



**A LA BRASA**  
RESTAURANTE



# GASTRONOMIC MENU



Compromiso ODS 12 Producción y consumo responsables

EXTRA VIRGIN OLIVE OIL TASTING	5.00€
SELECTION OF LONG-FERMENTATION AND/OR SOURDOUGH BREADS (WHOLE WHEAT, GALICIAN, RYE, SPELT, CORN, BRIOCHE, FOCACCIA, ...), EXTRA VIRGIN OLIVE OIL AND BUTTER	6.00€

## STARTERS

IBERIAN HAM AND FRESH MILK CROQUETTE (UNIT)	3.00€
WHITE PRAWN, VILLAROY WITH ITS CORAL AND SAFFRON AIOLI (UNIT)	3.60€
AUSTRAL KING PRAWN IN TEMPURA WITH ITS CORAL, NORI SEAWEED AND TARTARE SAUCE (UNIT)	4,50€
FROM ROME TO CARTAGENA: A NARROW PATH OF CHEESES (INDIVIDUAL)	12,00€
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SEASONAL TOMATO, CURED TUNA (GARRE), PICKLES AND CUQUILLO OLIVE VINAIGRETTE WITH EVOO	14,00€
"FRUCA" LETTUCE SALAD, ARTISAN MUESLI AND LOCAL GOAT CHEESE	12,00€
SALMON ENSALADILLA*, ROASTED BEETROOT AND SALTED FISH	16,00€
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HOMEMADE FOIE MICUIT, NOUGAT, DRIED APRICOTS, AND LIME	18,00€
CHARCOAL-SEARED RED TUNA TATAKI WITH STRAWBERRY AGUACHILE	24,00€
RED TUNA TARTARE FROM RICARDO FUENTES, AVOCADO CREAM AND MANGO PURÉE	24,00€
CLASSIC STEAK TARTARE	25,00€
NATIONAL SQUID IN ITS INK WITH SPRING ONION TEMPURA	24,00€
CHARCOAL-GRILLED KING PRAWNS, GUANCIALE, SMOKED BURRATA, AND AVOCADO PESTO	24,00€
LOW-TEMPERATURE FARM EGG (68 °C), PUMPKIN PARMENTIER AND CRISPY PORK BELLY	19,00€

\* ASK ABOUT OUR CAVIAR SUPPLEMENT



## PAELLA

BALILLA X SOLLANA D.O. CALASPARRA PAELLA WITH CUTTLEFISH, CALDERO\* FUMET AND ITS FISH 20.00€

\*TYPICAL RICE DISH OF CARTAGENA WITH FISH AND ÑORA (SWEET RED PEPPER)

(MIN. 2 PEOPLE, PRICE PER PERSON)

## FISHES

MARKET AND LOCAL FISH OF THE DAY ACCORDING TO THE MARKET 26.00€

\* ASK FOR THE SEAFOOD OF THE DAY

## MEATS

PRESA\* BATALLE DUROC , PARFAIT DE BONIATO Y SU DEMI-GLACE 22.00€

IGP SEGREÑO LAMB SHOULDER (APPROX. 280G SERVING), CARROT PURÉE AND SEASONAL VEGETABLES 26.00€

BEEF SIRLOIN 26.00€

RIB EYE (CENTER OF THE LOIN OF THE COW) 45.00€

\* ALL MEATS ARE ACCOMPANIED BY GARNISH, ASK THE WAITER/WAITRESS FOR MORE INFORMATION



# DOKI DOKI - JAPANESE FOOD (SUNDAYS NOT AVAILABLE)

## RECOMMENDATIONS

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**TORO NIGIRI** 8.00€  
2 UNITS

**TORO NIGIRI WITH CAVIAR** 13,00€  
2 UNITS

**VARIED SASHIMI: 3 TYPES OF THE DAY'S FISH (12 SLICES)** 24,00€

**COLD JAPANESE-STYLE ESCABECHE WITH 4 CUTS OF THE DAY'S FISH** 12,00€

**GALICIAN BLONDE BEEF URAMAKI (60-DAY DRY-AGED)** 19,75€

**PRAWN USUZUKURI WITH CRUNCHY VEGETABLES** 24,00€

## FUTOMAKI AND NIGIRI

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**SALMON NIGIRI** 5.00€  
2 UNITS

