

STARTERS

XXL caballito (beer-battered prawn)	2,09
Spanish garlic prawns (a bit spicy)	13,2
Baked octopus	16,5
Boiled caridean shrimp, 100 gr	16,5
Red prawn, 100 gr	19,8
Clams fisherman style	16,5
Mullet roe	16,5
Tuna jerky	13,2
Grilled calamari in their ink	16,5
Tapa of the day	3,19
Grandma-style artichokes (one)	4,95

SLET'S CONTINUE WITH

Foie micuit with grapes and apple jelly	13,2
Serrano ham	9,35
Iberian ham	23,1
Iberian Lomo (pork loin sausage)	19,8
Sheep milk cheese	10,45
Aubergines in cream sauce	15,4
Stuffed piquillo peppers	13,2
Assorted house appetisers	10,45

SALADS

Fresh homemade salad	9,35
Andalusian gazpacho (cold vegetable soup - when season)	6,6
Smoked fish salad	11
Murcian salad (tomato, tuna, hard boiled eggs and olives)	7,15
Roasted peppers salad	9,9
Seasonal tomato with white tuna from the Cantabrian Sea	10,45
Asparagus with two sauces	13,2

SOUPS

Consommé	3,85
Picadillo soup (finely chopped meat, noodles, vegetables and hard-boiled egg)	6,6
Garlic soup	10,45

EGG DISHES

Zarangollo (scrambled eggs with vegetables)	8,25
Omelette to your taste	8,25
Scrambled eggs with mushrooms and prawns	11
Huevos de Miguel (Spanish-style scrambled eggs with ham)	10,45

VEGETABLE DISHES

Grilled vegetable symphony	9,9
Vegetable panache	8,8
Boiled	
Fried lightly	9,9
Sauteed	11,55
Pisto murciano (vegetables stew with tomato sauce)	9,35
Baby broad beans sautéed with ham	11,55

RICES upon request

Rabbit	13,2
Vegetables	13,2
Fish and seafood	19,8
Bread service	1,32

FISH

Grilled hake	20,9
Battered fried hake	20,9
Hake casserole (Spanish stew)	24,2
Salt baked sea bream	17,6
Sea bass "ajo pescador" (tomato, potatoes, garlic and bay leaves)	19,8
Split open Sea bass	19,8
Grilled salmon	17,6
Salmon with almonds	19,8
Turbot	19,8
Turbot with almonds	24,2
Tuna belly (when season)	24,2
Baked cod on a bed of pisto murciano (vegetable stew with tomato sauce)	19,8
Bluefin tuna with a Japanese-rustic touch	19,8

MEAT

Suckling kid chops	19,8
Lamb chops	19,8
Grilled brains	13,2
Battered fried brains	13,2
Lamb sweetbreads	16,5
Baked pork knuckle	16,5
Grilled entrecote	24,2
Grilled sirloin	24,2
Roquefort-pepper sauce	2,75
Iberian sirloin with PX wine reduction sauce and red fruits	17,6
Baked suckling kid shoulder	27,5
Baked suckling pig (upon request)	19,8
Oxtail	19,8
Angus entrecote	27,5
Vaca Vieja steak (+5 years old cow)	60,5 /kg

DESSERTS

Calatrava bread pudding	4,4
Coconut foam	4,95
Rice pudding foam	4,95
Tocino de cielo (caramelised egg yolk and sugar)	4,95
Chocolate cake	6,05
Hot chocolate millefeuille	6,05
Tiramisu	4,95
Cheesecake with red berries	6,05
Seasonal fruit	4,95
Lemon sorbet	4,95
Tangerine sorbet	4,95
Nougat cake	6,05



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 INCLUDED