

STARTES

Marinera		3,2
Marriage of anchovy and boqueron		3
Caballito (beer-battered prawn)		3
Eggplant croquette with han and shrimp		3,9
Tuna jerky and mullet roe	1/2 14	24
Backed octopus, 100gr	1/2 18	26
Spanish garlic prawns (a bit spicy)		20
Clams fisherman style		24
Grilled calamari in their ink	1/2 16	24
Boiled cardigan shrimp, 100gr		20
Red prawn (grilled), 100gr		23
Coastal Crayfish, 100gr		18

WE FOLLOW ON WITH

Sliced Iberian ham	1/2 16	27
Iberian loin cut	1/2 16	27
Assortment of Murcian Chato "Portusero"	1/2 12	22
Assortment of Murcian cheeses	1/2 12	22
Foie micuit with grape and apple jelly	1/2 15	26

SALADS

Murcian salad	1/2 9	16
Fresh house salad	1/2 16	24
Seasonal tomato and salted tuna	1/2 13	22
Smoked salad	1/2 10	18
Roasted peppers and picked bonito	1/2 11	20
Asparagus with two sauces		15
Andalusian gazpacho (season)		9

SOUPS

Consomme		7
Minced meat soup		12
Garlic soup		12

FREE RANGE EGGS

Zarangollo	1/2 8	14
Tortilla to taste		14
Miguel's Eggs		16
Scrambled eggs with mushrooms and shrimp	1/2 12	18

FRESH VEGETABLES FROM THE GARDEN

Grandma's artichokes	5
Stufet piquillo peppers (3 Und.)	15
Creamed eggplant	18
Murcian ratatouille	1/2 10 18
Vegetable symphony	1/2 12 24
Vegetable panache sautéed with garlic and ham	1/2 12 19
Baby broad beans sautéed with ham	1/2 12 22

FRESH FISH (Available at the whim of the sea)

Seabream in salt	23
Grilled salmon	24
Baked cod on a bed of Murcian ratatouille	24
Bluefin tuna with a Japanese-rustic touch	25
Sea bass with fisherman's garlic	25
Red mullet fried in chickpea flour	25
Grilled hake	26
Turbot with almonds	28
Tuna flank (season)	28
Hake casserole	30
Special hake from Burela (for 3-4 persons)	55 Kg

NOBLES MEATS

Iberian sirloin with PX reduction and red berries	22
Murciana-style pork knuckle	22
Suckling goat chops	25
Segureño Lamb chops	26
Traditional suckling	28
Murciana-style goat shoulder	33
Beef entrecote	28
Yearling sirloin	29
Angus entrecote (300gr aprox)	35
Old Cow (Top loin on the bone)	63 Kg

OUR OFFAL

Seasoned baby goat kidneys	18
Roman brains	18
Lamb chapinas	22
Oxtail	22

DESSERTS

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

**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 46

Drinks not included

(The menu will be served at the full table)

10% VAT included