



RESTAURANTE LA TAPERÍA DE CASA TOMÁS



ALLERGENS



*The presence of traces of allergens and intolerances in food or dishes cannot be guaranteed.
If you have any intolerances or allergies, please indicate it when making your reservation and to the waiter.

PLAZA JUAN XXIII CARTAGENA 30201

TLF RESERVATIONS: +34 968 52 86 14

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Recommendations

STARTERS

ANGUS SIRLOIN CARPACCIO WITH MUSTARD SAUCE AND GRATED PARMESAN CHEESE	12,00€
TUNA TARTAR WITH FRIED EGG AND STRAW POTATOES	24,00€
RED TUNA TARTAR WITH PICUAL OIL AND A TOUCH OF GUACAMOLE	20,00€
PORK CHEEK CROQUETTE WITH TRUFFLE SAUCE	1,80€/UD

FISHES

Our selection of fish and seafood from the fish market:

CORVINA [CROAKER]	20,00€
TURBOT	24,00€
SOLE	28,00€
LECHA	24,00€
DENTIN WHOLE OR 1/2	75,00€/KG

MEATS

BAKED KID SHOULDER [YOUNG GOAT]	24,00€
BAKED LEG OF KID [YOUNG GOAT]	28,00€

PAELLA - [Minimum 2 people, price per person] *Specialty Paella by the Chef*

SQUID RICE WITH ITS INK, TENDER GARLIC, AND FRIED POTATOES	22,00€
FISH AND RED GARNER RICE	22,00€
RICE WITH FOIE ESCALOPE AND ARTICHOKE FLOWER [CONTAINS TRACES OF NUTS]	22,00€

LASAGNES

BOLOGNESE LASAGNE	8,50€
VEGETABLES LASAGNE	8,50€



Our bar in portions

IBERIAN HAM CROQUETTE [UNIT]	2,10€
COOKED LACON* WITH BLACK PEPPER AND LEMON	9,75€
*Shoulder of pork - Typical spanish tapa	
MULLET ROE WITH ALMONDS 100GR	18,00
BODEGA HAM 18 MONTHS CANILES GRANADA [ALONE / WITH CHEESE]	12,00€/18,00€
ACORN-FED IBERIAN HAM 100% CORDOBA RED LABEL 50% RACE	20,00€
PURE CURED SHEEP CHEESE [PORTION]	12,00€
CHEESE PLATTER OF LA LECHERA DE BURDEOS	16,00€
“MARINERAS”:	
- Classic with anchovy from the 'Oro' series	2,75€
- Thin bread with octopus, tomato, and paprika	3,50€
- Thin bread with 'Herpac' sardine, served with pico de gallo	3,50€



Starters

COD SCRAMBLED WITH CARAMELIZED ONION, PINE NUTS, GREEN GARLIC AND ITS 'PIL PIL SAUCE'	16,00€
BROKEN EGGS WITH IBERIAN HAM IBERIAN BACON VEIL AND GREEN GARLIC	12,50€
CLAMS WITH GARLIC / PINE NUTS [PORTION]	21,00€
SEAFOOD STYLE CLAMS [PORTION]	23,00€
GRILLED ARTICHOKE WITH FOIE, PINE NUTS, GREEN GARLIC AND PARMESAN CHEESE SLICES	12,50€
CARTAGENA-STYLE GRILLED OCTOPUS	18,50€
GRILLED OR ANDALUSIAN STYLE NATIONAL SQUID [BY WEIGHT]	58,00€/KG
GARLIC JUMBO PRAWN TAILS	16,00€



Salads

BONITO WITH TOMATO RAFF, RED ONION AND DRESSED OLIVES	14,50€
CLEMENTE SALAD [ROE, BONITO, TUNA JERKY, LETTUCES AND TOMATO RAFF]	16,00€
HOUSE SALAD: MIXED LETTUCE, TOMATO, CORN, OLIVES, PICKLED CARROTS, ONION, AND MACKEREL	12,50€
CARPACCIO SALAD WITH ANGUS BEEF AND DRESSING	11,00€
CAESAR SALAD	11,00€
GOAT CHEESE LOG SALAD WITH PINE NUT VINAIGRETTE	11,00€





