



la Cartela

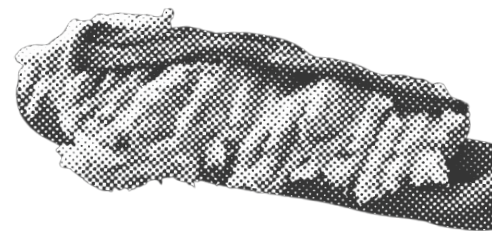
TABERNA CARTAGENERA

Appetizers

Seared Flambéed Salmon, Red Mojo Sauce and a Touch of Lime Caramelized salmon tartare with a touch of lime and chili strands	3,85€
Classic Marinera with Anchovy "OO" Authentic "OO" Cantabrian anchovy	2,75€
Sailor with Mediterranean Anchovy	2,75€
Petaca Chico Almadraba Bluefin Tuna Tartare Marinara Dressed with extra virgin olive oil, soy sauce and chives	3,85€
Marinera "Bicycle" with Grated Egg	2,50€
Chicken Skewer with Japanese Sauce Chicken meatballs stir-fried with teriyaki and crispy onions	4,00€
Beef Cheek Croquettes Traditional Braised Beef Cheek Croquettes	2,50€
Iberian Ham Croquette Croquettes with Authentic Iberian Ham from the Pedroches Valley (Córdoba)	2,50€
Mushroom and Truffle Croquette	2,50€
Cod croquette Desalted cod croquette with garlic and parsley	2,50€
"Explorer" with Mushrooms and Foie Classic Cartagena-style preparation with a sweet and savory touch	4,75
Tiger (Spicy Mussel Roll in Brick Pastry) with Smoked Eggplant Classic Tiger Mussel, with its Spicy Touch and Aioli	4,50€
Murcian-Style Roasted Octopus Taco Oven-roasted octopus with beer, coñac y EVOO	3,75€
Smoked Sardine Toast Classic Murcian-style roast, beer, cognac and extra virgin olive oil	4,00€

Cold Starters

Salmon, Mango and Yogurt Tartare House-Marinated Salmon Timbal with Kimchi, Soy Sauce, Yogurt Sauce and Mango Topping	18,50€
Iberian Ham Board Iberian acorn-fed ham from the Pedroches Valley (Córdoba)	22,00€ Half 15,50€
Abuelo Ruperto y Abuelo Pepe's KM.0 Cheese Board with Quince, Walnuts and Grapes	18,00€ Half 12,00€
Steak Tartare with Bone Marrow Classic Beef Tartare, Freshly Made, on a Charcoal-Grilled Bone Marrow	22,50€



Almadraba Petaca Chico Bluefin Tuna Tartare with Fried Egg and Potatoes with a Touch of Kimchi	21,00€
"Nam Tok" of Petaca Chico Bluefin Tuna Typical Thai street food preparation. Tempura-battered red tuna tataki with a fresh and spicy dressing.	19,00€
Russian Salad Homemade with Pickles and Topped with Breadsticks	7,00€ Half 5,00€
Almadraba Petaca Chico Bluefin Tuna Tartare with Caramelized Foie Gras, Sesame and Red Wine Reduction from the Region Tuna Timbale Marinated with Sesame and Caramelised Foie Gras	22,50€

