NOBU HOTEL

MADRID

COLD DISHES

Ceviche de Lubina y Coco *Seabass Coconut Ceviche*	28
Tartar de Salmón y Aguacate *Salmon & Avocado Tartar*	25
Shukopan con Tartar de Akami y Toro *Shokupan with Toro & Akami Tartar*	29
Ensalada de Langosta con Shiso Dressing *Lobster Salad with Shiso Dressing*	34
Quisquilla con Salsa de Shiso *Quisquilla Shrimp with Shiso Salsa*	29
Ensalada de Tomate y Ventresca de Atún *Tomato & Tuna Belly Salad*	16
Plato de Jamón Iberico *Plate of Iberian Ham*	44

SPIRITS

SINGLE MALT WHISKY	*Abv%*	*50ml*
Caol Ila 12 *Port Askaig, Islay*	*43*	13
Lagavulin 16 *Islay*	*43*	22
Laphroaig 10 *Islay*	*40*	18
Oban 14 *Oban, Highlands*	*43*	18
Singleton 12 *Dufftown, Speyside*	*40*	11
Talisker 10 *Carbost, Skye*	*45,8*	11
Bruichladdich The Classic Laddie *Argyll, Islay*	*50*	16

BLENDED SCOCTH WHISKY	*Abv%*	*50ml*
Chivas Regal 12 *Dumbarton*	*40*	12
Chivas Regal Mizunara *Dumbarton*	*40*	14
Dewar's 12 *Glasgow*	*40*	10
Johnny Walker Black Label *Fife & Glasgow*	*40*	10

JAPANESE WHISKY	*Abv%*	*50ml*
Mars Komogatake Japan Spring *Nagano*	*48*	30
Hakushu Distiller Reserve *Yamanashi*	*43*	25
Yamazaki Distiller Reserve *Osaka*	*43*	24

BOURBOUN & RYE WHISKEY	*Abv%*	*50ml*
Angel's Envy *Louisville, Kentucky*	*43,3*	17
Buffalo Trace *Frankfort, Kentucky*	*45*	10
Wild Turkey 81 Proof *Lawrenceburg, Kentucky*	*40,5*	10
Woodford Reserve Distiller Select *Versailles, Kentucky*	*43,2*	11
Maker's Mark *Loretto, Kentucky*	*45*	11

IRISH WHISKEY	*Abv%*	*50ml*
Bushmills Blackbush *County Antrim*	*40*	9

RUM	*Abv%*	*50ml*
Bacardi Anejo Cuatro *Puerto Rico*	*40*	10
Bacardi Carta Blanca *Puerto Rico*	*37,5*	8
Bacardi Ocho Puerto Rico *Puerto Rico*	*40*	13
Havana Anejo Especial *Cuba*	*40*	9
Havana 3 Original *Cuba*	*40*	8
Havana 7 *Cuba*	*40*	11
Matusalem 15 *Dominican Republic*	*40*	12
Brugal 1888 *Dominican Republic*	*40*	14

SPIRITS

VODKA	Abv%	50ml
Belvedere Pure *Poland*	*40*	11
Grey Goose *France*	*40*	14
Ketel One *Netherlands*	*40*	9
Nikka Coffey Vodka *Japan*	*40*	12
Suntory Haku *Japan*	*40*	10
Tito's Handmade *USA*	*40*	11
Trigo Limpio *Spain*	*40*	8

GIN	Abv%	50ml
135 East Hyogo Dry Gin *Japan*	*45*	12
Bombay Premier Cru' *England*	*47*	8
Bombay Sapphire *England*	*40*	8
Gin Mare *Spain*	*46*	15
GinRaw *Spain*	*42.7*	10
Hendrick's *Scotland*	*41.4*	10
MG Gin *Spain*	*40*	11
Monkey 47 *Germany*	*47*	16
Nikka Coffey Gin *Japan*	*46*	11
Nordes Atlantic Galician Gin *Spain*	*43*	13
Roku Suntory Gin *Japan*	*47.3*	14
Tanqueray 10 *England*	*43.1*	14
Tanqueray London Dry *England*	*46*	8
The Botanist *Scotland*	*40*	13

TEQUILA & MEZCAL	Abv%	50ml
Aluzar Blanco *Tequila*	*40*	11
Aluzar Reposado *Tequila*	*40*	11
Don Julio Anejo *Atotonilco El Alto*	*40*	16
Don Julio Blanco *Atotonilco El Alto*	*40*	13
Don Julio Reposado *Atotonilco El Alto*	*40*	14
Fortaleza Blanco *Tequila*	*40*	17
Fortaleza Reposado *Tequila*	*40*	18
Banhez Espadin & Barril *Oaxaca*	*42*	10
Illegal Anejo *Oaxaca*	*40*	21
Illegal Joven *Oaxaca*	*40*	15

