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WE INTRODUCE YOU  
OUR GASTRONOMIC OFFER OF  
A LA BRASA AND DOKI DOKI

# A LA BRASA

TABERNA MEDITERRÁNEA

**DOKI DOKI**  
— 焼き A LA BRASA —

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

\*FREE DELIVERY IN THE CENTER OF CARTAGENA FOR MINIMUM ORDER 50€  
( CONSULT EXACT ZONES WHEN PLACING YOUR ORDER )

# "RECOMMENDATIONS"

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**BABY BEANS IN TIMBAL OF IBERIAN HAM AND POACHED EGG** 12,5

**RED TUNA OTORO FALSE NIGIRI WITH QUAIL EGG** 6,75  
and black truffle (unit)

**RED TUNA OTORO FALSE NIGIRI WITH QUAIL EGG** 6,75  
and black truffle (unit)

**RED TUNA OTORO FALSE NIGIRI WITH STURGEON CAVIAR** 6,75  
Sturgeon caviar Iranian elaboration (unit)

## DESSERT OF THE WEEK

**BRIOCHE FRENCH TOAST WITH INFUSED MILK AND ICE CREAM** 5,75

# "JUST ARRIVED"

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WE RECOMMEND IT TODAY

## TASTE OUR DISHES WITH CERTIFIED RED TUNA

**FLAT OYSTER** 4,5

**GRILLED RED TUNA BELLY** 24

# “AS AN APPETISER”

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## **RED PRAWN CROQUETTE WITH SCARLET SHRIMP TAIL 2 UNITS** 4,50

Made with red prawn, organic milk and battered with panko

## **BRAVAS\***

7,75

With a touch of cheese sauce.

\*Fried potatoes with spicy brava sauce – Typical Spanish Tapa

# “STARTERS”

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## **GRILLED OCTOPUS TENTACLE**

19,75

Made in two types of cooking, cut on the table and served on an iron plate with garnish

## **PRAWNS, FISH AND VEGETABLES TEMPURA**

14

Vegetables like aubergine, asparagus ...

## **GRILLED ARTICHOKE WITH OCTOPUS AND FOIE (2 UNITS)**

14,5

## **ARTICHOKE STUFFED WITH SEAFOOD AND FISH**

16

Sauteed with white wine

# “EGGS”

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ORGANIC EGGS

## **LOW TEMPERATURE “FRIED” EGG WITH TRUFFLES AND MUSHROOMS** 16.50

With Parmentier and truffle TUBER AESTIVUM. Our way of making our traditional dish

# “RAW ZONE”

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<b>TUNA TARTAR WITH ORGANIC EGG YOLK</b>	19
Red tuna, organic egg yolk, wakame and crispy nori	
<b>TUNA TARTAR “TWO COLORS” WHITE LOIN AND VENTRESCA TUNA</b>	19,5
Tartar of white loin and ventresca tuna with citrus emulsion with ginger	
<b>RED TUNA PIECES WITH FOIE AND VEGETABLE TOPPING</b>	14
with a spicy touch	
<b>MIXED CEVICHE</b>	15,5
of fish and seafood, finished with red shrimp heads and a touch of mango	

# “SALADS”

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<b>CAESAR</b>	10,75
Crispy chicken, grana padano cheese, lettuce mix and bacon	
<b>ALMADRABA RED TUNA SALAD, AVOCADO AND TABOULE</b>	14
Our certified Almadraba red tuna with lettuce heart, sesame dressing with taboule and avocado	
<b>EXTRA SEASONAL TOMATO WITH AVOCADO AND VENTRESCA TUNA</b>	12,50
Home-made Ventresca tuna, the best of the seasonal tomato and avocado	
<b>BURRATA CHEESE WITH TARTUFATA AND SALMUERIZED TOMATO</b>	12,75

# “PASTA AND RICE”

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## FOIE WITH MUSHROOMS RISOTTO

MIN 2 people.

14/PERSON

## RICE “SEÑORET” FINISHED IN THE CHARCOAL OVEN

MIN 2 people.