Meats

GRILLED SECRETO* [PORTION OR PLATTER] *A pork cut	12,50€/18,50€
LAMB RIBS SAUTÉED WITH GREEN GARLIC	18,50€
FEMALE BEEF ENTRECOTE 300GR APPROX.	19,00€
FEMALE VEAL STEAK LESS THAN 1 YEAR OLD	54,00€/KG
BEEF TENDERLOIN	24,00€
CUBES OF BEEF TENDERLOIN WITH GREEN GARLIC AND POTATOES	26,00€

* Served with escalope of foie gras, accompanied by red wine reduction 6,50€

Every Sundays and Holidays

KID SHOULDER [450GR APPROX.]	28,00€
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Meats on demand

SEGOVIAN-STYLE SUCKLING PIG	28,00€
ROASTED KID SHOULDER'S LEGS	24,00€



Paella

MIN 2 PERSON

PAELLA WITH SECRETO*, GRATED FOIE, ARTICHOKEs, MUSHROOMS AND GREEN GARLIC	15,00€
CALDERO* PAELLA WITHOUT / WITH FISH *Typical rice dish of Cartagena with fish and ñora [sweet red pepper]	12,00€/15,00€
PAELLA A BANDA* [ALL PEELED] *Shelled seafood - Typical rice dish of the region	16,00€
PAELLA WITH LOBSTER [ON DEMAND]	22,00€
PAELLA WITH SEAFOOD	18,00€



Fishes

ASK FOR RECOMMENDATIONS FROM THE FISH MARKET

ENCEBOLLADO* EXTRA COD LOIN [*Cooked with onions]	19,00€
RED TUNA TARTAR WITH PICUAL OIL AND A TOUCH OF GUACAMOLE	22,00€
EXTRA COD LOIN IN PIL PIL WITH CLAMS	24,00€



Desserts

HOMEMADE DESSERTS

CUSTARD WITH BISCUIT	3,00€
RICE PUDDING	3,00€
CHOCOLATE CAKE WITH COOKIES WITH HOT CHOCOLATE AND A SCOOP OF VANILLA ICE CREAM	5,00€
FRENCH TOAST WITH ICE CREAM	5,50€
COFFEE ESPRESSO 43	2,50€
BAKED CHEESECAKE	5,50€
HOT APPLE PIE WITH ICE CREAM	5,75€
PAN DE CALATRAVA* WITH NOUGAT ICE CREAM *Typical dessert of the region	4,00€
VANILLA FLAN	3,00€
ICE CREAM BALL	2,50€
CHOCOLATE COULANT WITH ICE CREAM AND CHOCOLATE	4,50€
CHOCOLATE BROWNING WITH ICE CREAM	6,50€

Vermouth and digestives

VERMOUTH	3,00€
PACHARÁN	3,00€





OUR WINE LIST



“RED WINES FROM THE REGION OF MURCIA”

3 CALAS TINTO

Variety: Monastrell and Sirah.
D.O. Jumilla



16 €



2,50 €

JOHNNY DE LOS INFIERNOS

Variety: Monastrell, Syrah y Petit Verdot, Cabernet Sauvignon
Wine Cellar: Madrid Romero
D.O. Jumilla
Tasting Note: Ripe red fruits, volume but fresh

19 €

2,50 €

CARCHELO CIENTO 80

Variety: Monastrell, Syrah, Cabernet Sauvignon and Tempranillo.

19 €

DE NARIZ

Variety: Monastrell.
Wine Cellar: Barahonda – DO Yecla.

