RESTAURANTE
LA TAPERÍA DE CASA TOMÁS

CALIDAD TURISTICA

SOSTENIBILIDAD TURÍSTICA
INSTITUTO PARA LA CALIDAD TURÍSTICA ESPAÑOLA

ALLERGENS

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

PLAZA JUAN XXIII CARTAGENA 30201

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Recommendations

SALADS

TOMATO AND LETTUCE MIX SALAD WITH ANGUS BEEF CARPACCIO AND MUSTARD DRESSING	14,00€
CLEMENTE SALAD (ROE, BONITO, TUNA JERKY, LETTUCES AND TOMATO RAFF)	15,00€
TOMATOES RAFF, AOVE PREMIUM AND PICKLED VEGETABLES	15,00€

STARTERS

IBERIAN HAM CROQUETTE	2,00€
ANGUS SIRLOIN CARPACCIO WITH MUSTARD SAUCE AND GRATED PARMESAN CHEESE	12,00€
SHRIMP SALAD (RUSA)	16,00€
TUNA TARTAR WITH FRIED EGG AND STRAW POTATOES	24,00€
SARDINE “MARINERA” WITH CARTAGENA-STYLE ANCHOVY FILLET	3,50€
RED TUNA “MARINERA”	4,00€

FISHES

RED TUNA TARTAR WITH PICUAL OIL AND A TOUCH OF GUACAMOLE	22,00€
WILD CORVINA	75,00€/KG
WHITE SHRIMP (100 grams)	20,00€
MONKFISH	60,00€/KG
FRIED MARINATED ANCHOVY FILLETS (butterfly style) - portion	18,00€
SALT-CURED ANCHOVY FILLETS (portion)	15,00€

MEATS

BAKED KID SHOULDER (YOUNG GOAT)	24,00€
BAKED LEG OF KID (YOUNG GOAT)	28,00€

PAELLA - (Minimum 2 people, price per person)

BLACK RICE WITH CUTTLEFISH AND SPRING GARLIC	18,00€
RICE WITH CORVINA, GARLIC SHOOTS, AND CUTTLEFISH	18,00€

LASAGNES

BOLOGNESE LASAGNE	8,50€
VEGETABLES LASAGNE	8,50€

POSTRES

CHOCOLATE COULANT WITH ICE CREAM AND CHOCOLATE	4,50€
CHOCOLATE CREPE WITH ICE CREAM	5,50€

Our bar in portions

IBERIAN HAM CROQUETTE (4 UNITS)	8,00€
COOKED LACON* WITH BLACK PEPPER AND LEMON *Shoulder of pork - Typical spanish tapa	8,50€
CLASSIC MARINERA* *Ring-shaped breadstick with spanish potato salad - Typical tapa of the region	2,10€
MOJETE MURCIANO* WITH RED ONION, BLACK OLIVE AND GREEN GARLIC *Typical salad of the region	3,50€/6,00€
MULLET ROE WITH ALMONDS 100GR	18,00
BODEGA HAM 18 MONTHS CANILES GRANADA (ALONE / WITH CHEESE)	10,50€/13,50€
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	16,50€

Starters

COD SCRAMBLED WITH CARAMELIZED ONION, PINE NUTS, GREEN GARLIC AND ITS 'PIL PIL SAUCE'	15,00€
BROKEN EGGS WITH IBERIAN HAM IBERIAN BACON VEIL AND GREEN GARLIC	12,50€
CLAMS WITH GARLIC / PINE NUTS (PORTION)	21,00€
SEAFOOD STYLE CLAMS (PORTION)	23,00€
GRILLED ARTICHOKES WITH FOIE, PINE NUTS, GREEN GARLIC AND PARMESAN CHEESE SLICES	9,50€ / 12,50€
CARTAGENA-STYLE GRILLED OCTOPUS	12,50€ / 18,50€
GRILLED OR ANDALUSIAN STYLE NATIONAL SQUID (BY WEIGHT)	58,00€ /KG
GARLIC JUMBO PRAWN TAILS	16,00€

Salads

BONITO WITH TOMATO RAFF, RED ONION AND DRESSED OLIVES	11,00€
CLEMENTE SALAD (ROE, BONITO, TUNA JERKY, LETTUCES AND TOMATO RAFF)	15,00€
PEELING TOMATO SALAD WITH CANUTERA FRIGATE TUNA AND STALKS	11,00€
CAESAR SALAD	11,00€
GOAT CHEESE LOG SALAD WITH PINE NUT VINAIGRETTE	11,00€

Meats

GRILLED SECRETO* (PORTION OR PLATTER) *A pork cut	12,50€/18,50€
LAMB RIBS SAUTÉED WITH GREEN GARLIC	18,50€
FEMALE BEEF ENTRECOTE 300GR APPROX.	19,00€
FEMALE VEAL STEAK LESS THAN 1 YEAR OLD	54,00€/KG
BEEF TENDERLOIN	24,00€
CUBES OF BEEF TENDERLOIN WITH GREEN GARLIC AND POTATOES	26,00€

