



RESTAURANTE LA TAPERÍA DE CASA TOMÁS

ALLERGENS



PLAZA JUAN XXIII CARTAGENA 30201

TLF RESERVATIONS: +34 968 52 86 14

EMAIL: INFO@GRUPOCASATOMAS.ES

Recommendations

SALADS

CLEMENTE SALAD [ROE, BONITO, TUNA JERKY, LETTUCES AND TOMATO RAFF] 12,00€

SEAFOOD

QUISQUILLA [SMALL SHRIMP] 100 GR 16,00€

CARTAGENA-STYLE OCTOPUS 18,50€

OCTOPUS A LA GALLEGA* [Potato, salt and paprika] 18,50€

SHRIMP IN A GARLIC SAUCE 14,00€

CLAMS WITH GARLIC / WITH PINE NUT / A LA MARINERA* [PORTION] 18,00€

SMALL SCALLOPS 6 UNITS 18,00€

FRESH RED PRAWN FROM GARRUCHA 100GR 17,00€

GRILLED OR ANDALUSIAN STYLE NATIONAL SQUID [BY WEIGHT] 55,00€/KL

OYSTER Nº2 4,00€

FISHES

COD COOKED WITH ONIONS 14,50€

WILD SEA BREAM [HALF OR WHOLE] 68,00€/KG

WILD SEA BASS FROM ESTERO 1500/2000 GR [HALF OR WHOLE] 68,00€/KG

GRILLED AMBERJACK [PORTION] 24,00€

TELEOST FISH [PORTION] 25,00€

TURBOT [PORTION] 25,00€

GROUPEL [HALF OR WHOLE] 68,00€/KG

STEWES

CONSOMMÉ WITH TURKEY MEATBALLS 6,00€

MEATS

LAMB CHOPS 16,00€

BEEF TENDERLOIN 22,00€

BAKED LEG OF KID [YOUNG GOAT] 22,00€

BAKED KID SHOULDER [YOUNG GOAT] 22,00€

BAKED KID SHOULDER [YOUNG GOAT] 22,00€

SEGOVIAN-STYLE PIGLET 21,00€

PAELLA

PAELLA WITH LOBSTER [MIN 2 PAX] 20,00€

SEAFOOD PAELLA [MIN 2 PAX] 14,00€





Our bar in portions

IBERIAN HAM CROQUETTE [4 UNITS]	7,00€
COOKED LACON* WITH BLACK PEPPER AND LEMON <small>*Shoulder of pork - Typical spanish tapa</small>	8,50€
CLASSIC MARINERA* <small>*Ring-shaped breadstick with spanish potato salad - Typical tapa of the region</small>	1,75€
MOJETE MURCIANO* WITH RED ONION, BLACK OLIVE AND GREEN GARLIC <small>*Typical salad of the region</small>	3,50€/6,00€
MULLET ROE WITH ALMONDS 100GR	18,00
BODEGA HAM 18 MONTHS CANILES GRANADA [ALONE / WITH CHEESE]	9,50€/12,50€
ACORN-FED IBERIAN HAM 100% CORDOBA RED LABEL 50% RACE	20,00€
PURE CURED SHEEP CHEESE [PORTION]	9,00€
GRILLED CHEESE LOG WITH TOMATO JAM	7,00€
CHEESE PLATTER OF LA LECHERA DE BURDEOS	16,00€



Starters

COD SCRAMBLED WITH CARAMELIZED ONION, PINE NUTS, GREEN GARLIC AND ITS 'PIL PIL SAUCE'	9,75€ / 12,50€
SPANISH BROKEN EGGS WITH IBERIAN HAM	11,50€
CLAMS WITH GARLIC / PINE NUTS / A LA MARINERA* [PORTION]	16,00€
SAUTÉED ARTICHOKE WITH FOIE, PINE NUTS, GREEN GARLIC, PARMESAN CHEESE SLICES AND RED WINE SAUCE	9,50€ / 12,00€
CARTAGENA-STYLE GRILLED OCTOPUS	12,50€ / 18,50€
BAKED OCTOPUS	18,50€
GRILLED OR ANDALUSIAN STYLE NATIONAL SQUID [BY WEIGHT]	55,00€ /KG
VARIED FRIED FISH	15,00€
GARLIC JUMBO PRAWN TAILS	14,00€



