DESDE

Casa Tomás

Casa de comidas

1936

APPETIZERS

Marinera Anchovy 00 from the Cantabrian	2,75€
Sailor	2,75€
Bicycle	2€
Salmon marinara with its caviar, dill oil and citrus mayonnaise	3,75€
Red tuna marinara with sesame oil and crispy nori seaweed	3,75€
Anchovy 00 from the Cantabrian	1,80€
Cantabrian anchovy brioche with Ruperto blue cheese cream (San Javier)	3,50€
Our Gilda of red tuna with piparra pepper, gordal olive and anchovy and lime mayonnaise	4€
Mullet roe with almonds 100g	18€
Mojama with almonds 100g	10€
Tuna with seasonal tomato with stems and pickled onion	14€

COLD STARTERS

Iberian acorn-fed ham (Valle de los Pedroches) with toasted bread and tomato	22€
Cecina de Wagyu A5 with pistachio vinaigrette and poached tomatoes	22€
Cheese board selection 'Lechera de Burdeos'	18,50€
Russian salad With bonito belly	7,50€
White prawn salad with its garlic sauce and American-style mayonnaise	14€
Red tuna salad with sesame oil, crispy nori seaweed and rice	13,50€
Red tuna tartare Fuentes with white garlic, avocado cream and kimchi	22€
Salmon sashimi with pickled apple, onion and beetroot, microgreens and Greek yogurt	16€

HOT STARTERS

Iberian acorn-fed ham croquette with a cloud of cured cheese Ruperto (San Javier)	2,50€
Hake croquette with light garlic mayonnaise	2,30€
Red prawn cavy with American sauce and oil from their heads	3,75€
Lazy omelet with confit cod, sweet confit onion, pine nuts and sauteed vegetables	16€
Andalusian-style squid	16€
Tempura squid with sweet onion, citrus mayonnaise and lime zest	16€
Grilled local squid with caramelized sweet onion in its ink	58€/Kg.
Rock octopus Cartagena style	18,50€
Candied artichoke flower with egg yolk, wagyu beef and Ruperto cheese cloud	6€
Broken eggs with ham and spring garlic	15,50€
Broken eggs with striped prawns from Huelva, crispy potatoes and oil from their heads	17,50€
Mature beef meatballs with their sauce	11€
Beef cheek cannelloni with truffle béchamel, its stew sauce and Ruperto cheese	12,50€
Fried eggs with Parmesan Duroc sausage, confit baby garlic, and fries	13,50€
Patatas Bravas Fried Potatoes with Spicy Brava Sauce and a Touch of Garlic	9€

SALADS

Sliced raff tomato with extra virgin olive oil, piparra pepper, olives and pickled onion	12€
'Clemente' Salad Mullet roe, cured tuna, bonito, grilled lettuce hearts, tomato and pickles	16€
'Awesome' Salad Lettuce, premium tomato, asparagus, bonito belly, egg and pickles.	14,50€
Caesar salad Milanese-style pork shoulder, romaine lettuce, pork belly and Tallante cheese	12,75€
Cured Tuna Salad Roasted peppers, seasonal tomatoes and pickles	14,50€

MEATS

Steak Tartare on roasted bone marrow with 'El abuelo Ruperto' cheese	22€
Veal loin cutlet with egg yolk and garnish	23€
Braised pork cheek in red wine with truffled potato parmentier	16€
Grilled Iberian pork shoulder with roasted peppers and potatoes	18,50€
Segureño IGP Lamb Shoulder Recommended for 2 people	36€
Grilled veal entrecote (450gr)	26€
T-bone steak by weight Corte french rack (500gr)	65€/Kg.
Beef Smash Burger Pulled pork, bacon jam, smoked Idiazabal cheese on brioche bread	12,50€
Beef tenderloin in red wine Foie gras supplement	26€ +4€

RICE D.O. CALASPARRA

Iberian pork, foie gras and mushrooms	16€/p
'A Banda' Red prawns, squid and fresh fish from the market	16€/p
Caldero with fresh fish from the market Traditional rice cooked in fish broth	16€/p

PASTAS

Bolognese ragù, oxtail and cured Ruperto	12€
Pappardelle with tomato sauce, squid, prawns and bluefin tuna with garlic and parsley	14€

FISH

Ask about our recommendations for fresh fish from the market

Cod and vegetables in tempura with roasted red pepper sauce	19€
Tuna tataki with ponzu sauce	24€

STEWS

Oxtail Available every day	22€
Lentils Tuesday	12€
Complete stew Wednesday	16€
Marmite Thursday	12€
Pinto beans with chorizo Friday/Saturday/Sunday	16€
White beans with clams Friday/Saturday/Sunday	19€

DESSERTS

Rice pudding with meringue milk ice cream	5,50€
'Tarta de la abuela' Creamy chocolate cake with cookies	6,50€
Chocolate and miso brownie With vanilla ice cream	6,50€
Cheesecake with raspberry ice cream	6,50€
Egg custard pudding	4,50€
Brioche French toast with toasted sugar ice cream	6,50€
Ice cream 1 scoop	3,50€
Ice cream 2 scoops	6,50€

Consume responsibly; avoiding waste is everyone's responsibility.

As part of our commitment to combating food waste (Ley 1/2025), we offer you the option of taking any uneaten food home free of charge. Please ask a staff member for your container.

CHECK OUR ALLERGENS*

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