**TUNA NIGIRI** 5.50€  
2 UNITS

**FLAMBÉ TUNA NIGIRI WITH FOIE AND WINE REDUCTION SAUCE** 6.60€  
2 UNITS

**SALMON NIGIRI WITH KOREAN MOJO AND FRESH LIME** 6.60€  
2 UNITS

**HAWAIIAN ROLL WITH MANGO & PINEAPPLE VINAIGRETTE** 17,50€  
8 UNITS

**PANKO NIGIRI WITH CREAMY TUNA** 19,75€  
8 UNITS

**TEMPURA FUTOMAKI WITH SALMON TIKKA** 19.75€  
AND MAYONNAISE OF OLD MUSTARD WITH HONEY. (12 UNITS)



## URAMAKIS AND SASHIMIS

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SPECIAL SPICY TUNA URAMAKI 8 UNITS	15.95€
SALMON WITH TARTAR TIKA MASALA URUMAK 6 UNITS	15.95€
TUNA WITH CARAMELIZED FOIE KING URAMAKI 8 UNITS	17.50€
TEMPURA MAKI WITH SPICY TUNA TARTAR 8 UNITS	17.50€
SPECIAL SALMON KING URAMAKI 8 UNITS	17.50€
SUPER KING URAMAKI OF CARAMELIZED TUNA AND SALMON AND MANGO PUREE 8 UNITS	19.75€
CHARCOAL-CARAMELIZED TUNA URAMAKI WITH TRUFFLE OIL AND GRATED CHOCOLATE WITH FIVE JAPANESE SPICES 8 UNITS	19,75€

## DESSERTS

APPLE CAKE ON CARAMELIZED PUFF PASTRY WITH CRÈME ANGLAISE AND CINNAMON ICE CREAM	8.00€
CHOCOLATE BAR WITH TENDER ALMOND AND CHERRY ICE CREAM	8.00€
LOCAL CHEESECAKE FROM THE TALLANTE REGION, SAN SEBASTIÁN STYLE	8.00€
TORRIJA (FRENCH TOAST) WITH PUMPKIN QUINCE JAM, CANDIED PUMPKIN SEED, AND ARTISAN ROASTED PUMPKIN ICE CREAM FROM CARTAGENA	11.00€

\*ASK THE SOMMELIER ABOUT DESSERT WINES.

OUR ICE CREAMS ARE ARTISANAL ICE CREAMS FROM THE REGION.





# MENU

## SEASONAL TASTING

SELECTION OF BREAD AND GOURMET OIL +

APPETIZER +

Chef's Selection: A classic appetizer but with a distinctive nod from A La Brasa Restaurant.

5 Individual Dishes +

Dishes elaborated with local and seasonal products according to the day's market to allow us to offer unique preparations every day.

Hot and cold dishes with an international touch.

Use of Rice with D.O. Calasparra "Balilla x Sollana".

Dessert +

All desserts on the seasonal menu are homemade and prepared daily with fresh, seasonal products and sometimes with an international touch.

Coffee +

All our coffees are made with natural roasted coffee

**-50€-**

No drinks included

Available for lunch until 2:30 p.m. and for dinner until 9:30 p.m.

\* The €65 menu consists of 7 individual dishes

Wine pairing +30€



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RESTAURANTE

# WINE LIST





## WINES

CLICK ON THE QR OR SCAN IT TO DISCOVER OUR WINE LIST



## SPIRIT DRINKS

CLICK ON THE QR OR SCAN IT TO DISCOVER OUR SPIRIT DRINKS





**A LA BRASA**  
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PHONE ORDER +34 968 52 41 54 OR WHATSAPP TO +34 605924212  
\*FREE DELIVERY IN CARTAGENA CENTER WITH MINIMUM ORDER OF 50€ (CHECK EXACT AREAS  
WHEN PLACING ORDER)



Alérgenos\*

\*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.

Some of our suppliers:

1.001  
sabores  
REGIÓN DE MURCIA

FUENTES  
EL ATÚN ROJO  
EST. 1984

IN  
LOS NORTEÑOS  
Est. 1983



RICARDO  
FUENTES  
SALAZONES

Fruca\*

Cooperativa  
Virgen de la  
Esperanza  
EL APPOZ DE CALASPARRA

PEREZ  
CAMPOS

Helanatura  
Helados Miguel 1952