18/PERSON

# “FISH”

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## WILD SEA BASS

22

## GRILLED RED TUNA BELLY

24

# “BURGERS”

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200GR OF 100% YEARLING VEAL AND ANGUS MEAT

## “A LA BRASA”

200gr of yearling veal and angus with onion, cheese, ham, lettuce and fried egg

16

# “DOKI DOKI JAPANESE FOOD”

## POKE AND STARTERS

**TUNA POKE BOWL, WAKAME, RICE AND SPRING ONION** 16  
and special sauce

**SALMON POKE BOWL, SPROUT, RICE** 16  
and special sauce

## NIGUIRIS

**TUNA NIGURI** 5  
2 units

**SALMON NIGURI** 4,6  
2 units

**FLAMBÉ TUNA NIGURI WITH FOIE AND WINE REDUCTION SAUCE** 6  
2 units

**SALMON NIGURI WITH KOREAN MOJO AND FRESH LIME** 6  
2 units

## URAMAKIS AND HOSHOMAKIS

**TUNA WITH CARAMELIZED FOIE KING URUMAKI** 16  
8 units

**SASHIMI MIX 8 UNITS** 14,5  
8 units

**SALMON WITH TARTAR TIKA MASALA URUMAKI** 14,5  
6 units

**TEMPURA MAKI WITH SPICY TUNA TARTAR** 16  
8 units

**SPECIAL SALMON KING URAMAKI** 14,5  
8 units

**SPECIAL SPICY TUNA URAMAKI** 14,5  
8 units

## MIXED

**NIGURI URAMAKI 10 UNITS** 16  
2 niguri, 8 uramaki

**SUSHI MIX 18 UNITS** 27  
8 uramaki, 4 niguri, 6 maki

**SUSHI MIX 26 UNITS** 35,5  
8 uramaki, 4 niguri, 6 maki

# “MEAT”

MADE IN CHARCOAL OVEN

<b>OUR VERSION OF THE FLAMENQUIN</b>	<b>16,5</b>
Secreto (a pork cut), onion confit, Parmesan cheese and a special batter	
<b>EXTRA GALICIAN BEEF RIBEYES</b>	<b>35</b>
High loin centers matured by us more than 40 days	
<b>IRISH ANGUS BLACK ENTRECOTE</b>	<b>33</b>
±350gr pieces of Irish Angus low loin raised and slaughtered in Spain	
<b>GALICIAN BEEF ENTRECOTE MATURED 35 DAYS</b>	<b>28</b>
±350gr pieces of low loin raised and slaughtered in Spain	
<b>DANISH BEEF STEAK MATURED 35 DAYS</b>	<b>69 /KG</b>
Pieces from 1500 to 2000gr	
<b>BEEF TENDERLOIN</b>	<b>22</b>
without strip	
TASTE IT WITH FOIE +3,50	
<b>STEAK TARTAR</b>	<b>24</b>
Steak tartar ONLY tenderloin. +- spicy, ask the server for the sample to make it 100% to your liking	

# “DESSERTS”

HOMEMADE DESSERTS WITH GARNISH

<b>RED VELVET</b>	<b>6,25</b>
<b>HOMEMADE TIRAMISU</b>	<b>5,75</b>
<b>CHOCOLATE CAKE</b>	<b>5,75</b>
<b>CARROT CAKE</b>	<b>6</b>

**“NUESTROS VINOS”**

**A LA BRASA**  
TABERNA MEDITERRÁNEA





# “RED WINE D.O. RIOJA”

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<b>EL HALLAZGO</b>	<b>15</b>
<b>RAMÓN BILBAO CRIANZA</b> Tempranillo. Crianza 14 months	<b>17</b>
<b>RAMÓN BILBAO LIMITED EDITION</b> Tempranillo of selected vineyard. Crianza 14 months	<b>20</b>
<b>RAMÓN BILBAO VIÑEDOS DE ALTURA</b> Tempranillo and garnacha. Barrel Aging 15 months	<b>22</b>
<b>COSME PALACIOS CRIANZA</b> Tempranillo 12 months + 12 months in bottle	<b>22</b>
<b>MUGA CRIANZA</b> Tempranillo and garnacha. Crianza 24 months	<b>24</b>
<b>FINCA “EL REGALO” IZADI</b> Tempranillo, garnacha and graciano. Aging 20 months in French oak.	<b>24</b>
<b>RAMÓN BILBAO ORIGINAL RESERVE</b> Tempranillo manual harvesting. Crianza 20 months	<b>30</b>

# “RED WINE D.O. RIBERA DEL DUERO”

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<b>TRUS ROBLE</b> Tempranillo. Aging in oak during 4 months	16
<b>CARMELO RODERO</b> Tempranillo. Crianza 9 months	19
<b>CRUZ DE ALBA CRIANZA</b> Tempranillo. Crianza 15 months	22