Every Sundays and Holidays

KID SHOULDER (450GR APPROX.)	28,00€

Meats on demand

SEGOVIAN-STYLE SUCKLING PIG	28,00€
ROASTED KID SHOULDER'S LEGS	24,00€

Paella

MIN 2 PERSON

PAELLA WITH SECRETO*, GRATED FOIE, ARTICHOKES, MUSHROOMS AND GREEN GARLIC	15,00€
CALDERO* PAELLA WITHOUT / WITH FISH *Typical rice dish of Cartagena with fish and ñora (sweet red pepper)	12,00€/15,00€
PAELLA A BANDA* (ALL PEELED) *Shelled seafood - Typical rice dish of the region	16,00€
PAELLA WITH LOBSTER (ON DEMAND)	22,00€
PAELLA WITH SEAFOOD	18,00€

Fishes

ASK FOR RECOMMENDATIONS FROM THE FISH MARKET

ENCEBOLLADO* EXTRA COD LOIN (*Cooked with onions)	19,00€
RED TUNA TARTAR WITH PICUAL OIL AND A TOUCH OF GUACAMOLE	22,00€
EXTRA COD LOIN IN PIL PIL WITH CLAMS	24,00€

WILD SEA BREAM	75,00€/KG
DENTEX FISH	75,00€/KG
WILD SEA BREAM	75,00€/KG

Desserts

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	5,00€
FRENCH TOAST WITH ICE CREAM	5,50€
COFFEE ESPRESSO 43	2,50€
BAKED CHEESECAKE	5,50€
HOT APPLE PIE WITH ICE CREAM	5,75€
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	3,00€
PACHARÁN	3,00€

OUR WINE LIST

“RED WINES FROM THE REGION OF MURCIA”

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3 CALAS TINTO Variety: Monastrell and Sirah. D.O. Jumilla	16 €	2,50 €
JOHNNY DE LOS INFIERNOS Variety: Monastrell, Syrah y Petit Verdot, Cabernet Sauvignon Wine Cellar: Madrid Romero D.O. Jumilla Tasting Note: Ripe red fruits, volume but fresh	19 €	2,50 €
CARCHELO CIENTO 80 Variety: Monastrell, Syrah, Cabarnet Sauvignon and Tempranillo.	19 €	
DE NARIZ Variety: Monastrell. Wine Cellar: Barahonda – DO Yecla.	22 €	
ALTICO CRIANZA Variety: Syrah Wine Cellar: Carchelo D.O. Jumilla Tasting Note: Balanced, fruity with fine tannin	23 €	
JUAN GIL CRIANZA Variety: Monastrell Eco Aged for 12 months in French oak	23 €	
MADRID ROMERO CRIANZA Variety: Monastrell D.O. Jumilla	24 €	
ALCARAVÁN Variety: Monastrell 100%. Parcel wine from the area "Pino de las Águilas" (Mula)	24 €	
EL BORDE BODEGAS DEL ROSARIO BULLAS Wine Cellar: 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.	25 €	
BRUTO Variety: Monastrell Wine Cellar: Bodega Juan Gil. D.O. Jumilla. Tasting Note: Wine with great volume, high tannin	50 €	

“RED WINE D.O. RIOJA”

TUNANTE Variety: Tempranillo. Tasting Note: Bright cherry red color, with purple iridescence. Round and very tasty wine.	16 €	2,50 €
RAMÓN BILBAO CRIANZA Variety: Tempranillo. Aging 14 months. Tasting Note: Claret red, with aromas of fresh black fruit such as blackberry, licorice and sweet notes of nutmeg. On the palate it is intense.	19 €	3 €
BAIGORRI CRIANZA Variety: Tempranillo (90%), Garnacha (5%) and others. Aged for 14 months in French (90%) and American (10%) oak barrels.	20 €	
RAMÓN BILBAO EDICION LIMITADA Variety: 100% Tempranillo. Tasting Note: Ruby red wine with notes of black grapes, ripe and aged in noble barrels for 15 months.	23 €	
MUGA CRIANZA Variety: Tempranillo, Garnacha, Mazuelo and Graciano. French and American oak. Aged for 22 months.	28 €	
BAIGORRI BELUS Variety: Mazuelo, Tempranillo and Garnacha. Wine Cellar Baigorri, Samaniego - Rioja Alavesa.	32 €	
MARQUES DE MURRIETA RESERVA Variety: 83% Tempranillo, 9% Graciano, 6% Mazuelo, 2% Garnacha. 20 months in American oak barrels.	35 €	
BAIGORRI LA CANOCA Baigorri parcel wine. 10 months in new French oak.	38 €	
BAIGORRI GARNACHA 14 months of aging in new oak. Floral and red fruit.	35 €	

“RED WINE D.O. RIBERA DEL DUERO”

