

LA TARTANA

RESTAURANTE

30 Aniversario

1993-2023

Thanks for trusting us

La Tartana Restaurant, it is one of the emblematic places of Cartagena, located in the modernist building of the architect Víctor Beltri built in 1906, in the heart of Cartagena. From whose terrace you can see the day to day of the city, from its dawn until the night becomes strong between the pedestrian streets of the city.

Since 1993, in La Tartana you will be able to enjoy the most varied and typical tapas and portions of Cartagena.

Climbing three small steps, we enter the restaurant lounges, one of them private. We will offer you a sophisticated and balanced cuisine, where you can eat a wide variety of meats, fishes, rice and outstanding dishes from the culinary tradition of our region.



ALLERGENS*



FREE WIFI



*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.



THIS WEEK'S RECOMMENDATIONS

"To Start"

From the Field

Creamy Aubergine with Ham, Prawns and Pine Nuts	15 €
Burrata Salad on a Guacamole Base, Red Pesto and Arugula	16 €
Crispy artichokes, red mojo, mozzarella, and almonds	17 €

From the Sea

Fried Open Anchovies with Padrón Peppers	14,50 €
Instantly Cooked Quisquilla (Small Shrimp) 100gr	18 €
Clams with Pine Nuts and Garlic	21 €
Seafood Style Clams "To Dip Bread"	22 €
Shrimp Carpaccio, Guacamole, "Pico de Gallo", and Mango	18 €
Grilled Scallops with Citrus Mayonnaise and Mujol Roe	16 €
Salmon Tataki with Cold Tomato Cream	20 €
Corvina Ceviche with Mango Cream and Yellow Garlic	19 €
Confit Codfish "Marinera" with Sweet Pepper	3,75 €

"To End"

Paella of the Week

Seasonal Vegetable Rice	17 €
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(Minimum two people)

Fish from the Market

Baked Cod Loin with Tomato Perfume	18,50 €
Roasted Salmon on White Cream, Wild Asparagus and Crispy Bacon	19 €
Grilled Turbot (Rodaballo) with Seasonal Vegetables	24 €
Seafood Style Turbot (Rodaballo) with Clams, Prawns and Baby Potatoes	26 €
Grilled Sole (Lenguado)	27 €

Our Meat

Roasted Goat Kid's Legs at Low Temperature and Finished in a Charcoal Oven	25 €
Roasted Goat Kid's Shoulder at Low Temperature and Finished in a Charcoal Oven	27 €
Grilled Angus Entrecôte in a Charcoal Oven	27 €
Grilled Angus Tenderloin in a Charcoal Oven	28 €
Beef Burger with Bacon and Truffle Sauce	15,50 €
Beef Steak Tartare in Buttered Brioche	26 €

All our meats are matured for 40 days.

Bread Service	1,50 €
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**STARTERS**

Seasonal Vegetable Tempura, <i>Caballitos*</i> and Two Sauces *Breaded Shrimp 13,20 €
Grilled Natural Artichokes with Diced Vegetables 14,50 €
Tuna Tartare on Avocado Cream 19,50 €
Our Rock Octopus Pot with Chickpeas 21 €
Roasted Rock Octopus and its Potatoes 22 €
Grilled Natural Squid 20 €
Andalusian-Style Natural Squid 20 €
Acorn-Fed Iberian Ham P.D.O Las Pedroches Hand Cut 23 €
1/2 Acorn-Fed Iberian Ham P.D.O Las Pedroches Hand Cut 14,50 €
Iberian Ham and Cheese Plate 27 €
Homemade Iberian Ham Croquette (6 units) 12,60 €
Different Prawn Croquette 5,20 €
Hake and Cod Croquettes (4 Units) 10 €
Patatas Bravas* in two cookings 9,20 €
*(Fried Potatoes with Spicy Brava Sauce and a Touch of Garlic – Typical Spanish Tapa)	
Gratinated Vegetable Pie with Sweet Pine Nuts 9,50 €
Russian Salad* (Portion) 8,50 €
* Spanish Potato Salad with Tuna and Mayonnaise (Typical Spanish Tapa)	
Squid and Zucchini Fritters with Kimchi Mayonnaise 4,75 €

