

# RESTAURANTE LA TAPERÍA DE CASA TOMÁS



DIRECCIÓN: PLAZA JUAN XXIII  
CARTAGENA 30201  
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## RECOMMENDATIONS

DUCK AND FOIE CANNELLONI	7,00€
PIG TROTTERS WITH IBERIAN HAM	12,00€
COOKED LITTLE SHRIMP 100GR	10,00€
STEAMED MUSSELS	8,00€
JAPANESE CLAM WITH GARLIC / WITH PINE NUT / A LA MARINERA* [PORTION]	16,00€
FRENCH OYSTER [UNIT]	3,00€
SEA BASS [PORTION]	12,00€
ANCHOVIES IN VINEGAR [DOZEN]	8€
EXTRA LOIN OF COD	14,50€
FRIED PETER'S FISH [PORTION]	18,00€
TELEOST FISH [PORTION]	18,00€
GROUPER [PORTION]	18,00€
SOFT ROE [PORTION]	18,00€
GALICIAN BLONDE BEEF STEAK	69€/kg
ANGUS BLACK STEAK	69€/kg



## OUR BAR IN PORTIONS

IBERIAN HAM CROQUETTE [4 UNITS]	6€
COOKED LACON* WITH BLACK PEPPER AND LEMON *SHOULDER OF PORK - TYPICAL SPANISH TAPA	8,5€
CLASSIC MARINERA* *RING-SHAPED BREADSTICK WITH SPANISH POTATO SALAD - TYPICAL TAPA OF THE REGION	1,75€
MOJETE MURCIANO* WITH RED ONION, BLACK OLIVE AND GREEN GARLIC *TYPICAL SALAD OF THE REGION	3,5€ / 6€
MULLET ROE WITH ALMONDS 100GR	12€
BODEGA HAM 18 MONTHS CANILES GRANADA [ALONE / WITH CHEESE]	9,5€ / 12,5€
ACORN-FED IBERIAN HAM 100% CORDOBA RED LABEL 50% RACE	18€
PURE CURED SHEEP CHEESE [PORTION]	9€
GRILLED CHEESE LOG WITH TOMATO JAM	7€
NATIONAL CHEESE PLATTER OF LA LECHERA DE BURDEOS	11€
INTERNATIONAL CHEESE PLATTER OF LA LECHERA DE BURDEOS	16€

## STARTERS

COD SCRAMBLED WITH CARAMELIZED ONION, PINE NUTS, GREEN GARLIC AND ITS 'PIL PIL SAUCE'	9,75€ / 12,5€
SPANISH BROKEN EGGS WITH IBERIAN HAM	10,75€
JAPANESE CLAM WITH GARLIC / PINE NUTS / A LA MARINERA* [PORTION]	16€
SAUTÉED ARTICHOKE WITH FOIE, PINE NUTS, GREEN GARLIC, PARMESAN CHEESE SLICES AND RED WINE SAUCE	9,5€ / 12€
CARTAGENA-STYLE GRILLED OCTOPUS	9€ / 13€
NATIONAL GRILLED OR ROMAN-STYLE SQUID	16€
ROMAN-STYLE CUTTLEFISH	9€ / 13€
VARIED FRIED FISH	15€
GARLIC JUMBO PRAWN TAILS	12,5€

## SALADS

BONITO WITH TOMATO RAFF, RED ONION AND DRESSED OLIVES	9€
CLEMENTE SALAD [ROE, BONITO, TUNA JERKY, LETTUCES AND TOMATO RAFF]	12€
PEELING TOMATO SALAD WITH CANUTERA FRIGATE TUNA AND STALKS	9,75€
CAESAR SALAD	10,5€
GOAT CHEESE LOG SALAD WITH PINE NUT VINAIGRETTE	10,5€

## MEATS

IBERIAN SECRETO* [PORTION OR PLATTER] *A PORK CUT	12,5€ / 16€
LAMB RIBS SAUTÉED WITH GREEN GARLIC [6 UNITS]	12,5€
FEMALE BEEF ENTRECOTE 350GR APPROX.	17,5€
FEMALE VEAL STEAK LESS THAN 1 YEAR OLD	38€/KG
BEEF TENDERLOIN	19€
BONELESS LOW TEMPERATURE SUCKLING PIG	18€
CUBES OF BEEF TENDERLOIN WITH GREEN GARLIC AND POTATOES	18€
SAUCES	
RED WINE AND FOIE SAUCE	+2,5€
SPANISH SAUCE	+1,5€
PEPPERCORN SAUCE	+1,5€
CABRALES* (*SPANISH BLUE CHEESE SAUCE)	+2€

