation, the amount is non-refundable in the event of cancellation by the client. The aforementioned menus are available for groups of 8 people or more and menus contracted for this minimum number of people will be invoiced. The final number of people attending the event must be confirmed ten days before the event, and the menus and packs contracted will be invoiced for this number of people. Modifications to the number of attendees will be accepted up to 48 hours prior to the event provided that they do not exceed 10% of the contracted menus and packs.

Payment of the amount of this invoice must be made by bank transfer prior to the event, there will be no refunds for cancellations after 48 hours. The client will be informed of the percentage of meat/fish in the main menu as well as vegetarian options and food intolerances within 48 hours prior to the reservation. Any extras that may occur during the service will be paid by credit card or cash at the end of the service.



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