EGGS

Broken Eggs with Iberian Ham and Spring Garlic 13,50 €
Broken Eggs with Sautéed Mushrooms and Prawns in Garlic 17 €

**SALADS****FRUCA'S LETTUCES, LOCAL SUPPLIER**

Mixed Salad "La Tartana" with Homemade Tuna Ventresca 12 €
Seasonal Tomato with Dried Bonito, Red Onion and Pickles, Drizzled with EVOO 14,50 €
Seasonal Tomato with Our Homemade Tuna Ventresca Preserved in EVOO 14,50 €
Burrata Cheese on a Base of Escalivada and Arugula 15 €
Tomato and Red Tuna Tartare with Soy and Kimchi 18 €

SNACKS, COCAS AND OUR HALF PORTIONS

Octopus, Tomato and Parmesa Marinera* * Ring-Shaped Breadstick with Spanish Potato Salad (Typical Tapa of The Region) 3,50 €
Classic Marinera* with "00" Anchovy * Ring-Shaped Breadstick with Spanish Potato Salad (Typical Tapa of The Region) 2,75 €
Gourmet Marinera* of Tuna Tataki and Prawn * Ring-Shaped Breadstick with Spanish Potato Salad (Typical Tapa of The Region) 3,75 €
Homemade Iberian Ham Croquette (3 units) 6,30 €
Patatas Bravas* (Half Portion) in two cookings *(Fried Potatoes with Spicy Brava Sauce and a Touch of Garlic – Typical Spanish Tapa) 6,50 €
Gratinated Vegetable Pie with Sweet Pine Nuts (Half Portion) 4,50 €
Russian Salad* (Half Portion) * Spanish Potato Salad with Tuna and Mayonnaise (Typical Spanish Tapa) 5,25 €
Secreto Low Temperature Coca with Arugula, Parmesan and Teriyaki 9,50 €
Escalivada Coca on Romesco, Wild Asparagus and Arugula 8,75 €



MEATS

ALL MADE IN OUR CHARCOAL OVEN

O.D Charra Beef with 45 days of Maturation:

Beef Tenderloin with Potatoes and Peppers 25 €
Beef Entrecôte with Potatoes and Peppers 24 €
Steak with Bone to be cooked on the Stone and its Garnish 60 €/kg
Lamb Chops with Potatoes and Sautéed Spring Garlic 18 €
45-Day Matured Galician Beef Ribeye 38 €
Duroc Pork Presa* with Potatoes and Peppers 17,50 €
Beef Burger with Double Meat, Cheese, Tomato and Egg 13,50 €
Pepper Sauce 2,50 €
Cheese Sauce 2,50 €
Red Wine DO Jumilla Reduction Sauce 2,50 €

FISHES

Cod Riojana (Vegetables, Tomatoes, Garlic) on a Vegetable Ratatouille and Baby Potatoes 18,50 €
Grilled Seabream (Dorada) from the Market with Vegetables 17,50 €
Grilled Sea Bass (Lubina) from the Market with Garlic Sauce 22 €

PAELLA

RICE MADE WITH CALASPARRA D.O. RICE (MINIMUM 2 PEOPLE, ALL FINISHED ON THE CHARCOAL OVEN)

Caldero Paella with Fish from the Market 16 €/person
Black Rice (or Squid Ink Rice) 18 €/person
Paella with Iberian " Presa* " and Mushrooms *A pork cut 16,50 €/person
Paella "Señoret" with Clean Seafood 18 €/person
Rock Octopus and Prawn Paella 19 €/person



