

RESTAURANTE LA TAPERÍA DE CASA TOMÁS

**DIRECCIÓN: PLAZA JUAN XXIII
CARTAGENA 30201
TLF RESERVAS: 968 52 86 14
EMAIL: INFO@GRUPOCASATOMAS.ES**



RECOMMENDATIONS

COOKED LITTLE SHRIMP 100GR	10,00€
JAPANESE CLAM WITH GARLIC / WITH PINE NUT / <i>A LA MARINERA</i> * [PORTION]	16,00€
SEA BASS [PORTION]	12,00€
RED PRAWN	20,00€
EXTRA LOIN OF COD WITH CLAMS	18,00€
SMALL SCALLOPS 6 UNITS	12,00€
MONKFISH STEW [CASSEROLE]	22,00€
LOBSTER PAELLA [MIN 2 PAX]	18,00€
GRILLED WILD SEA BASS	40€ KG
GALICIAN BLONDE BEEF STEAK	69€/kg
ANGUS BLACK STEAK	69€/kg

OUR BAR IN PORTIONS

IBERIAN HAM CROQUETTE [4 UNITS]	6,00€
COOKED <i>LACON</i> * WITH BLACK PEPPER AND LEMON <small>*SHOULDER OF PORK - TYPICAL SPANISH TAPA</small>	8,50€
CLASSIC <i>MARINERA</i> * <small>*RING-SHAPED BREADSTICK WITH SPANISH POTATO SALAD - TYPICAL TAPA OF THE REGION</small>	1,75€
<i>MOJETE MURCIANO</i> * WITH RED ONION, BLACK OLIVE AND GREEN GARLIC <small>*TYPICAL SALAD OF THE REGION</small>	3,50€ / 6,00€
MULLET ROE WITH ALMONDS 100GR	12,00€
BODEGA HAM 18 MONTHS CANILES GRANADA [ALONE / WITH CHEESE]	9,50€ / 12,50€
ACORN-FED IBERIAN HAM 100% CORDOBA RED LABEL 50% RACE	18,00€
PURE CURED SHEEP CHEESE [PORTION]	9,00€
GRILLED CHEESE LOG WITH TOMATO JAM	7,00€
CHEESE PLATTER OF <i>LA LECHERA DE BURDEOS</i>	15,00€

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	10,75€
JAPANESE CLAM WITH GARLIC / PINE NUTS / <i>A LA MARINERA</i> * [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	10,00€ / 14,00€
BAKED OCTOPUS	18,00€
NATIONAL GRILLED OR ROMAN-STYLE SQUID	16,00€
VARIED FRIED FISH	15,00€
GARLIC JUMBO PRAWN TAILS	12,50€

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	9,75€
CAESAR SALAD	10,50€
GOAT CHEESE LOG SALAD WITH PINE NUT VINAIGRETTE	10,50€

MEATS

IBERIAN <i>SECRETO</i> * [PORTION OR PLATTER] *A PORK CUT	12,50€ / 16,00€
LAMB RIBS SAUTÉED WITH GREEN GARLIC [4 UNITS]	12,50€
FEMALE BEEF ENTRECOTE 350GR APPROX.	17,50€
FEMALE VEAL STEAK LESS THAN 1 YEAR OLD	38,00€/KG
BEEF TENDERLOIN	19,00€
BONELESS LOW TEMPERATURE SUCKLING PIG	18,00€
CUBES OF BEEF TENDERLOIN WITH GREEN GARLIC AND POTATOES	18,00€
SAUCES	
RED WINE AND FOIE SAUCE	+2,50€
SPANISH SAUCE	+1,50€
PEPPERCORN SAUCE	+1,50€
<i>CABRALES*</i> (*SPANISH BLUE CHEESE SAUCE)	+2,00€

EVERY SUNDAYS AND HOLIDAYS

ROAST LAMB	14,00€
KID SHOULDER [450GR APPROX.]	20,00€
<i>MIGAS*</i> 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€



RICE "PAELLAS" (MINIMUM OF 2 PEOPLE)

RICE WITH <i>SECRETO</i> *, ARTICHOKE, MUSHROOMS AND GREEN GARLIC. <i>*A PORK CUT</i>	10,50€
CALDERO* RICE WITHOUT / WITH FISH <i>*TYPICAL RICE DISH OF CARTAGENA WITH FISH AND ÑORA (SWEET RED PEPPER)</i>	10,00€/12,00€
RICE A BANDA* [CUTTLEFISH, SHRIMP AND MUSSELS] <i>*SHELLED SEAFOOD – TYPICAL RICE DISH OF THE REGION</i>	11,00€
RICE WITH VEGETABLES, GREEN GARLIC AND CHICKEN	9,75€
RICE WITH LOBSTER [ON DEMAND]	18,00€

