

A LA BRASA
RESTAURANTE

GASTRONOMIC MENU

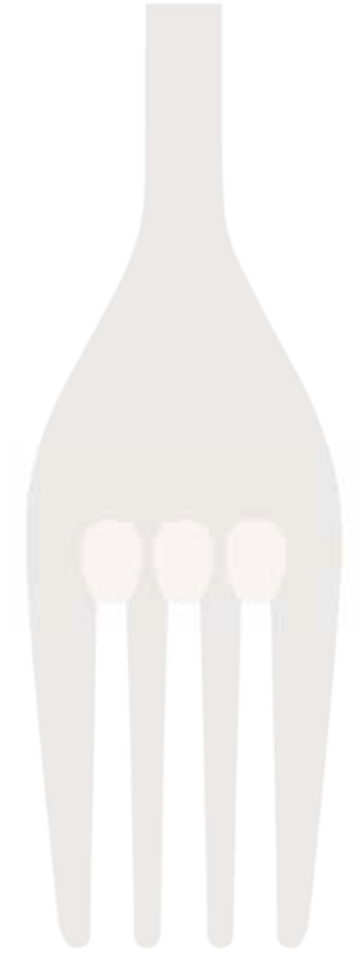


RECOMMENDATIONS

LAMB LOIN IGP SEGUREÑO	22€
CRISPY LAMB IGP SEGUREÑO	4,50€
PRAWN CROQUETTES	3€
PRAWN SKEWER	4,50€
WHITE PRAWN TARTARE TARTLET	6,50€
COD FRITTER WITH HONEY FOAM AND ROSEMARY	4,50€
WINTER RICE WITH YOUNG GARLIC SHIITAKE MUSHROOMS SEASONAL VEGETABLES AND MEAT	22€

JAPANESE FOOD BAR

TORO NIGIRI (2 PIECES) * YOU CAN ADD ROYAL SIBERIAN CAVIAR FOR AN ADDITIONAL €5	8€
ASSORTED SASHIMI WITH 3 CUTS OF THE FISH OF THE DAY , 12 PIECES	24 €
TUNA TATAKI WITH ORANGE PONZU SAUCE	24€
CHILLED JAPANESE-STYLE PICKLED FISH PREPARED WITH FOUR CUTS OF THE DAY'S FRESH CATCH	12€
URAMAKI WITH GALICIAN WHITE FISH, 60 DAYS OF AGING	19,75€
THINLY SLICED SHRIMP (USUZUKURI) WITH CRISPY VEGETABLES	24€



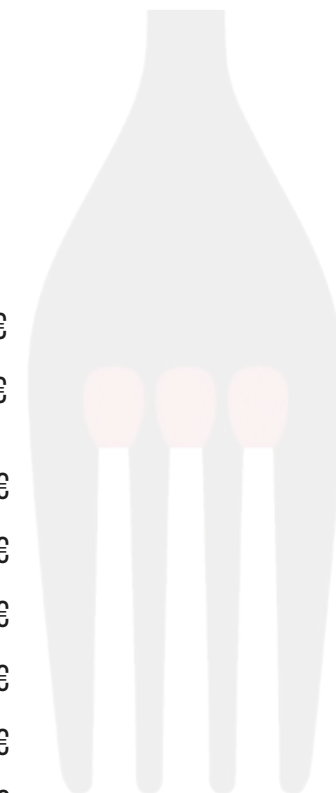
TASTING OF EVOO OILS	5.00€
SELECTION OF BREAD WITH BUTTER AND EVOO	6.00€

RAW AND SALADS

HOMEMADE FOIE MICUIT, NOUGAT, DRIED APRICOTS AND LIME	18.00€
SEASONAL TOMATO, DRIED TUNA BONITO FROM THE REGION, PICKLES AND CUQUILLO OLIVE OLIVE VINAIGRETTE AND EVOO	14.00€
“FRUCA” LETTUCE SALAD, ARTISAN MUESLI AND NATIVE GOAT CHEESE	12.00€
TUNA TATAKI WITH ORANGE PONZU SAUCE	24.00€
SALMON ENSALADILLA*, ROASTED BEETROOT AND SALTED FISH	16.00€
RED TUNA TARTARE FROM RICARDO FUENTES	24.00€
STEAK TARTARE	25.00€
FROM ROME TO CARTAGENA: A NARROW PATH OF CHEESES	12.00€

HOT STARTERS

IBERIAN CROQUETTES, FRESH MILK FROM THE REGION (1 UNIT)	2.50€
NATIONAL SQUID	24.00€
CHARCOAL-GRILLED PRAWN, GUANCIALE, SMOKED BURRATA AND AVOCADO PESTO	24.00€
SO-BOILED FARM EGG, COD, TRUFFIED PILPIL STEW AND SEASONAL VEGETABLE	19,00€
*ASK FOR CAVIAR SUPPLEMENT	