DESSERTS

ALL HOMEMADE - HOMEMADE ICE CREAM FROM THE REGION

Tiramisu "La Tartana" 6,50 €
Baked Cheesecake 6,50 €
Creamy Chocolate Cake with Cookies 6,50 €
Puff Pastry Apple Pie with Vanilla Ice Cream Vanilla (Requires about 10 min) 6,75 €
Fried Milk "Our Way" with Cinnamon Ice Cream 6,50 €
Chocolate Brownie, Walnuts and Vanilla Ice Cream 6,50 €
Orange Flan with Chocolate Mousse 6,00 €
Rice Pudding 4,00 €
Vanilla Custard 4,00 €
Tulip Cookie with Ice Cream (Vanilla / Nougat) 5,00 €
Chocolate Marquise 5,50 €
Pan de Calatrava* (*Kind of Sponge Caramel Cream) 4,50 €

Homemade Desserts of the Week

Homemade <i>Chambi</i> with Toasted Cream and Shortbread 6,00 €
Pastry Cream and Chocolate Puff Pastry 6,50 €
Baba Búrbracho with Cinnamon Ice Cream6,50 €

**Our coffee is naturally roasted coffee
from a selection of origins**

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“WINE LIST”





“RED WINES D.O. RIOJA”

RAMÓN BILBAO CRIANZA

Tempranillo. Crianza 14 months

Pleasant taste on the palate with clean and intense aromas of ripe berries



20 €



3,75 €

BAIGORRI CRIANZA

Tempranillo. Crianza 14 months

Pleasant on the palate with clean and intense aromas of ripe berries

23,50 €

RAMÓN BILBAO EDICION LIMITADA

Tempranillo. Crianza at Barrel Aging 15 months

Harmonious and elegant, natural on the nose, long and full-bodied on the palate

24 €

RAMÓN BILBAO VIÑEDOS DE ALTURA

50% Tempranillo, 50% Garnacha. Crianza 15 months

Velvety, well balanced and full of flavour

25,50 €

MUGA CRIANZA

Tempranillo, garnacha and graciano. Crianza 24 months

Ruby red color with tile glints. Delicious on the nose and balanced on the palate

32 €

RAMÓN BILBAO RESERVA ORIGINAL

Tempranillo, Crianza 20 months

Round and balanced in color, intense, tasty and persistent flavour

32 €

BAIGORRI BELUS

85% mazuelo -15% garnacha and others - Crianza 14 months

Avant-garde wine with a complex aroma, intense in color, fresh and elegant

35 €





“RED WINE D.O. RIBERA DEL DUERO”

LAGAR DE ISILLA 122

95% tempranillo 5% cabernet



20 €



3,75 €

MELIOR DE MATARROMERA TINTO ROBLE

Expression of Youth and Vitality. Melior de Matarromera Tinto Roble is an indispensable Tempranillo from Ribera del Duero. Its youth and vitality make it ideal to share with friends, savoring those light woody touches due to its passage through new oak barrels for 6 months.

20 €

3,50 €

CRUZ DE ALBA ROBLE

Tempranillo - 6 months of aging

Picota cherry color with violet rims. Black fruit aromas with balsamic notes and a slightly toasted background. Its passage in the mouth is fresh, light and tasty with a pleasant finish

22 €

CARMELO RODERO ROBLE

Tinto Fino - Crianza at Barrel Aging 9 months

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

24,50 €

GESTACIÓN LAGAR DE ISILLA

100% Tempranillo. 9 months in new French oak barrels.

23,50 €

CRUZ DE ALBA CRIANZA

Tempranillo 15 months of barrel aging

Modern cut, fruity, balanced and structured

28 €

PAGO DE CAPELLANES ROBLE

Tempranillo - 5 months of aging. Young, bright and fresh, with vibrant acidity

28 €

HIGH EXPRESSION

MATARROMERA CRIANZA

Tempranillo. 12 months of aging

Intense and complex, balanced in aroma and generous in its passage on the palate

39 €

PAGO CAPELLANES CRIANZA

100% Tempranillo. 12 months aging in French oak

45 €

PAGO DE CARROVEJAS

93% tinto Fino, 4% Cabernet sauvignon- 3% merlot- 12 months of aging

Intense, elegant, structured, a rounded and vibrant wine

52 €

FINCA LOS HOYALES

Tempranillo. 22 months of aging.