FISH

ASK FOR RECOMMENDATIONS FROM THE FISH MARKET

EXTRA LOIN OF COD A LA VIZCAINA OR <i>ENCEBOLLADO</i> * (<i>*COOKED WITH ONIONS</i>)	14,50€
SALT-CRUSTED OR GRILLED SEA BREAM	11,00€
SALT-CRUSTED OR GRILLED SEA BASS	12,00€
GRILLED OR <i>A LA MARINERA</i> * TURBOT WITH PRAWNS	18/22€

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	3,00€
RICE PUDDING	3,00€
CHOCOLATE CAKE WITH COOKIES WITH HOT CHOCOLATE AND A SCOOP OF VANILLA ICE CREAM	4,50€
COFFEE ESPRESSO 43	2,50€
BAKED CHEESECAKE	5,50€
FRENCH TOAST WITH ICE CREAM	5,50€
HOT APPLE PIE WITH ICE CREAM	5,50€
PAN DE CALATRAVA* WITH NOUGAT ICE CREAM *TYPICAL DESSERT OF THE REGION	4,00€
VANILLA FLAN	3,00€
ICE CREAM BALL	2,00€

VERMOUTH AND DIGESTIVES

VERMOUTH	2,50€
PACHARÁN	3,00€
LIQUORS	2,00€
DRINKS	5,00€
PREMIUM DRINKS	6,50€

CASA TOMÁS

— Grupo desde 1936 —

“WINE LIST”



A LA BRASA
TABERNA MEDITERRÁNEA

DOKI DOKI
— 焼き A LA BRASA —

LA TARTANA
RESTAURANTE

★
A LA BARRA
— GASTROBAR —



“RED WINES D.O. RIOJA”



EL HALLAZGO

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

15 €

2,50 €

RAMÓN BILBAO CRIANZA

Tempranillo. Crianza 14 months

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

17 €

3 €

BAIGORRI CRIANZA

Tempranillo. Crianza 14 months

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

19,50 €

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

20 €

RAMÓN BILBAO VIÑEDOS DE ALTURA

50% Tempranillo, 50% Garnacha. Crianza 15 months

Velvety, well balanced and full of flavour

22 €

COSME PALACIOS CRIANZA

Tempranillo, Crianza at Barrel Aging 12 months

Elegant, powerful, tasty, round, of great freshness and very pleasant taste on the palate

22 €

MUGA CRIANZA

Tempranillo, garnacha and graciano. Crianza 24 months

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

24 €

FINCA “EL REGALO” IZADI

Tempranillo, garnacha and graciano. Crianza 20 months en roble francés

Structured, tasty with a long and persistent finish

26 €

BAIGORRI BELUS

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

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

28 €

RAMÓN BILBAO RESERVA ORIGINAL

Tempranillo, crianza 20 months

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

30 €



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A LA BARRA

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LA TAPERIA DE CASA TOMÁS

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“RED WINE D.O. RIBERA DEL DUERO”



TRUS ROBLE

Tinto fino. 3 months crianza. Intense, fruity and fresh color

16 €

2,80 €

VALTRAVIESO FINCA SANTA MARIA ROBLE

98% tinto fino - 2% cabernet sauvignon and merlot - 6 months of aging
Young, fresh and fruity

16 €

2,80 €

LUCERO DEL ALBA ROBLE

Tempranillo - 6 months of aging
Picota cherry color with violet rims. Aromas of black fruit with balsamic notes and a slightly toasted background. Its passage in the mouth is fresh, light and tasty with a pleasant finish

20 €

PAGO DE CAPELLANES ROBLE

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

20 €

CARMELO RODERO ROBLE

Tinto fino - Crianza at Barrel Aging 9 months
Intense aroma, velvety, persistent, wide in its passage on the palate

19 €

CRUZ DE ALBA CRIANZA

Tempranillo, Crianza at Barrel Aging 15 months
Modern cut, fruity, balanced in aroma and generous in its passage on the palate

22 €

HIGH EXPRESSION

MATARROMERA CRIANZA

Tempranillo. Crianza 12 months
Intense and complex, balanced in aroma and generous in its passage on the palate

33 €

PAGO DE CARROVEJAS

93% tinto fino, 4% Cabernet sauvignon- 3% merlot- 12 months of aging
Intense, elegant, structured, a rounded and vibrant wine

40 €

FINCA LOS HOYALES

Tempranillo. Crianza 22 months.
Fruity and spicy aromas. Silky and broad, with a toasted and mineral background

58 €



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“OUR REGION”



15 €

JUAN GIL ROBLE

Monastrell, D.O Jumilla

JUAN GIL CRIANZA

Monastrell. DO Jumilla. Crianza 12 months

19,50 €

BARAHONDA ORGANIC BARRICA

Aging 6 months in French oak barrel. Monastrell. DO Yecla

18 €

HIGH EXPRESSION BRUTO

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

40 €

CLIO

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

50 €



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“RED WINE OTHERS D.O.”