HOT DISHES

Pimientos del Padrón *Padron Peppers*	9
Pulpo a la parrilla con Mayo picante *Grilled Octopus with Spicy Mayo*	35
Vieiras Baby con Cecina de Wagyu *Baby Scallops with Wagyu Cecina*	38
Bikini de Salmón con Caviar *Salmon Bikini with Caviar*	36
Sliders de Pollo o Wagyu *Chicken or Wagyu Sliders*	24/35
Tortilla de Patata con Dry Miso *Potato Tortilla with Dry Miso*	16

DESSERTS

Helados Lollipops Ice Cream Lollipops	14
Trufa de Chocolate *Chocolate Truffles*	14
Buñuelos de Viento	14
Selection of Seasonal Fruits	12

SIGNATURE COCKTAILS

JALAPENO & GINGER MARTINI 14

Habanero Infused Trigo Limpio vodka, jalapeño, basil
Ginger liquor & lemon
Aromatic, refreshing, vibrant and spicy

LA BRUJITA CALIENTE 15

Aluzar Blanco Tequila, Banhez Espadin & Barril Mezcal, cilantro,
pineapple, Green Chartreuse, agave and blend of chillies
Exotic, spicy, herbal and witchy.

MEDITERRANEAN SPRITZ 16

Aperol, Provence rosé wine charged with jalapeno, Greek Mastiha
Fever-Tree grapefruit soda and rosé Champagne
Indulgent, luxurious spicy and viscous

ALCALA BLOSSOM 15

El Maestro Sierra Cream Sherry, Sakura vermouth, St. Germain and
Maraschino topped with Corpinnat Rosé and grapefruit soda.
A delicate yet complex and refreshing spritz style.

SAKURA NEGRONI 14

Roku Gin, Mancino Sakura vermouth, Aqua di Cedro,
Paglia Chinotto, served with Lov Gastronomic Kombucha

ZERO ALCOHOL COCKTAILS

FOLK MAGIC 10
Lemongrass and strawberry, Seedlip Garden and cranberry
juice topped with fruity lemonade. Light, fruity & refreshing

PANDAN & JANE 10
Seedlip Spice, Pandan, Jasmine, pineapple Juice & Vanilla
Sweet and exotic

PALOSANTO LEMONADE 10
Seedlip Garden, Palosanto cordial, vanilla syrup and
Fever-Tree lemonade. Woody, citrussy and sweet

WINE

SPARKLING WINE	*Glass*	*Bottle*
Torelló Corpinnat Brut Nature 2021 *Penedès, Spain*	11	55
Ayala Brut Majeur *Aÿ, Champagne, France*	24	135
Ayala Rosé Majeur *Aÿ, Champagne, France*	28	165

WHITE WINE	*Glass*	*Bottle*
Menade Verdejo 2025 *Rueda, Castilla Y león, Spain (Verdejo)*	6	36
Salvajes de Gredos Marino Blanco 2025 *Sierra de Gredos, Spain (Albillo Real)*	9	45
Fefiñanes Albariño 2025 *Rias Baixas, Galicia, Spain (Albariño)*	13	68

RED WINE	*Glass*	*Bottle*
Finca Torremilanos el Porrón de Lara Tinto 2024 *Campo de Calatrava, Castille-La-Mancha, Spain (Tempranillo)*	9	53
Edetaria Via Edetana Red 2024 *Terra Alta, Catalonia, Spain (Garnacha Fina & Peluda)*	11	54
Verónica Ortega Quite 2024 *Bierzo, Castilla Y Leon, Spain (Mencia)*	12	55

ROSÉ WINE	*Glass*	*Bottle*
Anima Negra AN Rosado 2025 *Mallorca, Balearic, Spain (Callet)*	10	55
Domaine OTT By Ott 2025 *Côte de Provence, France (Grenache, Cinsault, Syrah, Mourvèdre)*	14	72

BEER

	Abv%	*Draft*	*Bottle*
Mahou 5 Star *Spain*	*5.5*	6-8	5
Asahi Dry *Japan*	*5*	--	4.5
Alhambra Reserva 1925 *Spain*	*6.4*	--	5.5

SOFT DRINKS & JUICES

Cuckoo cloudy apple, Pineapple, Mango, Tomato rosa	4
Fever-Tree Indian tonic & light tonic	5
Fever-Tree soda & grapefruit soda	5
Fever-Tree ginger ale & ginger beer	5
Fever-Tree lemonade & raspberry lemonade	5