

STARTERS

XXL caballito (beer-battered prawn)	1.9
Spanish garlic prawns (a bit spicy)	12
Baked octopus	15
Boiled caridean shrimp, 100 gr	15
Red prawn, 100 gr	18
Clams fisherman style	15
Mullet roe	15
Tuna jerky	12
Grilled calamari in their ink	15
Tapa of the day	2.9
Grandma-style artichokes (one)	4.5

SLET'S CONTINUE WITH

Foie micuit with grapes and apple jelly	12
Serrano ham	8.5
Iberian ham	21
Iberian Lomo (pork loin sausage)	18
Sheep milk cheese	9.5
Aubergines in cream sauce	14
Stuffed piquillo peppers	12
Assorted house appetisers	9.5

SALADS

Fresh homemade salad	8.5
Andalusian gazpacho (cold vegetable soup) (when season)	6
Smoked fish salad	10
Murcian salad (tomato, tuna, hard boiled eggs and olives)	6.5
Roasted peppers salad	9
Seasonal tomato with white tuna from the Cantabrian Sea	9.5
Asparagus with two sauces	12

SOUPS

Consommé	3.5
Picadillo soup (finely chopped meat, noodles, vegetables and hard-boiled egg)	6
Garlic soup	9.5

EGG DISHES

Zarangollo (scrambled eggs with vegetables)	7.5
Omelette to your taste	7.5
Scrambled eggs with mushrooms and prawns	10
Huevos de Miguel (Spanish-style scrambled eggs with ham)	9.5

VEGETABLE DISHES

Grilled vegetable symphony	9
Vegetable panache Boiled	8
Fried lightly	9
Sauteed	10.5
Pisto murciano (vegetables stew with tomato sauce)	8.5
Baby broad beans sautéed with ham	10.5

RICES upon request

Rabbit	12
Vegetables	12
Fish and seafood	18
Bread service	1.2

FISH

Grilled hake	19
Battered fried hake	19
Hake casserole (Spanish stew)	22
Salt baked sea bream	16
Sea bass "ajo pescador" (tomato, potatoes, garlic and bay leaves)	18
Split open Sea bass	18
Grilled salmon	16
Salmon with almonds	18
Turbot	18
Turbot with almonds	20
Tuna belly (when season)	22
Baked cod on a bed of pisto murciano (vegetable stew with tomato sauce)	18
Bluefin tuna with a Japanese-rustic touch	18

MEAT

Suckling kid chops	18
Lamb chops	18
Grilled brains	12
Battered fried brains	12
Lamb sweetbreads	15
Baked pork knuckle	15
Grilled entrecote	22
Grilled sirloin	22
Roquefort-pepper sauce	2.5
Iberian sirloin with PX wine reduction sauce and red fruits	16
Baked suckling kid shoulder	25
Baked suckling pig (upon request)	18
Oxtail	18
Angus entrecote	25
Vaca Vieja steak (+5 years old cow)	55 /kg

DESSERTS

Calatrava bread pudding	4
Coconut foam	4.5
Rice pudding foam	4.5
Tocino de cielo (caramelised egg yolk and sugar)	4.5
Chocolate cake	5.5
Hot chocolate millefeuille	5.5
Tiramisu	4.5
Cheesecake with red berries	5.5
Seasonal fruit	4.5
Lemon sorbet	4.5
Tangerine sorbet	4.5
Nougat cake	5.5



NOTE

Group portions to share will be served according to the number of diners.
The price will be set according to the number of diners, always lower than the price per individual portion.

10% VAT NOT INCLUDED