

STARTES / PARA EMPEZAR...

XXL caballito (beer-battered prawn) / Caballito de gamba XXL	2.50
Spanish garlic prawns (a bit spicy) / Gambas al ajillo	14.50
Baked octopus / Pulpo al horno	17.50
Boiled caridean shrimp, 100 grs / Quisquilla hervida	19.90
Red prawn (grilled) 100 gr / Gamba roja, 100 gr	23.00
Clams fisherman style / Almejas marinera	18.90
Mullet roe / Huevo de mújol	18.90
Tuna jerky / Mojama de atún	15.50
Grilled calamari in their ink / Calamar plancha negro y feo	18.90
Tapa of the day / Tapita del día	3.50
Grandma-style artichokes (one) Alcachofas de la Abuela (una)	4.90

WE FOLLOW ON WITH / SEGUIMOS CON...

Foie micuit with grapes and apple jelly /	
Foie micuit con uva y gelatina de manzana	14.30
Serrano ham / Jamón serrano	10.50
Iberian ham / Jamón ibérico	24.20
Iberian Lomo (pork loin sausage) / Lomo ibérico	20.90
Sheep milk cheese / Queso de oveja	11.50
Aubergines in cream sauce / Berenjenas a la crema	16.50
Stuffed piquillo peppers / Pimientos del piquillo rellenos	14.50
Assorted house appetisers / Entremeses de la casa variados	11.50

SALADS / ENSALADAS

Fresh homemade salad / Ensalada fresca de la casa	10.50
Andalusian gazpacho (cold vegetable soup - when season)	
/ Gazpacho andaluz	7.70
Smoked fish salad / Ensalada de ahumados	12.50
Murcian salad / Ensalada murciana	8.50
Roasted peppers salad / Ensalada pimientos asados	11.00
Seasonal tomato with white tuna from the Cantabrian Sea	
Tomate de temporada con bonito del norte y aceite de oliva	11.50
Asparagus with two sauces / Espárragos dos salsas	14.30

SOUPS / SOPAS

Consomme / Consomé	4.90
Picadillo soup (finely chopped meat, noodles, vegetables and hard-boiled egg)	
/ Sopa de picadillo	7.70
Garlic soup / Sopa de ajo	11.50

EGGS / DE HUEVOS

Zarangollo (scrambled eggs with vegetables) / Zarangollo	9.50
Omelette to your taste / Tortilla al gusto	9.90
Scrambled eggs with mushrooms and prawns	
/ Revuelto de setas y gambas	12.00
Huevos de Miguel (spanish-style scrambled eggs with ham)	11.50

VEGETABLES / DE VERDURAS

Grilled vegetable symphony / Sinfonía de verduras plancha	11.00
Vegetable panache boiled / Panaché de verduras hervido	9.90
Fried lightly / Rehogado	11.00
Fried lightly sauteed / Salteado	13.80
Vegetables stew with tomato sauce/ Pisto murciano	11.50
Baby broad beans sautéed with ham /	
Habitas baby salteadas con jamón	13.70

RICES upon request / ARROCES

With rabbit / De conejo	15.50
With vegetables / De verduras	15.50

FISH / PESCADOS

Grilled hake / Merluza a la plancha	23.00
Battered fried hake / Merluza a la romana	23.00
Hake casserole (spanish stew) / Merluza a la cazuela	26.50
Salt baked sea bream / Dorada a la sal	19.90
Salt baked sea bream / Lubina al ajo pescador	22.00
Split open Sea bass / Lubina a la espalda	22.00
Grilled salmon / Salmón a la plancha	19.90
Salmon with almond sauce / Salmón a la almendra	22.00
Turbot / Rodaballo	22.00
Turbot with almonds / Rodaballo a la almendra	24.50
Tuna belly (when season) / Ijada de atún	26.50
Baked cod on a bed of pisto murciano (vegetable stew with tomato sauce) / Bacalao al horno sobre lecho de pisto murciano	22.00
Bluefin tuna with a Japanese-rustic touch/ Atún rojo	22.00

MEAT / CARNES

Suckling kid chops / Chuletitas de cabrito lechal	22.00
Lamb chops / Chuletas de cordero	22.00
Grilled brains / Sesos plancha	15.50
Battered fried brains/ Sesos romana	15.50
Lamb sweetbreads / Chapinas de cordero	18.70
Baked pork knuckle / Codillo de cerdo al horno	18.70
Grilled entrecote / Entrecot plancha	26.50
Grilled sirloin / Solomillo plancha	26.50
Roquefort-pepper sauce / Salsa pimienta-roquefort	2.80
Iberian sirloin with PX wine reduction sauce and red fruits	
Solomillo de ibérico con reducción de Px y frutos rojos	19.80
Baked suckling kid shoulder / Paletilla de cabrito	29.70
Baked suckling pig / Cochinitillo al horno	22.00
Ox tail stew / Rabo de toro	22.00
Angus entrecote / Entrecot de Angus	32.50
Vaca Vieja steak (+5 years old cow) kg. / Vaca vieja kg.	60.50

DESSERTS / POSTRES

Calatrava bread pudding / Pan de Calatrava	5.00
Coconut foam / Espuma de coco	6.00
Rice pudding foam / Espuma de arroz con leche	6.00
Tocino de cielo (caramelised egg yolk and sugar)	6.00
Chocolate cake / Tarta de chocolate	7.20
Hot chocolate millefeuille / Milhoja con chocolate caliente	7.20
Tiramisú / Tiramisú	5.50
Cheesecake with red berries / Tarta de queso con frutos rojos	7.20
Seasonal fruits / Fruta del tiempo	6.00
Lemon sorbet / Sorbete de limón	5.50
Tangerine sorbet / Sorbete de mandarina	5.50
Nougat cake / Tarta de turrón	6.60

Bread service / Servicio de pan	1.50
---------------------------------	------