Salads

BONITO WITH TOMATO RAFF, RED ONION AND DRESSED OLIVES	9,00€
CLEMENTE SALAD [ROE, BONITO, TUNA JERKY, LETTUCES AND TOMATO RAFF]	12,00€
PEELING TOMATO SALAD WITH CANUTERA FRIGATE TUNA AND STALKS	10,00€
CAESAR SALAD	10,50€
GOAT CHEESE LOG SALAD WITH PINE NUT VINAIGRETTE	10,50€





Meats

GRILLED SECRETO* (PORTION OR PLATTER) *A pork cut	12,50€/16,00€
LAMB RIBS SAUTÉED WITH GREEN GARLIC	16,00€
FEMALE BEEF ENTRECOTE 350GR APPROX.	18,50€
FEMALE VEAL STEAK LESS THAN 1 YEAR OLD	45,00€/KG
BEEF TENDERLOIN	22,00€
CUBES OF BEEF TENDERLOIN WITH GREEN GARLIC AND POTATOES	22,00€

Every Sundays and Holidays

ROAST LAMB	14,00€
KID SHOULDER [450GR APPROX.]	22,00€
MIGAS* WITH SOBRASSADA AND EGG *Typical tapa of the region	10,00€

Meats on demand

ROAST SUCKLING LAMB	22,00€
SEGOVIAN-STYLE SUCKLING PIG	21,00€
ROASTED KID SHOULDER'S LEGS	22,00€



Paella

MIN 2 PERSON

PAELLA WITH SECRETO*, ARTICHOKEs, MUSHROOMS AND GREEN GARLIC.	12,00€
CALDERO* PAELLA WITHOUT / WITH FISH *Typical rice dish of Cartagena with fish and ñora [sweet red pepper]	11,00€/13,00€
PAELLA A BANDA* [ALL PEELED] *Shelled seafood - Typical rice dish of the region	14,00€
PAELLA WITH LOBSTER [ON DEMAND]	20,00€
PAELLA WITH SEAFOOD	14,00€



Fishes

ASK FOR RECOMMENDATIONS FROM THE FISH MARKET

EXTRA LOIN OF COD A LA VIZCAINA OR ENCEBOLLADO* [*Cooked with onions]	14,50€
GRILLED OR A LA MARINERA* TURBOT WITH PRAWNS	20,00€/25,00€

GARNISH

- BAKED POTATOES SLICES WITH PIMIENTOS DE PADRÓN* [SMALL GREEN PEPPERS]
- FRENCH FRIES BASTON WITH PIMIENTOS DE PADRÓN* [SMALL GREEN PEPPERS]
- CHOPSUEY OF VEGETABLE AND SOYA BEAN





Desserts

HOMEMADE DESSERTS

CUSTARD WITH BISCUIT	2,50€
RICE PUDDING	3,00€
CHOCOLATE CAKE WITH COOKIES WITH HOT CHOCOLATE AND A SCOOP OF VANILLA ICE CREAM	4,50€
FRENCH TOAST WITH ICE CREAM	5,50€
COFFEE ESPRESSO 43	2,50€
BAKED CHEESECAKE	5,50€
HOT APPLE PIE WITH ICE CREAM	5,70€
PAN DE CALATRAVA* WITH NOUGAT ICE CREAM *Typical dessert of the region	4,00€
VANILLA FLAN	3,00€
ICE CREAM BALL	2,50€



Vermouth and digestives

VERMOUTH	2,50€
PACHARÁN	3,00€
LIQUORS	2,00€
DRINKS	6,00€
PREMIUM DRINKS	6,50€





“WINE LIST”

CASA TOMÁS
– *Grupo desde 1936* –

“RED WINES FROM THE REGION OF MURCIA”



CARCHELO CIENTO 80

12 months French oak. Monastrell, Syrah, Cabernet Sauvignon and Tempranillo. A wine with fruity aromas, enveloped by soft spicy notes such as liquorice and black pepper. Well structured, complex and tasty.