992 FINCA RIO NEGRO

Tempranillo and sirah. DO Tierra de Castilla. 7 months

18 €

ABADÍA RETUERTA SELECCIÓN ESPECIAL

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

36 €

MAURO

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

42 €



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"OUR WHITE WINES"



VERDEJO

TRENZONES

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

15 €

2,50 €

RAMÓN BILBAO VERDEJO - DO RUEDA

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

16 €

2,70 €

ALBARIÑOS

MARTIN CODAX

Albariño. Unctuous, rich, fresh, balanced. Clearly atlantic

18 €

CONTRAPUNTO

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

17 €

2,90 €

MAR DE FRADES

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

22 €

GRAN BAZAN AMBAR - DO RIAIX BAIXAS

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

25 €

MAR DE FRADES FINCA VALIÑAS

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

Elegant and sophisticated. Saline, unctuous and fresh

30 €

SAUVIGNON BLANC

RAMÓN BILBAO SAUVIGNON BLANC

Sauvignon Blanc. DO Rueda - Concrete, wooden foudres and stainless steel

Intense, silky, fresh and balanced

17 €

CHARDONAY

LAUDUM BLANCO

Chardonay Crianza DO Alicante.

Bright color and floral and fruity character on the nose, it is presented fresh and round on the palate

16 €

2,50 €

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“OUR WHITE WINES”



GODELLOS

O LUAR DO SIL CAPELLANES

100% godello crianza. Soft 'battonage' for two months.

Floral notes appear on the nose and aromas of green fruit and tropical tones in the background.

19,50 €

TAMBORÁ DO RIBEIRO

100% godello aging on fine lees for four months

Intense, very expressive, fresh, broad, tasty and persistent aroma

18,50 €

GEWÜRZTRAMINER

ENATE

DO Somontano. Gewürztraminer.

Broad, elegant and exuberant aromatic range: a floral symphony.

18,50 €

RIESLING

MARKUS MOLITOR RIESLING TROCKEN (DRY)

Riesling - 3 months aging on lees in wooden foudres

Fresh and juicy, with a long and dry finish

18,50 €



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“ROSÉ AND SPARKLING WINES”



CAVA RIMARTS 18 BRUT - DO CAVA

19 €

Xarello, 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.

MAESTRY DEL CASALE – LAMBRUSCO ROSÉ

12 €

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

JUVE CAMPS RESERVA

25 €

Family Reserve. Organic

CAVA RIMARTS 40 - DO CAVA

23 €

Family Reserve. Organic

LALOMBA ROSE DO RIOJA

30 €

90% Garnacha – 10% Viura – Aging for 5 months on lees
Deep, tasty and round finesse

MÖET CHANDON

55 €

Brut imperial

VEUVE CLICQUOT

58 €

Brut



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“RECOMMENDATIONS”



EL BICHO RARO - DO YECLA

20 €

70% Garnacha - 20% syrah - 10 % monastrell - 12 months of aging

On the palate it is very juicy and intense with the subtle notes of aging, a touch of spices on a background of red fruit.

A robust but friendly wine, full-bodied, harmonious, complex and unique.

LA DEL TERRENO - DO BULLAS

30 €

Monastrell 8 months of aging

Intense purple color, with aromas of black fruit, dried grass and aromatic plants, thyme and sage. On the palate it is round, fresh, fine with a combination of sweet and elegant with a warm finish and good persistence. Very Mediterranean.

FENTO TINTO - DO RIAS BAIXA

21 €

Mencía, caiño tinto, espadeiro, brecellao and souson

Young wine with 6 months of aging in stainless steel, presents an intense, clean and bright red color. On the palate it is silky and glyceric with well-integrated acidity, highlighting wild fruits such as blackberry and raspberry.

XABRE - DO RIBEIRA SACRA

26 €

Mencía, sousón, mouraton and garnacha tintorera - 10 months at Barrel Aging

Ruby color of medium-high layer, on the nose the aromas of ripe, spicy and smoked black fruit stand out with a mineral character that gives it complexity.

In its passage through the palate it is fresh with a good body and acidity, with ripe tannins and good persistence.

MABAL BLANCO - DO BULLAS

19 €

Macabeo (viura) 8 months at Barrel Aging.

It is fermented in 600 liter French Allier oak barrels and remains for 8 months on its lees, making batonnage during the first months.

It presents a rich aromatic variety: green almond shell, fresh hay, white flowers and delicate notes of hazelnut and vanilla. On the palate it is fresh, silky and with a balanced acidity, ending with hints of dried fruits and white flowers.



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