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MELIOR DE MATARROMERA Variety: 100% Tempranillo. Tasting Note: Red fruit, liquorice, coffee or vanilla. Voluminous and intense on the palate, fruity sensations and hints of cocoa, coconut and vanilla.	19 €	3 €
LAGAR DE ISILLA ROBLE Young wine, 5 months in French and American oak.	19,50 €	
CARMELO RODERO ROBLE Vinto fino - Crianza at Barrel Aging 9 months Tasting Note: Intense aroma, velvety, persistent, wide in its passage on the palate	22 €	
CRUZ DE ALBA ROBLE Young wine, 6 months in French oak.	22 €	
CRUZ DE ALBA CRIANZA Variety: Tempranillo 15 months of barrel aging Tasting Note: Modern cut, fruity, balanced in aroma and with a generous on the palate.	25 €	
MATARROMERA CRIANZA Variety: Tempranillo. 12 months of aging Tasting Note: Intense and complex, balanced in aroma and generous on the palate.	38 €	
HACIENDA MONASTERIO Variety: 85% Tinta del País, 10% Cabernet-Sauvignon - 5% Merlot – 2% Malbec. 18 months in French oak barrels from Allier.	48 €	

“RED WINE OTHERS D.O.”

ABADÍA RETUERTA SELECCIÓN ESPECIAL — 42 €

Variety: Tempranillo, Cabernet Sauvignon, Syrah, Merlot,
Petit Verdot and Garnacha
Wine Cellar: Abadia Retuerta
D.O. Castilla y León
Tasting Note: Medium body, acidity and persistence on the palate

MAURO — 45 €

Variety: Tempranillo, Syrah, Cabernet Sauvignon and Graciano
Wine Cellar: Mauro
D.O. Castilla y León
Tasting Note: Ripe tannin, wine with volume.

“WHITE WINE”

TRENZONES Variety: Verdejo	16 €	2,60 €
SEÑORIO DE LIZINIA SOBRE LIAS Variety: Verdejo	16 €	2,60 €
3 CALAS BLANCO Variety: Sauvignon Blanc. D.O Jumilla	16 €	2,50 €
TARANIS ALBARIÑO Viura, white garnacha and malvasia from La Rioja.	18 €	
RAMÓN BILBAO VERDEJO Variety: Verdejo. Wine Cellar: Ramón Bilbao D.O. Rueda Tasting Note: Fresh and unctuous wine, with medium acidity	18 €	3,00 €
GRAN BAZAN ETIQUETA VERDE Variety: Albariño Wine Cellar: Gran Bazán D.O. Rias Baixas Tasting Note: Harmonic acidity, medium persistence	22 €	
QUINTA DO SIL Variety: Godello, Valdeorras.	22 €	
ÁLCEÑO JUMILLA Variety: Sauvignon Blanc.	24 €	
MAR DE FRADES ATLÁNTICO Variety: 100% Godello.	35 €	

“WHITE WINE”

LÓPEZ CRISTÓBAL ALBILLO (2020) — 24 €

Variety: 100% Albillo
Wine Cellar: López Cristobal
D.O. Ribera del Duero
Tasting Note: Fresh, elegant, with acidity and long finish

FINCA CALVESTRA — 25 €

Variety: 100% Meseguera.
Wine Cellar: Mustiguillo
D.P. El Terrerazo (Valencia)
Tasting Note: Fresh and floral, persistent finish

MAR DE FRADES — 26 €

Variety: Albariño.
Wine Cellar: Mar de Frades
DO Rias Baixas.
Tasting Note: Saline and mineral, tasty in the mouth

GRAN BAZAN ETIQUETA AMBAR (2022) — 28 €

Variety: Albariño.
Wine Cellar: Gran Bazán
D.O. Rias Baixas
Tasting Note: Light and tasty with a smooth finish

"ROSÉ WINES"

MAESTRY DEL CASALE – LAMBRUSCO ROSADO Variety: Lambrusco. Tasting Note: Bright rosé, with fruity and fresh aromas on the palate with its characteristic needle.	12 €	2,50 €
3 CALAS ROSADO Variety: Petit Verdot. D.O Jumilla	16 €	2,50 €
BAIGORRI ROSADO Variety: Tempranillo, Viura and Garnacha	18 €	3,00 €

"SPARKLING WINES"

ROGER DE FLOR Variety: Brut Nature	16 €
CONDE DE HARO BRUT VINTAGE Variety: Viura, Chardonnay. Wine Cellar: Muga. D.O. Cava Tasting Note: Cava with fine bubbles and citrus touches	30 €
ELÉM PROSECCO SPUMANTE SUPERIORE (EXTRA SEC) DOCG Conegliano – Valdobbiadene	30 €
TANTUM ERGO ROSÉ D.O. Cava 2020. Wine Cellar Hispano Suizas	39 €
TANTUM ERGO CHARDONAY PINOT NOIR Variety: Pinot Noir y Chardonnay Wine Cellar: Hispanos Suizas.D.O. Cava Tasting Note: Well integrated bubble, citrus touches	39 €
MÖET CHANDON Variety: Pinot Noir, Chardonnay and Pinot Meunier Wine Cellar: Möet & Chandon. Champagne A.O.C.	65 €
VEUVE CLICQUOT Variety: Chardonnay and Pinot Meunier Wine Cellar: Veuve Clicquot	75 €