22 €

ALTICO CRIANZA

Variety: Syrah
Wine Cellar: Carchelo
D.O. Jumilla
Tasting Note: Balanced, fruity with fine tannin

23 €

JUAN GIL CRIANZA

Variety: Monastrell Eco
Aged for 12 months in French oak

23 €

MADRID ROMERO CRIANZA

Variety: Monastrell
D.O. Jumilla

24 €

ALCARAVÁN

Variety: Monastrell 100%.
Parcel wine from the area "Pino de las Águilas" (Mula)

24 €

EL BORDE BODEGAS DEL ROSARIO BULLAS

Wine Cellar: Bodegas Del Rosario Bullas
It is an organic red wine made with grapes from the El Llano del Sastre, in the Venta del Pino valley.

25 €

BRUTO

Variety: Monastrell
Wine Cellar: Bodega Juan Gil. D.O. Jumilla.
Tasting Note: Wine with great volume, high tannin

50 €



"RED WINE D.O. RIOJA"



TUNANTE

Variety: Tempranillo.

Tasting Note: Bright cherry red color, with purple iridescence.

Round and very tasty wine.

16 €

2,50 €

RAMÓN BILBAO CRIANZA

Variety: Tempranillo. Aging 14 months.

Tasting Note: Claret red, with aromas of fresh black fruit such

as blackberry, licorice and sweet notes of nutmeg. On the palate it is intense.

19 €

3 €

BAIGORRI CRIANZA

Variety: Tempranillo (90%), Garnacha (5%) and others.

Aged for 14 months in French

(90%) and American (10%) oak barrels.

20 €

RAMÓN BILBAO EDICION LIMITADA

Variety: 100% Tempranillo.

Tasting Note: Ruby red wine with notes of black grapes, ripe

and aged in noble barrels for 15 months.

23 €

MUGA CRIANZA

Variety: Tempranillo, Garnacha, Mazuelo and Graciano.

French and American oak.

Aged for 22 months.

28 €

BAIGORRI BELUS

Variety: Mazuelo, Tempranillo and Garnacha.

Wine Cellar Baigorri, Samaniego - Rioja Alavesa.

32 €

MARQUES DE MURRIETA RESERVA

Variety: 83% Tempranillo, 9% Graciano, 6% Mazuelo, 2% Garnacha.

20 months in American oak barrels.

35 €

BAIGORRI LA CANOCA

Baigorri parcel wine. 10 months in new French oak.

38 €

BAIGORRI GARNACHA

14 months of aging in new oak. Floral and red fruit.

35 €



“RED WINE D.O. RIBERA DEL DUERO”



19 €

3 €

MELIOR DE MATARROMERA

Variety: 100% Tempranillo.

Tasting Note: Red fruit, liquorice, coffee or vanilla.

Voluminous and intense on the palate, fruity sensations and hints of cocoa, coconut and vanilla.

LAGAR DE ISILLA ROBLE

Young wine, 5 months in French and American oak.

19,50 €

CARMELO RODERO ROBLE

Vinto fino - Crianza at Barrel Aging 9 months

Tasting Note: Intense aroma, velvety, persistent, wide in its passage on the palate

22 €

CRUZ DE ALBA ROBLE

Young wine, 6 months in French oak.

22 €

CRUZ DE ALBA CRIANZA

Variety: Tempranillo 15 months of barrel aging

Tasting Note: Modern cut, fruity, balanced in aroma and with a generous on the palate.

25 €

MATARROMERA CRIANZA

Variety: Tempranillo. 12 months of aging

Tasting Note: Intense and complex, balanced in aroma and generous on the palate.

38 €

HACIENDA MONASTERIO

Variety: 85% Tinta del País, 10% Cabernet-Sauvignon - 5% Merlot – 2% Malbec.

18 months in French oak barrels from Allier.

48 €



“RED WINE OTHERS D.O.”



