

## 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