## EVERY SUNDAYS AND HOLIDAYS

ROAST LAMB	14€
KID SHOULDER [450GR APPROX.]	20€
MIGAS* WITH SOBRASSADA AND EGG *TYPICAL TAPA OF THE REGION	10€

## MEATS ON DEMAND

ROAST SUCKLING LAMB	22€
SEGOVIAN-STYLE SUCKLING PIG	21€
ROASTED KID SHOULDER'S LEGS	19€



## RICE (MINIMUM 2 PEOPLE)

RICE WITH SECRETO*, ARTICHOKEs, MUSHROOMS AND GREEN GARLIC. *A PORK CUT	10,5€
CALDERO* RICE WITHOUT / WITH FISH *TYPICAL RICE DISH OF CARTAGENA WITH FISH AND ÑORA (SWEET RED PEPPER)	10€/12€
RICE A BANDA* [CUTTLEFISH, SHRIMP AND MUSSELS] *SHELLED SEAFOOD – TYPICAL RICE DISH OF THE REGION	11€
RICE WITH VEGETABLES, GREEN GARLIC AND CHICKEN	9,75€
RICE WITH LOBSTER [ON DEMAND]	18€

## FISH

### ASK FOR RECOMMENDATIONS FROM THE FISH MARKET

EXTRA LOIN OF COD A LA VIZCAINA OR ENCEBOLLADO* (*COOKED WITH ONIONS)	14,5€
SALT-CRUSTED OR GRILLED SEA BREAM	11€
SALT-CRUSTED OR GRILLED SEA BASS	12
GRILLED OR A LA MARINERA TURBOT WITH PRAWNS	16€

### 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



## HOMEMADE DESSERTS

CUSTARD WITH BISCUIT	2,5€
RICE PUDDING / WITH GRAPE SYRUP	3€
CHOCOLATE CAKE WITH COOKIES WITH HOT CHOCOLATE AND A SCOOP OF VANILLA ICE CREAM	4,5€
CHOCOLATE COULANT WITH STRAWBERRIES (IN SEASON)	4,5€
ASIÁTICO* DESSERT *TYPICAL DESSERT OF CARTAGENA	4,5€
TIRAMISU	4,5€
PINEAPPLE	3
PAN DE CALATRAVA* WITH NOUGAT ICE CREAM *TYPICAL DESSERT OF THE REGION	4€
A SCOOP OF ICE CREAM	2€

## VERMOUTH AND DIGESTIVES

VERMOUTH	2,5€
PACHARÁN	3€
LIQUORS	2€
DRINKS	4,5€
PREMIUM DRINKS	6,5€

## RIOJA RED WINES

EL HALLAZGO	15€
COSME PALACIOS CRIANZA	22€
FINCA "EL REGALO" IZADI	24€
RAMÓN BILBAO CRIANZA	17€
RAMÓN BILBAO EDICION LIMITADA	20€
RAMON BILBAO VIÑEROS DE ALTURA	22€
RAMÓN BILBAO RESERVA ORIGINAL	30€

## RIBERA DEL DUERO RED WINES

TRUS ROBLE	16€
PORTIA ROBLE	15,50€
VALTRAVIESO ROBLE	16€
CARMELO RODERO	19€
CRUZ DE ALBA CRIANZA	22€
MATARROMERA CRIANZA	33€
PAGO DE CARROVEJAS	40€
HACIENDA MONASTERIO	45€
FINCA LOS HOYALES	58€

## RED WINES FROM THE REGION

JUAN GIL ROBLE	15€
JUAN GIL CRIANZA	19.50€
BRUTO	40€
CLIO	50€



## OTHERS D.O. WINES

992 FINCA RIO NEGRO	18€
ABADÍA RETUERTA SELECCIÓN ESPECIAL	30€
MAURO	42€

## WHITE WINES

RAMÓN BILBAO VERDEJO	16€
RAMÓN BILBAO SAUVIGNON BLANC	17€
PIO DEL RAMO CHARDONAY DO JUMILLA	16€
O LUAR DO SIL CAPELLANES GODELLO	19,5€
TAMBORÁ DO RIBEIRO	18,5€
MARTIN CODAX ALBARIÑO	18€
ENATE GEWÜRZTRAMINER	18,5€
MAR DE FRADES ALBARIÑO	22€
MARKUS MOLITOR RIESLING	18,5€
MAR DE FRADES FINCA VALIÑAS ALBARIÑO	30€

## ROSÉ AND SPARKLING WINES

HOUSE CAVA	16€
CONDE DE HARO MUGA	22€
JUVE CAMPS RESERVA	25€
LALOMBA ROSE	30€
MÖET CHANDON	55€
VEUVE CLICQUOT	58€