Hot Starters

Sautéed Artichokes and Mushrooms with Diced Foie Gras in a Smooth Carbonara Cream Sauce	17,00€
Regional Vegetable Chop Suey with Prawns, Oyster Sauce and Ginger Stir-fried Shrimp and Vegetables, Oriental Style	18,50€
Garlic Octopus with Pork Belly and Mashed Potatoes Sautéed with garlic and spicy paprika oil	19,00€
Bravas Potatoes "The Classics" Homemade Fries with Brava Sauce and a Touch of Sriracha	9,00€ Half 6,00€
Brioche de "Birria Mexicana" with Chipotle mayonnaise, and red onion Pork cheek cooked for 18 hours in the Mexican style with a spicy touch of chipotle	13,50€
Prawns and Artichokes in Garlic Sauce with Fried Egg Stir-fried prawns and artichokes in a wok with garlic and chili pepper, topped with a fried egg.	17,50€
Potatoes with "Chili Sauce" Potato Wedges with Brava Sauce and Spicy Bolognese sauce	11,50€
Seasonal Vegetables Stir-Fry with Cod Roe, Romesco Sauce and Poached Egg Stir-fried seasonal vegetables in a wok, finished with grated roe cooked at low temperature	14,00€
Stuffed Squid in Marinara Sauce with Seafood Purée Classic preparation with chopped Iberian ham and boiled egg on a marinara sauce	19,50€

Andalusian-style Squid with Black Alioli and Padrón Peppers 16,50€

Chopped and Fried Squid with Chickpea Flour, Padrón Peppers and Black alioli

Sweet Chili Chicken Wings 12,00

Cooked at a Low Temperature and a Strong Seal

Michirones 8,00€

One of our typical dishes from Cartagena, cooked over a slow fire

Fish and Chips Cartageneros 14,00€

Mediterranean Fried Boquerón with Potatoes, topped with Tartar Sauce and Lime

Broken Eggs with Iberian Ham, Potatoes, Baby Garlic and Truffle 15,00€

Confit potatoes sautéed with spring onions and Iberian ham, topped with a fried egg and truffle sauce

Rock Octopus Confitado 18,00€

Half a confit rock octopus with black pepper cream and potato chips

Salads

Salmon Lap Thai Salad 16,50€

Marinated salmon salad with a Thai dressing of lime, ginger, oil, chili, and mint. Accompanied by mango and edamame. Fruca lettuce, a regional supplier

Half 9,50€

Salted Bonito and Seasonal Tomatoes Salad 16,50€

Tomato Salad from Our Region, Salted Bonito from the Region and a Good Garum and Pickle Dressing, drizzled with EVOO

Half 9,50€

Caesar Salad with Fried Chicken and Shredded Cheese 16,50€

Classic Caesar Salad, with Fried Chicken, Iberian Pancetta and Cured Sheep Cheese. Served with Caesar Sauce (Vegetarian Option Available)

Half 10,25€

Burrata Salad, Tomatoes with Tapenade 16,50€

With a mix of local tomatoes, sun-dried tomatoes, tapenade, green pesto, and toasted pine nuts

Warm Goat Cheese Salad 16,50€

Lettuce, grapes, mix of nuts, cherry tomatoes, balsamic cream and crisp puff pastry. With honey balsamic vinaigrette

Rice D.O. Calasparra

Made to order, please ask the waiter – Min. 2 servings

Seafood Rice 16 p/p

Tuna, Squid, Mussels and Shrimp (All Peeled)

Iberian Pork, Mushrooms and Foie Gras 16 p/p

De Pluma, Mushrooms, Artichokes, Peppers and Foie

Rice with Vegetables and Cod 16 p/p

"El Barquero" Cod, Pepper, Spring Garlic, Artichokes, Baby Broad Beans and Peas

With Bread

National Squid Sandwich with Alioli 10,50€

Breaded and Fried Squid with a Touch of Alioli and Garlic-Oil

Pepito of Beef Entrecote with Italian Pepper 11,00€

Beef Sirloin Steak, Butter and a Touch of Mustard

"Awesome" Iberian Pork Jowl Sandwich 10,00€

Confit Iberian pork jowl (12 hours), with sautéed spring onions and fresh arugula

Complete Hamburger with Truffle Cream 14,00€

180gr. Of 100% Beef Burger, Lettuce, Bacon and Bourbon Onion with Truffle Cream

Chicken Burger with a touch of Tika Masala 12,00€

160g Chicken Burger, with Potato Bun and an Oriental Combination of Yogurt, Arugula and Tikka Masala