PAELLA

BALILLA X SOLLANA D.O. CALASPARRA PAELLA WITH CUTTLEFISH, CALDERO* FUMET AND ITS FISH

*TYPICAL RICE DISH OF CARTAGENA WITH FISH AND ÑORA (SWEET RED PEPPER)

(MIN. 2 PEOPLE, PRICE PER PERSON)

20.00€

FISHES

MARKET AND LOCAL FISH OF THE DAY ACCORDING TO THE MARKET

*ASK FOR THE SEAFOOD OF THE DAY

26.00€

MEATS

PRESA* BATALLE DUROC

22.00€

SEGUREÑO LAMB IGP SHOULDER

26.00€

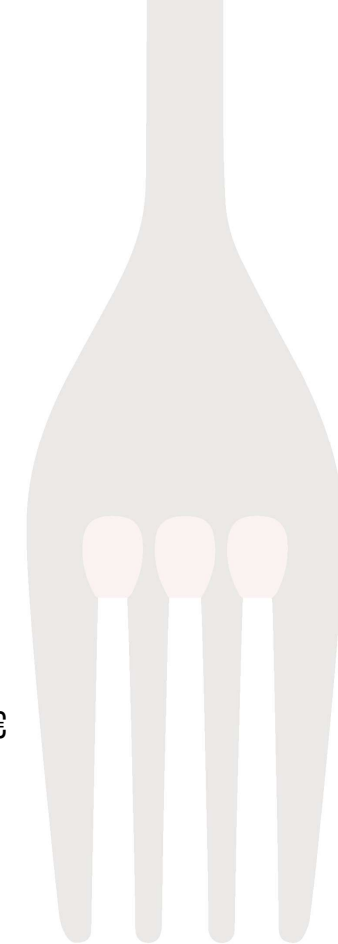
BEEF SIRLOIN

26.00€

RIB EYE (CENTER OF THE LOIN OF THE COW)

45.00€

*ALL MEATS COME WITH A GARNISH, ASK THE WAITER



DOKI DOKI JAPANESE FOOD

FUTOMAKI AND NIGIRI

SALMON NIGIRI
2 UNITS

5.00€

TUNA NIGIRI
2 UNITS

5.50€

FLAMBÉ TUNA NIGIRI WITH FOIE AND WINE REDUCTION SAUCE
2 UNITS

6.60€

SALMON NIGIRI WITH KOREAN MOJO AND FRESH LIME
2 UNITS

6.60€

TEMPURA FUTOMAKI WITH SALMON TIKKA
and mayonnaise of old mustard with honey. 12 UNITS