18 €

ALTICO CRIANZA

Singular vineyards. Mono varietal Syrah aged for 12 months in French oak and 12 in the bottle. Fruity and floral refreshing and silky.

18 €

RANGO CRIANZA ECOLOGIC

Monastrell pie franco and syrah. More than 50 years, aging in French and American oak. Ripe fruit, roasted and smoky notes.

18,50 €

DE NARIZ

Monastrell. Bodegas Barahonda – DO Yecla. Ungrafted vineyards with more than 50 years old at more than 850 meters of altitude, aged in 500 litre barrels for 8 months. It is balanced and round in the center of the mouth. Fruit of the plant's own regulation.

18,50 €

EL BORDE 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. The aging takes place between 10 and 12 months in 500-litre bushels. Bewitching, the perfume reveals aromas of crisp red and black berries, cherry, liquorice and spicy notes..

18,50 €

JUAN GIL

Aged for 12 months in French oak 100% Monastrell eco. It is a wine with an intense red color. Very aromatic. Aromas of ripe red fruit, raisins, spices and a touch of toast from the barrel predominate.

19,50 €

SANTA DO YECLA

90% Monastrell and 10% Garnacha Tintorera. 14 months in new French and American oak. Ripe fruit and spices on a smoky background on the nose, on the palate juicy fruit.

22 €

BRUTO

Red wine produced by Bodega Juan Gil in the D.O. Jumilla. Bruto is a monovarietal of the Monastrell grape that has fermented in stainless steel tanks for 25 days at a controlled temperature, and it is subsequently aged in French and American oak for 24 months. Aromas of ripe black fruit and chocolate appear on the nose. Voluminous and dense on the palate. Liqueur and balanced. Long and persistent finish.

45 €

CLIO

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

60 €



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“RED WINES D.O. RIOJA”



HALLAZGO

Tempranillo. Fresh, dry, light intensity, easy to drink.

15 €

2,50 €

RAMÓN BILBAO CRIANZA

Tempranillo. Aging 14 months. Claret red, with aromas of fresh black fruit such as blackberry, licorice and sweet notes of nutmeg. On the palate it is intense.

17 €

3 €

BAIGORRI CRIANZA

Tempranillo (90%), Garnacha (5%) and others. Aged for 14 months in French (90%) and American (10%) oak barrels. Intense cherry colored wine with a medium-high layer. Aromas of black fruit and stewed fruit, spices and dairy predominate.

19,50 €

BAIGORRI BELUS

Bodegas Baigorri, Samaniego - Rioja Alavesa. Mazuelo, Tempranillo and Garnacha varieties. Long fermentation in stainless steel tanks, malolactic fermentation in French oak barrels and aging in new French oak barrels, which lasts for 8 months.

28 €

BAIGORRI GARNACHA

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

32 €

RAMÓN BILBAO EDICION LIMITADA

100% Tempranillo. Ruby red wine with notes of black grapes, ripe and aged in noble barrels for 15 months. On the palate, it is long, with weight and presence of the terroir.

20 €

MARQUES DE MURRIETA RESERVA

83% Tempranillo, 9% Graciano, 6% Mazuelo, 2% Garnacha. 20 months in American oak barrels. Wide range of aromas of ripe red fruit with nuances of dried violets, red pepper, thyme and graphite. On the palate, it is intense, tremendously expressive and well-armed, with a great load of fruit and a long finish.

28 €

RAMÓN BILBAO RESERVA ORIGINAL

Tempranillo 20 months of aging in French oak. 100% Tempranillo and some loose strains of white varieties (Malvasía and Garnacha). Cherry red wine with a high layer. Blackberry and liquorice aromas with notes of clove and graphite. On the palate, with a sensation of plums, balsamic and mineral.

30 €

IZADI EL REGALO

Coupage of the Tempranillo (90%) Graciano, Garnacha and Mazuelo varieties (10% between the three). Red wine aged in wood, 20 months in French and American oak barrels.

28 €

MUGA CRIANZA

Tempranillo, Garnacha, Mazuelo and Graciano. French and American oak, aged for 22 months.