# “RED WINE D.O. RIBERA DEL DUERO HIGH EXPRESSION”

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<b>MATARROMERA CRIANZA</b> Tempranillo. Crianza 12 months	33
<b>PAGO DE CARROVEJAS</b> Tinta fina, cabernet sauvignon and merlot. Crianza	40
<b>HACIENDA MONASTERIO</b> Organic. Tinta fina, cabernet sauvignon and merlot. Aging 18 months in French oak.	45
<b>FINCA LOS HOYALES</b> Tempranillo. Crianza 22 months. Alcoholic and malolactic fermentation in oak barrels. Bottled unfiltered.	58

# “OUR REGION”

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<b>JUAN GIL ROBLE</b> Monastrell, D.O Jumilla	15
<b>JUAN GIL CRIANZA</b> Monastrell. DO Jumilla. Crianza 12 months	19.50
<b>BARAHONDA ORGANIC BARRICA</b> French oak barrel 6 months. Monastrell. DO YECLA	18
<b>PARTAL</b> Monastrell cepas viejas. DO Bullas	25
<b>PINO DONCEL 4 MONTHS</b> DO jumilla	14
<b>PINO DONCEL CRIANZA</b> DO jumilla	18
<b>ALCEÑO 4 MONTHS</b> DO jumilla	14

# “OUR REGION HIGH EXPRESSION”

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<b>BRUTO</b> High expression wines. Monastrell. DO Jumilla. Crianza 20 months	40
<b>CLIO</b> High expression wine. Monastrell y cabernet sauvignon. DO Jumilla. Crianza for 22 to 26 months	50

# “OTHERS D.O.”

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## 992 FINCA RIO NEGRO

Tempranillo and sirah. DO Tierra de Castilla. 7 months

18

## PEGASO ZETA

100% Garnacha. Vinos Telmo Rodriguez. DO Castilla y León

22

## ABADÍA RETUERTA ESPECIAL SELECTION

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

30

## MAURO

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

42

# “OUR WHITE WINES”

<b>VERDEJO</b>	<b>RAMÓN BILBAO VERDEJO</b> Verdejo. DO Rueda High intensity with aromas of tropical and citrus fruit.	16
	<b>MARTIN CODAX</b> Albariño. DO Rias Baixas	18
<b>ALBARIÑOS</b>	<b>MAR DE FRADES</b> Albariño. DO Rias Baixas Aromas of orange peel and lychee interspersed with white flowers and mineral notes.	22
	<b>MAR DE FRADES FINCA VALIÑAS</b> Albariño Val do Salnés. Aging on lees for 6 months. DO Rias Baixas	30
<b>SAUVIGNON BLANC</b>	<b>RAMÓN BILBAO SAUVIGNON BLANC</b> Sauvignon Blanc. DO Rueda	17
<b>CHARDONAY</b>	<b>PIO DEL RAMO</b> Chardonay Crianza DO Jumilla. Intense aromas of ripe apple, assembled with smoked and toasted oak notes	16
<b>GODELLOS</b>	<b>O LUAR DO SIL CAPELLANES</b> 100% godello crianza. Smooth 'battonage' for two months. On the nose, floral notes appear and in the bottom aromas of green fruit and tropical tones	19,5
	<b>TAMBORÁ DO RIBEIRO</b> 100% godello aging on fine lees for four months Intense aroma, very expressive , with notes of white fruit and floral and botanical nuances.	18,5
<b>GEWÜRZTRAMINER</b>	<b>ENATE</b> DO Somontano. Gewürztraminer. it is a masterpiece of central european viticulture, which has a spicy marked character.	18,5
<b>RIESLING</b>	<b>MARKUS MOLITOR RIESLING TROCKEN (SECO)</b> DO Mosel, Riesling White flowers, peach, white fruit, creamy notes and smoked notes.	18,5

**A LA BRASA**  
TABERNA MEDITERRÁNEA

Grupo Casa Tomás | A LA BRASA TABERNA MEDITERRÁNEA Plaza Juan XXIII Cartagena

Tif 968 52 41 54

# “ROSÉ AND SPARKLING WINES”

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<b>RECOMMENDED CAVA</b> Brut	19
<b>CONDE DE HARO MUGA</b> Brut	22
<b>JUVE CAMPS RESERVA</b> Family Reserve. Organic	25
<b>LALOMBA ROSE</b> High expression rosé	30
<b>HOUSE CHAMPAGNE</b> Reserve	35
<b>MÖET CHANDON</b> Brut imperial	55
<b>VEUVE CLICQUOT</b> Brut	58