19.75€

URAMAKIS AND SASHIMIS

SPECIAL SPICY TUNA URAMAKI
8 UNITS

15.95€

SALMON WITH TARTAR TIKA MASALA URUMAK
6 UNITS

15.95€

TUNA WITH CARAMELIZED FOIE KING URUMAKI
8 UNITS

17.50€

TEMPURA MAKI WITH SPICY TUNA TARTAR
8 UNITS

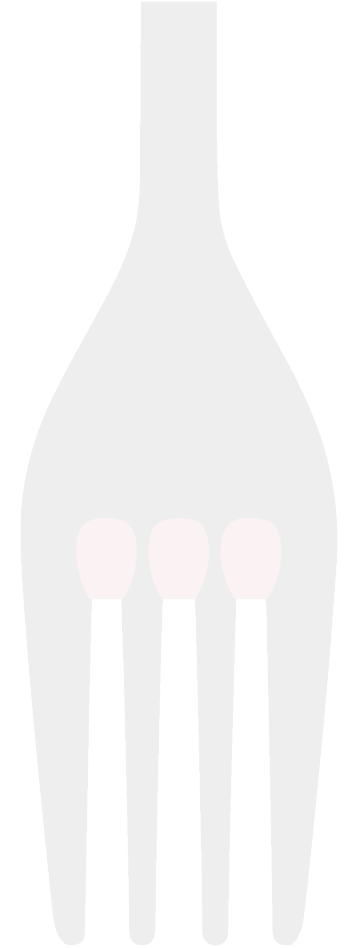
17.50€

SPECIAL SALMON KING URAMAKI
8 UNITS

17.50€

SUPER KING URAMAKI OF CARAMELIZED TUNA AND SALMON AND MANGO PUREE
8 UNITS

19.75€



HAWAIIAN ROLL WITH PINEAPPLE AND MANGO VINAIGRETTE
8 PIECES

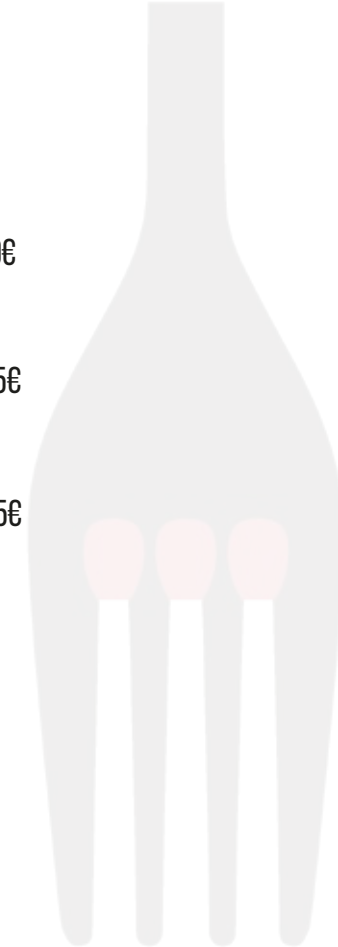
17.50€

PANKO NIGIRI WITH CREAMY TUNA
5 PIECES

19,75€

CHARCOAL TUNA URAMAKI WITH TRUFFLE OIL AND GRATED CHOCOLATE WITH FIVE JAPANESE SPICES
8 PIECES

19.75€



DESSERT

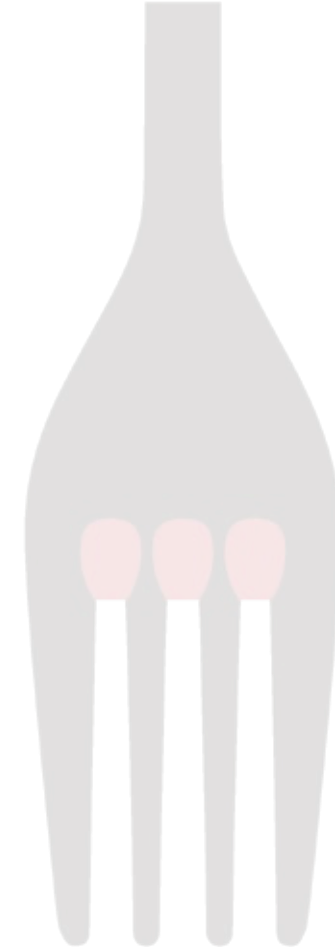
APPLE CAKE ON CARAMELIZED PUFF PASTRY, CRÈME ANGLAISE AND CINNAMON ICE CREAM 8.00€

CHOCOLATE BAR WITH TENDER ALMOND AND CHERRY ICE CREAM 8.00€

BAKED GOAT CHEESECAKE 8.00€

TOTANERA PUMPKIN: PUMPKIN TORRIJA (FRENCH TOAST) WITH PUMPKIN QUINCE JAM, CANDIED PUMPKIN SEEDS AND ARTISAN ROASTED PUMPKIN ICE CREAM FROM CARTAGENA 11.00€

*ASK THE SOMMELIER ABOUT DESSERT WINES.
OUR ICE CREAMS ARE ARTISANAL ICE CREAMS FROM THE REGION





MENU

SEASONAL TASTING MENU

SELECTION OF BREAD AND GOURMET OIL ✦

APPETIZER ✦

Chef's Selection: A classic appetizer but with a distinctive nod from A La Brasa Restaurant

5 INDIVIDUAL DISHES ✦

Dishes made with local and seasonal products according to the day's market to allow us to offer unique preparations every day.

Hot and cold dishes with an international touch.
Use of Rice with D.O. Calasparra "Balilla x Sollana"

DESSERT ✦

All the desserts on the seasonal menu are homemade and are made daily with fresh, seasonal products and sometimes with an international touch

COFFEE ✦

All our coffees are made with natural roasted coffee

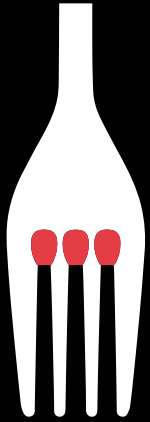
-50€-

Drinks not included

Available for lunch until 2:30 p.m. and for dinner until 9:30 p.m.

*The 65€ menu consists of 7 individual dishes

Wine pairing **+30€**



A LA BRASA
RESTAURANTE

PHONE ORDER +34 968 52 41 54 OR WHATSAPP TO +34 605924212

*FREE DELIVERY IN CARTAGENA CENTER WITH MINIMUM ORDER OF 50€
(CHECK EXACT AREAS WHEN PLACING ORDER)



Alérgenos*

*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.

Some of our suppliers:

FUENTES
EL ATÚN ROJO
EST. 1984

IN
LOS NORTEÑOS
EST. 1983



RICARDO FUENTES
SALAZONES

Fruca

Cooperativa
Virgen de la
Esperanza
EL APOYO DE CALASPARRA

PÉREZ CAMPOS
CALABRÉS 1911

Helanatura
Huelva, España - 1952

1.001
sabores
REGIÓN DE MURCIA



A LA BRASA
RESTAURANTE

WINE LIST



**SOSTENIBILIDAD
TURÍSTICA**
INSTITUTO PARA LA
CALIDAD TURÍSTICA ESPAÑOLA



WINES

CLICK ON THE QR OR SCAN IT TO DISCOVER OUR WINE LIST



SPIRIT DRINKS

CLICK ON THE QR OR SCAN IT TO DISCOVER OUR SPIRIT DRINKS

