

## STARTES

Marinera		3
Marriage of anchovy and boqueron		3
Caballito (beer-battered prawn)		3
Eggplant croquette with ham and shrimp		3,5
Tuna jerky and mullet roe	1/2 14	24
Backed octopus, 100gr	1/2 18	25
Spanish garlic prawns (a bit spicy)		16
Clams fisherman style		19
Grilled calamari in their ink	1/2 16	24
Boiled cardigan shrimp, 100gr		20
Red prawn (grilled), 100gr		23
Coastal Crayfish, 100gr		22

## WE FOLLOW ON WITH

Sliced Iberian ham	1/2 16	25
Iberian loin cut	1/2 16	25
Assortment of Murcian Chato "Portusero"	1/2 11	20
Assortment of Murcian cheeses	1/2 11	20
Foie micuit with grape and apple jelly	1/2 15	22

## SALADS

Murcian salad	1/2 9	16
Fresh house salad	1/2 13	20
Seasonal tomato and salted tuna	1/2 13	20
Smoked salad	1/2 10	16
Roasted peppers and picked bonito	1/2 11	18
Asparagus with two sauces		15
Andalusian gazpacho (season)		9

## SOUPS

Consomme		6
Minced meat soup		9
Garlic soup		12

## FREE RANGE EGGS

Zarangollo	1/2 8	13
Tortilla to taste		13
Miguel's Eggs		13
Scrambled eggs with mushrooms and shrimp	1/2 9	17

### FRESH VEGETABLES FROM THE GARDEN

Grandma's artichokes		5
Stufet piquillo peppers (3 Und.)		15
Creamed eggplant		17
Murcian ratatouille	1/2 10	16
Vegetable symphony	1/2 12	20
Vegetable panache sautéed with garlic and ham	1/2 12	19
Baby broad beans sautéed with ham	1/2 12	19

### FRESH FISH (Available at the whim of the sea)

Seabream in salt	20
Grilled salmon	20
Baked cod on a bed of Murcian ratatouille	22
Bluefin tuna with a Japanese-rustic touch	22
Sea bass with fisherman's garlic	23
Red mullet fried in chickpea flour	23
Grilled hake	23
Turbot with almonds	26
Tuna flank (season)	27
Hake casserole	28
Special hake from Burela (for 3-4 persons)	55 Kg

### NOBLES MEATS

Iberian sirloin with PX reduction and red berries	20
Murciana-style pork knuckle	20
Traditional suckling	24
Suckling goat chops	22
Segureño Lamb chops	24
Murciana-style goat shoulder	32
Beef entrecote	28
Yearling sirloin	28
Angus entrecote (300gr aprox)	34
Old Cow (Top loin on the bone)	62 Kg

### OUR OFFAL

Seasoned baby goat kidneys	17
Roman brains	17
Lamb chapinas	19
Oxtail	22

**RICES** (on request)

Rabbit	15,5
Vegetable	15,5

**DESSERTS**

Calatrava Bread	5
Paparajotes and Asian Ice Cream	7
Coconut foam	6
Rice pudding foam	6
Tocino de cielo	6
Chocolate cake	7,2
Hot chocolate millefeuille	7,2
Tiramisu	6
Cheescake with red berries	7,2
Seasonal fruit	6
Lemon sorbet	5,5
Mandarin sorbet	5,5
Nougat cake	7
Bread service	1,8

**TASTING MENU**  
**MURCIAN TRADITION**

Murcian bread and Deortengas Cornicabra EVOO

Grandmother's artichoke

Seasonal tomato with tuna and EVOO

Symphony of garden vegetables

Miguel's Eggs

Bluefin tuna with a Japanese-rustic touch

Suckling goat chops

Selection of Murcian cheeses

Paparajote stuffed with Asian ice cream

Price for person 45

Drinks not included