Fruity and spicy aromas. Silky and broad, with a toasted and mineral background

68 €





“OUR REGION”

ALCEÑO 4 MESES

Alceño. DO Jumilla



19 €



3,50 €

JUAN GIL ROBLE

Monastrell, D.O Jumilla

19 €

BARAHONDA ORGANIC - BARRICA

French oak barrel 6 months. Monastrell. DO Yecla

21 €

JUAN GIL CRIANZA

Monastrell, D.O Jumilla. Crianza 12 months

23 €

ALCEÑO SELECCION

Alceño. DO Jumilla

24,50 €

LAS REÑAS SELECCIÓN

70% Monastrell, 30% Syrah. DO Bullas

27 €

EL BORDE

100% Monastrell. DO Bullas

27 €

HIGH EXPRESSION

BRUTO

High expression wines. Monastrell. DO Jumilla. Crianza 20 months

50 €

CLIO

High expression wines. Monastrell and cabernet sauvignon. DO Jumilla. Aging from 22 to 26 months

60 €



“OTHERS D.O.”

ABADÍA RETUERTA SELECCIÓN ESPECIAL

Tempranillo, sirah and cabernet sauvignon. Special selection Pago Sardón. DO Castilla León. 7 months

47 €

MAURO

Tempranillo, sirah and garnacha. DO Tierra de Castilla. Crianza 15 months

49,50 €



“OUR WHITE WINES”

VERDEJO

BITÁCORA

Verdejo. Greenish and bright lemon color and on the nose it is fresh and floral, with complex and enveloping palate.



18 €



3,20 €

K-NAIA 2023

Verdejo and Sauvignon Blanc. DO Rueda. Very fruity and with intense aromas of white fruit

18 €

3,50 €

MELIOR MATARROMERA

Verdejo. DO Rueda. Very fresh and fruity Verdejo.

18 €

3,20 €

RAMÓN BILBAO VERDEJO - DO RUEDA

Verdejo. DO Rueda. Fresh, with good acidity and herbal character

19,50 €

3,50 €

ALBARIÑOS

TARANIS

Albariño.

21 €

3,50 €

GRANBAZAN VERDE - DO RÍAX BAIXAS

Albariño. Citrus and green apple aromas, with a fresh, dry acidity and a saline aftertaste.

22,50 €

4 €

MAR DE FRADES – DO RÍAS BAIXAS

Albariño. DO Rias Baixas.

Fresh, green fruit and citrus, pleasant acidity with power and structure.

28 €

GRANBAZAN AMBAR - DO RÍAX BAIXAS

Albariño. Aromas of tropical fruits, acidity and salinity, unctuous and with a persistent finish

30 €

MAR DE FRADES FINCA VALIÑAS

Albariño - 4 years in bodega: Aging in stainless steel with batonnage.

Elegant and sophisticated. Saline, unctuous and fresh

38 €

SAUVIGNON BLANC

ALCEÑO SAUVIGNON

Sauvignon Blanc. DO Jumilla. Aromatic and fresh, it is balanced and deep on the palate

18 €

3,50 €

ALCEÑO FERMENTADO EN BARRICA

23 €





“OUR WHITE WINES”

GEWÜRZTRAMINER ENATE

DO Somontano. Gewürztraminer.

Broad, elegant and exuberant aromatic range: a foral symphony



18,50 €

GODELLOS QUINTA DO SIL

100% godello. Refreshing and with notes of ripe apple, water pear and white pear

O LUAR DO SIL

100% Godello on lees. Aromas of peach, thyme and cinnamon

D.O RIBEIRO

CM VIÑA TENENCIA

60% Treixadura, 15% Godello, 25% Albariño.

Aging on fine lees that provide character and balance.

25 €

26 €

22 €

“ROSÉS AND SPARKLING”

BAIGORRI ROSADO

Rosé, with fruity aromas and fresh and juicy on the palate.

ROGER DE FLOR

Brut Nature

JUVE CAMPS RESERVA

Family reserve. Ecological

MÛËT CHANDON

Brut imperial.

VEUVE CLICQUOT

Brut



20 €

3 €

16 €

28 €

65 €

75 €