ABADÍA RETUERTA SELECCIÓN ESPECIAL

42 €

Variety: Tempranillo, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot and Garnacha

Wine Cellar: Abadía Retuerta

D.O. Castilla y León

Tasting Note: Medium body, acidity and persistence on the palate

MAURO

45 €

Variety: Tempranillo, Syrah, Cabernet Sauvignon and Graciano

Wine Cellar: Mauro

D.O. Castilla y León

Tasting Note: Ripe tannin, wine with volume.



“WHITE WINE”



16 €



2,60 €

TRENZONES

Variety: Verdejo

SEÑORIO DE LIZINIA SOBRE LIAS

Variety: Verdejo

16 €

2,60 €

3 CALAS BLANCO

Variety: Sauvignon Blanc.
D.O Jumilla

16 €

2,50 €

TARANIS ALBARIÑO

Viura, white garnacha and malvasia from La Rioja.

18 €

RAMÓN BILBAO VERDEJO

Variety: Verdejo.

Wine Cellar: Ramón Bilbao

D.O. Rueda

Tasting Note: Fresh and unctuous wine, with medium acidity

18 €

3,00 €

GRAN BAZAN ETIQUETA VERDE

Variety: Albariño

Wine Cellar: Gran Bazán

D.O. Rias Baixas

Tasting Note: Harmonic acidity, medium persistence

22 €

QUINTA DO SIL

Variety: Godello, Valdeorras.

22 €

ÁLCEÑO JUMILLA

Variety: Sauvignon Blanc.

24 €

MAR DE FRADES ATLÁNTICO

Variety: 100% Godello.

35 €





“WHITE WINE”



24 €

LÓPEZ CRISTÓBAL ALBILLO (2020)

Variety: 100% Albillo

Wine Cellar: López Cristobal

D.O. Ribera del Duero

Tasting Note: Fresh, elegant, with acidity and long finish

FINCA CALVESTRA

Variety: 100% Meseguera.

Wine Cellar: Mustiguillo

D.P. El Terrerazo (Valencia)

Tasting Note: Fresh and floral, persistent finish

25 €

MAR DE FRADES

Variety: Albariño.

Wine Cellar: Mar de Frades

DO Rias Baixas.

Tasting Note: Saline and mineral, tasty in the mouth

26 €

GRAN BAZAN ETIQUETA AMBAR (2022)

Variety: Albariño.

Wine Cellar: Gran Bazán

D.O. Rias Baixas

Tasting Note: Light and tasty with a smooth finish

28 €



“ROSÉ WINES”



12 €

2,50 €

MAESTRY DEL CASALE – LAMBRUSCO ROSADO

Variety: Lambrusco.

Tasting Note: Bright rosé, with fruity and fresh aromas on the palate with its characteristic needle.

3 CALAS ROSADO

Variety: Petit Verdot. D.O Jumilla

16 €

2,50 €

BAIGORRI ROSADO

Variety: Tempranillo, Viura and Garnacha

18 €

3,00 €

“SPARKLING WINES”

ROGER DE FLOR

Variety: Brut Nature

16 €

CONDE DE HARO BRUT VINTAGE

Variety: Viura, Chardonnay. Wine Cellar: Muga. D.O. Cava

Tasting Note: Cava with fine bubbles and citrus touches

30 €

ELÉM PROSECCO SPUMANTE SUPERIORE (EXTRA SEC)

DOCG Conegliano – Valdobbiadene

30 €

TANTUM ERGO ROSÉ

D.O. Cava 2020. Wine Cellar Hispano Suizas

39 €

TANTUM ERGO CHARDONNAY PINOT NOIR

Variety: Pinot Noir y Chardonnay

Wine Cellar: Hispano Suizas. D.O. Cava

Tasting Note: Well integrated bubble, citrus touches

39 €

MÔET CHANDON

Variety: Pinot Noir, Chardonnay and Pinot Meunier

Wine Cellar: Möet & Chandon. Champagne A.O.C.

65 €

VEUVE CLICQUOT

Variety: Chardonnay and Pinot Meunier

Wine Cellar: Veuve Clicquot

75 €

