

UMORE

ARTISAN PIZZA

Our Purpose: “Authenticity in Evolution”

“Authenticity in Evolution” reflects our commitment to artisanal cuisine—honoring its traditional essence while embracing modern touches that cater to today’s evolving tastes. It’s not merely about preserving century-old recipes, but about reinterpreting them with creativity and respect for their origin.

In our kitchen, we carefully select only the finest ingredients, prioritizing fresh, natural, and seasonal products. We strive to maintain a balance between classic Italian flavors and contemporary culinary trends, ensuring a truly unique dining experience.

“At UMORE, we inspire a change in mood with every bite—where tradition is reimaged with distinction, and artisanal excellence becomes an unforgettable experience.”

UMORE

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Starters

Antipasti

LA NOSTRA BRUSCHETTA 6,9

FOCACCIA BREAD WITH GARLIC, SEASONED DICED TOMATOES, A TOUCH OF OREGANO, SEA SALT FLAKES AND EXTRA VIRGEN OLIVE OIL FROM SIERRA DE SEGURA.

ZUCCHINI CARPACCIO 9

THIN SLICES OF ZUCCHINI WITH LEMON AND SALT, PAIRED BY CREAMY GOAT CHEESE, WALNUTS, A TOUCH OF HONEY AND A DRIZZLED OF BALSAMIC OIL.

BURRATA AL VERDE 9

CREAMY MOZZARELLA DI BUFALA WITH SLICES OF RIPE TOMATO, TOPPED WITH ARTISANAL GENOESE PESTO AND FRESH BASIL LEAVES.

INSALATA CESARE 12

CRISP ROMAINE LETTUCE LEAVES TOSSED IN A CREAMY CAESAR DRESSING, TOPPED WITH TENDER BREADED CHICKEN BREAST, SHAVED PARMIGIANO REGGIANO, AND GOLDEN-BROWNEED CUBES OF ARTISANAL FOCACCIA.

INSALATA ESSENZA 12

MIXED GREENS WITH GREEN APPLE, WALNUTS, AND CREAMY GOAT CHEESE, FINISHED WITH OUR DELICATE ARTISANAL HONEY DRESSING.

VITELLO TONNATO 15

THIN SLICES OF CHILLED VEAL SERVED OVER CLASSIC TARTAR SAUCE, TOPPED WITH SICILIAN CAPERS AND A HINT OF LEMON.

CARPACCIO DI MANZO 15

THINLY SLICED RAW BEEF SERVED WITH ARUGULA, SHAVED PARMESAN, CAPERS, A TOUCH OF LEMON, AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL.

TAGLIERE PERFETTO 18

A FINE SELECTION OF ITALIAN CURED MEATS AND CHEESES, SERVED WITH OLIVES AND ARTISANAL BREAD. SELECTION MAY VARY BY SEASON.

 GLUTEN  DAIRY  NUTS  MUSTARD  FISH  SOY  SULFITES  EGG

A place where tradition meets innovation to craft unforgettable moments.

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
Le nostre pizze

VESUVIO D'ORO     **9,50**

SAN MARZANO TOMATO SAUCE WITH CHERRY TOMATOES, OREGANO, GARLIC, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

REGINA    **10,90**



SAN MARZANO TOMATO SAUCE, PARMIGIANO REGGIANO DOP, MOZZARELLA FIOR DI LATTE, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

CALZONE    **12,90**




FOLDED DOUGH FILLED WITH FIOR DI LATTE MOZZARELLA AND PROSCIUTTO COTTO, TOPPED WITH SAN MARZANO TOMATO SAUCE, SIERRA DE SEGURA EXTRA VIRGIN OLIVE OIL, AND GRATINÉED PARMIGIANO REGGIANO.

PESTO      **12,90**

MOZZARELLA FIOR DI LATTE BASE WITH SEASONAL VEGETABLES, TAGGIASCA OLIVES, A TOUCH OF GENOVESE PESTO, FRESH ARUGULA, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

PROSCIUTTO E FUNGHI    **12,90**

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, PROSCIUTTO COTTO, FRESH MUSHROOMS, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

CAPRESE     **13,50**

FOCACCIA BASE, FRESH ARUGULA, CHERRY TOMATOES, AND TORN BURRATA, FINISHED WITH A DRIZZLE OF MODENA BALSAMIC CREAM.

CAPRICHOSA    **13,50**

SAN MARZANO TOMATE SAUCE, MOZZARELLA FIOR DI LATTE, PROSCIUTTO COTTO, ARTICHOKE HEARTS, MUSHROOMS, TAGGIASCA OLIVES, AND FRESH BASIL.

ZUCCHINA DOLCE     **13,50**

MOZZARELLA FIOR DI LATTE BASE WITH THINLY SLICED ZUCCHINI, GOAT CHEESE, WALNUTS, AND A DELICATE DRIZZLE OF HONEY.

GORGONZOLA Y PERA    **13,90**

BABY SPINACH BASE WITH MOZZARELLA FIOR DI LATTE, GORGONZOLA, DELICATE NOTES OF PEAR, LIGHT HONEY, POMEGRANATE PEARLS, AND FRESH BASIL.

 GLUTEN  DAIRY  NUTS  MUSTARD  FISH  SOY  SULFITES  EGG

Gluten friendly option +2,5€

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DIAVOLA ARDENTE 14

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, TOPPED WITH SLOW-CURED SPICY SPIANATA SALAMI. FINISHED WITH FLAMED CHILI GEL.