24 €

LA CANOCA

Baigorri parcel wine. 10 months in new French oak, vines over 60 years old. Ripe fruit and spice balanced and fresh on the palate.

30 €



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“RED WINE D.O. RIBERA DEL DUERO”



MELIOR DE MATARROMERA TINTO ROBLE

100% Tempranillo. Red fruit, liquorice, coffee or vanilla. Voluminous and intense on the palate, fruity sensations and hints of cocoa, coconut and vanilla.

18 €

TAMIZ

Teofilo Reyes Winery. 6 months in French oak.

18 €

EL ILUSIONISTA ROBLE

6 months in French and American oak.

INTERNATIONAL WINE & SPIRIT COMPETITION 2022. BRONZE Medal. 88 pts

18 €

CARMELO RODERO ROBLE

Vinto fino - Crianza at Barrel Aging 9 months

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

19,50 €

MONTECASTRO

95% Tinto Fino-5% Merlot. Yield: 30hl/ha after selection.

Aging time: 16 months in French Oak barrels

25 €

PAGO DE CAPELLANES CRIANZA

Tempranillo - 5 months of aging

Young, cheerful and fresh, with vibrant acidity

33 €

CRUZ DE ALBA CRIANZA

Tempranillo 15 months of barrel aging

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

24 €

MATARROMERA CRIANZA

Tempranillo. 12 months of aging

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

33 €

3 €

PAGO DE CARROVEJAS

93% fine red wine, 4% Cabernet sauvignon- 3% merlot- 12 months of aging

Intense, elegant, structured, a resounding and vibrant wine

40 €

HACIENDA MONASTERIO

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

18 months in French oak barrels from Allier.

45 €



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“RED WINE OTHERS D.O.”



ABADÍA RETUERTA SELECCIÓN ESPECIAL

Tempranillo, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot and Garnacha
Wine from the Land of Castilla y León - Sardon de Duero
12 months in French and American oak barrels

36 €

MAURO

90% Tempranillo, 10% other varieties. Land of Castile and Leon
Aged for 15 months in foudres and French and American oak barrels of different ages.
Tasting Notes: Bright cherry red colour. Exuberant nose with a dominant presence of generous red fruit on a floral background. Oily and delicate with impeccable ripeness of well sifted tannins that wrap an opulent and balanced whole.

44 €



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“WHITE WINES”



TRENZONES

Verdejo.

Herbaceous with citrus notes on the nose and fresh, with good acidity on the palate

15 €

2,50 €

CONTRAPUNTO

Albariño.

Young and fruity, on the palate it is light, fresh with sparkling acidity.

17 €

2,90 €

JUAN GIL

Dry wine obtained from Moscatel of small grain vineyards, located on hills at an altitude of approximately 700 meters, in the Aragona Valley, north of Jumilla, where limestone land, a dry climate and many hours of sun exposure create an ideal microclimate for growing this variety.

16 €

RAMÓN BILBAO VERDEJO

Verdejo. Notes of ripe fruit, almost compote, along with delicate herbal tones and aniseed touches. On the palate, it is cheerful and expressive but with a glyceric and structured touch where a pleasant minerality with balsamic and subtle confectionery notes.

16 €

SEÑORIO DE LIZINIA SOBRE LIAS

Verdejo with a slight passage through wood that, together with the servant of its lees, achieves a perfect balance between nose and mouth. Great aromatic intensity, clean and flawless, ideal to enjoy with any type of food.

16 €

ÁLCEÑO JUMILLA

Sauvignon blanc. Passage through wood 3/4 months in French oak.
Tropical notes and nuts, fresh and balanced on the palate.

18,50 €

LÓPEZ CRISTÓBAL ALBILLO

100% Albillo. Aging in barrels: 3 months in French oak barrels and 6 in the bottle. Golden yellow colour. Fresh and elegant on the nose, with toasted touches of great harmony. Balanced on the palate, with a long and persistent finish. Serious wine, prepared to age in the bottle.

22 €

REGINA VIARUM

Godello of the Ribera Sacra. 6 months on lees in French oak foudre.