Fish

All dishes come with garnish

Grilled Almadraba Bluefin Tuna Petaca Chico 22,50€

160g Tuna Loin, Seared on the Grill

Tempura Sea Bass (Lubina) 17,00€

Deboned sea bass, fried in tempura, served with mashed potatoes, sautéed vegetables, and pico gallo

Rodaballo al horno with Meunière de Piparras 24,00€

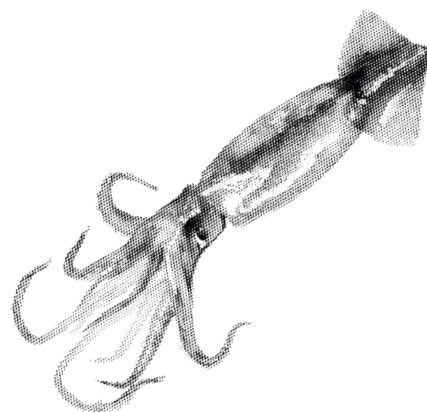
Half a Grilled Turbot with Butter, Garlic and Lime Sauce

Cod "Encebollao" El Barquero 23,50€

Confit cod in potato cream, ñora pepper and caramelized onion

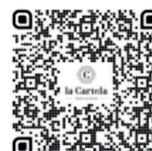
Salmon with Marisco purée 16,50€

Grilled Salmon with confit piquillo peppers and red mojo sauce



Allergens

*The presence of traces of allergens and intolerances in food or dishes cannot be guaranteed, if you have any intolerances or allergies, please inform your server when making your reservation.



Meat

All dishes come with garnish

Cachopo de Ternera 600g piece. Stuffed with Iberian ham, Manchego cheese and piquillo peppers. Served with mushroom sauce	31,50€
Cachopín Stuffed With Blue Cheese Rolled cachopo stuffed with caramelized onions, mushrooms and blue cheese	21,00€
BBQ Pork Ribs Slow-cooked pork ribs (24 hours) with BBQ sauce and grilled, served with corn and coleslaw.	16,75€
Beef Tenderloin "Gran Hotel" Beef tenderloin with foie gras sliver, Iberian ham and its own juice	24,00€
Beef Sirloin Steak (aprox 400 gr)	29,00€
Ribeye Steak of Friesian Beef (aprox 600 gr)	38,00€
Roasted Spicy Chicken with Cantonese Rice With asparagus and Iberian pork jowl. Cooked for 12 hours at low temperature and finished on the grill	17,00€
Iberian Pluma a la Brasa Approximately 220g of Iberian Pork Feather	18,50€
Boneless Leg of Lamb, Slow Roasted with Mushroom Couscous Boneless, pressed and cooked 36h sous-vide, finished on the grill with its juices	22,00€
Suckling Pig Timbale with Garlic 'Cabañil' Potatoes Deboned caramelized suckling pig over garlic 'cabañil' potatoes and smoked eggplant purée	22,00€

For Children

Pasta (to choose, with cheese on the side)	
With Fried Tomato	7,50€
Bolognese	8,50€
With Tuna and Tomato	8,50€
Two Fried Eggs with French Fries	7,50€
Frankfurt sausages with Fried Egg and French Fries	9,00
Chicken Nuggets with French Fries	7,00€

Desserts

All our desserts are homemade and served with artisan ice cream from Cartagena

Hot Chocolate Brownie with Toffee Ice Cream Combination of Unmistakable Flavors of Chocolate and Caramel	6,50€
Baked Cheese Cake with Orange Ice Cream With a touch of Goat Cheese	6,50€
Fried Milk with Nougat Ice Cream Characteristic Dessert from Cartagena, where Citrus Touches of Lemon, Milk and Cinnamon are combined	6,50€
Black Panther with Chocolate Ice Cream Perfect dessert for chocolate lovers	6,50€
'Asiático' Tiramisu with Mocha Ice Cream A Different Way to Try Our Local 'Asiático' Coffee	6,50€
Brioche French Toast with Honey Ice Cream Melosa Torrija de Brioche Bread	6,50€



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