QUATTRO FORMAGGI 14

MOZZARELLA FIOR DI LATTE BASE, GOAT CHEESE, GORGONZOLA, SMOKED SCAMORZA, GRATED PARMIGIANO, AND FRESH CHIVES.

REALE CARBONARA 14

MOZZARELLA FIOR DI LATTE BASE, SLICED GUANCIALE, PASTEURIZED EGG YOLK, AND GRATED PECORINO.

LA TARTUFO 14,50

CREAMY BLACK TRUFFLE AND MASCARPONE BASE, MOZZARELLA FIOR DI LATTE, SMOKED SCAMORZA, FRESH MUSHROOMS, PARMIGIANO REGGIANO SHAVINGS, AND ARUGULA.

PICCANTE E MIELE 14,90

MOZZARELLA FIOR DI LATTE BASE, TOPPED WITH CALABRIAN 'NDUJA, HONEY, AND FRESH BASIL.

Le Pizze d'Autore

LA TONNO 15,50

MOZZARELLA FIOR DI LATTE BASE, ONION, OREGANO, MIXED CHERRY TOMATOES, TUNA, TAGGIASCA OLIVES, AND FRESH ARUGULA.

MORTADELLA E PISTACCHIO 16

CREAMY GENOVESE PESTO BASE, ITALIAN MORTADELLA, STRACCIATELLA DI BURRATA, AND A CRUNCHY TOUCH OF CRUSHED PISTACHIOS.

PARMA 16

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, TOPPED WITH SLICES OF PROSCIUTTO DI PARMA, FRESH ARUGULA, AND PARMIGIANO REGGIANO SHAVINGS.

SAPORE DI MARE 17

SAN MARZANO TOMATO SAUCE, CREAMY STRACCIATELLA DI BURRATA, CANTABRIAN ANCHOVIES, MIXED CHERRY TOMATOES, TAGGIASCA OLIVES, CAPERS, LEMON ZEST, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

 GLUTEN  DAIRY  NUTS  MUSTARD  FISH  SOY  SULFITES  EGG

Gluten friendly option +2,5€

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Signature Stuffed Creations

Exquisite handcrafted pizza dough, baked to perfection and filled with select ingredients, creating a unique fusion of flavors and textures.

BRESAOLA AL FRESCO 14

OUR BRESAOLA IS SERVED WITH ARUGULA, ASSORTED TOMATOES, BUFFALO MOZZARELLA DOP, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

SUBLIME DI BUFALA 14

A PESTO BASE TOPPED WITH MOZZARELLA DI BUFALA CAMPANA DOP, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

EMME 14

TOUCHES OF STRACCIATELLA DI BURRATA AND CHERRY TOMATOES, PAIRED WITH HOMEMADE CRISPY CHICKEN BREAST ON A TRUFFLE AND MASCARPONE BASE. FINISHED WITH FRESH BASIL, MARINATED SEA SALT, AND OREGANO.

Dolce

A perfect ending to a unique culinary experience.

CHOCOLATE LAVA CAKE 6

PISTACHIO LAVA CAKE 6

SICILIAN CANNOLI 7

TIRAMISU 7

NUTELLA ROLL 7,5

 GLUTEN  DAIRY  NUTS  MUSTARD  FISH  SOY  SULFITES  EGG

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Drinks

Cocktails

CLASSIC NEGRONI	8	ORIGINAL MOJITO	8
APEROL SPRITZ	8	MOJITO ALCOHOL FREE	6
CAMPARI TONIC	8	EXPRESSO MARTINI	8

Beers

MAHOU 5 ESTRELLAS	3	PERONI	4
ALHAMBRA RESERVA 1925	3,1	CORONA	3,1
STELLA ARTOIS	3,1		

Gluten-free beers

MAHOU 5 ESTRELLAS	3
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Non-alcoholic beers

MAHOU TOSTADA 0.0	3
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Soft drinks (35cl) & Summer red wine

COCA COLA	2,7	TONIC WATER	2,7
COCA COLA ZERO	2,7	SPRITE	2,7
FANTA NARANJA	2,7	ICED TEA	2,7
FANTA LEMON	2,7	AQUARIUS	2,7
ORANGE JUICE	2,3	PINNEAPPLE JUICE	2,3
APPLE JUICE	2,3	PEACH JUICE	2,3
SANGRIA 1L	13	SUMMER RED WINE	3,5

Water

STILL SOLAN 1/2	2,5
SPARKLING PERRIER 1/2	2,5

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Our wines

WHITE WINE

		
CASTILLO DE JUMILLA	2,5	11,8
OLMEDAL VERDEJO RUEDA	3	13,5
SOTAVENTO SAUVIGNON BLANC		16
GLORIA		18
TARANIS ALBARIÑO		19

ROSÉ WINE

CASTILLO DE JUMILLA	2,5	11,8
VIÑA ALJIBES		15
LALOMBE ROSE 2023	6	30

RED WINE

CASTILLO JUMILLA	2,5	11,8
OJO DE BUITRE RIOJA CRIANZA	3,5	13,5
FERNÁNDEZ DE PIEROLA RIOJA		19
HAYALTA RIBERA DEL DUERO	4	15
SENTIDO RIBERA DEL DUERO		21

SPARKLING WINES

HEREDAD ALMIZRA		16
BOHIGAS BRUT NATURE		23

PROSECCO

BICICLETTA		22
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