Peñín Guide Wines of Spain 2022, 91 points, more than 4*.

BERLINER WINE TROPHY 2021: GOLD Medal

On the nose with ripe fruit, balanced on the palate with a silky and ample body.

18 €

MUGA

Viura, white garnacha and malvasia from La Rioja. This wine has a nice straw yellow color.

On the nose it is intense and complex, with floral aromas (white flowers, jasmine), stone fruit (peach), citrus (grapefruit, lemon), pear, apple and banana appearing. Very fine and elegant.

18 €

FINCA CALVESTRA

100% Meseguera. Bodega Mustiguillo is located in Terrerazo-Utiel (Valencia) and has 87 hectares of its own vineyard in Pago El Terrerazo, a terroir that, due to its uniqueness, has enjoyed since 2010, with the privilege of being a new D.O.P., also named Vino de Pago.

22 €

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“WHITE WINES”



BRUNO MURCIANO LAS BLANCAS

16 €

5 autochthonous grape varieties from Valencia. 61% Marisacho, 9% Macabeo, 10% Malvasía, 12% Merseguera and another 8% Moscatel. On the palate, it is a dry wine with a pleasant texture and a flavor full of freshness, as well as a captivating finish.

GRAN BAZAN ETIQUETA VERDE

22 €

Aromas of pome and peach, citrus peel, orange blossom and fresh grass. Its power and unctuousness stands out. It is shown alive and with a personal saline finish.

MAR DE FRADES

22 €

Albariño. DO Rias Baixas. Fresh, green fruit and citrus, pleasant acidity with power and structure.

GRAN BAZAN AMBAR

25 €

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

GRAN VINO PAZO BARRANTES

50 €

100% the Galician winery of Marques de Murrieta. After an exhaustive selection, the grapes are destemmed and gently and slowly pressed in a pneumatic press. After fermentation, it remains for 2 months with the fine lees in the stainless steel tank. 7 months in stainless steel tanks, 15% in acacia wood barrels and 16 months in the bottle.

QUINTA DO SIL

19 €

Godello, Valdeorras. Quinta do Sil is the result of a dream, to be able to produce wines in this great, complex, aromatic white wines area with a lot of personality.



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“ROSÉ AND SPARKLING WINES”



BAIGORRI ROSADO

The Baigorri Rosado is a versatile and greedy wine capable of adapting to endless situations. In its elaboration, grapes of the Tempranillo and Garnacha varieties are used.

15 €

CAVA RIMARTS 18 BRUT - DO CAVA

Xarelló, Macabeu, Parellada – 18 months of aging minimum
Lemon yellow color with elegant and persistent medium bubbles.
Fresh aroma highlighting flowers and herbaceous. On the palate it is broad, creamy and with a good balance between sugar and acidity

19 €

MAESTRY DEL CASALE – LAMBRUSCO ROSADO

Lambrusco. Bright rosé, with fruity and fresh aromas on the palate with its characteristic needle.

12 €

JUVE CAMPS RESERVA

Family Reserve. Organic

25 €

CONDE DE HARO BRUT VINTAGE

Cava Brut from Bodegas Muga, one of the most emblematic wineries in Haro and one of the few Spanish wineries that has its own cooperage.
This cava is a coupage of the Viura (90%) and Malvasía (10%) grape varieties from the winery's own vineyards located in high areas on north-facing slopes.

28 €

MÖET CHANDON

Brut imperial

55 €

VEUVE CLICQUOT

Brut

58 €



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“FORTIFIED WINES”



FINCA COLOSIA

Palomino.

Aging in flower for a minimum of 3 years. Golden color with a delicate and pungent aroma, saline and almond-shaped, light on the palate.

2,80 €

MANZANILLA COLOSIA

Palomino.

Minimum aging of 3 years with the soleras and criaderas' system.

Bright yellow color, with elegant and saline aromas. On the palate it is fresh with fine bitterness and very balanced.

2,80 €

CREAM COLOSIA

Pedro Ximenez, Palomino.

Minimum aging of 4 years. Sweet wine obtained from oloroso. Dark color. Pungent and full-bodied aroma

4 €



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