

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 —

PHONE ORDER +34 968524154
OR VIA WHATSAPP TO +34 605924212



ALLERGENS



“RECOMMENDATIONS”

SOFT SHELL CRAB TEMPURA WITH LOTUS ROOT, AMBERJACK AND CRYSTAL SHRIMP	14.50 €
FAKE LEEK NIGUIRI WITH BEEF SASHIMI AND TARTUFATA	3.65 €
2 BRIOCHE BREAD WITH PRAWN TARTAR AND ALMOND MILK	10.00 €
BIG PRAWN CARPACCIO FROM OUR COASTS WITH PISTACHIOS AND OIL FROM ITS HEADS	17.00 €
FOGGACIA WITH CHEESE AND PESTO WITH SMOKED SARDINES	6,50 €
FAJITAS OF BACON WITH ONION IN RED WINE AND PICO DE GALLO (MEXICAN SAUCE) WITH AVOCADO	5.50 €
ARTICHOKES STUFFED WITH PULLED PORK AU GRATIN WITH ROMESCU SAUCE	7.50 €
ANGUS BEEF ENTRECOT	35.00 €
<small>Pieces matured for more than 60 days, high level of infiltration which provides a great flavor.</small>	
ANGUS BEEF STEAK	65.00 €/KG
<small>Pieces of at least 1,300 g with a maturation of between 70/100 days. Maximum infiltration that provides a very characteristic flavor.</small>	
FISH KMO (FROM OUR COASTS)	
GRILLED AMBERJACK	22.00 €
GRILLED WILD SEA BASS (HALF OR WHOLE PIECE)	75.00 €/KG
<small>From Mar Menor</small>	
GRILLED WILD GILT-HEAD BREAM (HALF OR WHOLE PIECE)	75.00 €/KG
<small>From Mar Menor</small>	
GRILLED TELEOST FISH (HALF OR WHOLE PIECE)	75.00 €/KG
GRILLED GROUPER (HALF OR WHOLE PIECE)	75.00 €/KG

“AS AN APPETISER”

RED PRAWN CROQUETTE WITH SCARLET SHRIMP TAIL 1 UNIT 4.50 €

Pieces of between 65/70 grams made with red prawns, gambusin and red shrimp depending on the season. We use organic milk, we coat it in Japanese bread and we finished it with a shrimp tail.

"SAAM" RICE PAPER STUFFED WITH BEEF AND PORK AND VEGETABLES 2 UNITS 8.75 €

Sign to Thai cuisine, we maintain the freshness of the original dish with our Mediterranean touch

CONFIT ARTICHOKE AND THYME WITH TUNA TARTARE 9.75 €

“STARTERS”

AGED BEEF CARPACCIO WITH LEMON/YUZU VINAIGRETTE AND RUPERTO SHEEP'S CHEESE 14.00 €

Dish made using matured simmental beef entrecot

DUO OF CURED AND BLUE RUPERTO'S SHEEP CHEESES 16.50 €

Cheese produced in San Javier, from raw sheep's milk with edible moldy rind

RED TUNA AND RED SHRIMP GREEN RISOTTO 18.00 €

It is made with an Italian variety CARNEROLI grown in Valencia. Its green color is due to a coulis of baby spinach leaves. The dish is finished with a few cubes of almadraba red tuna and prawn carpaccio.

“EGGS”

ORGANIC EGGS

LOW TEMPERATURE “FRIED” EGG WITH TRUFFLES AND MUSHROOMS 16.50 €

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

Bread Service..... 1,20€

A LA BRASA
TABERNA MEDITERRANEA

“RAW ZONE”

HOMEMADE GUACAMOLE WITH RED TUNA PIECES	14.00 €
RED TUNA TARTARE WITH A TOUCH OF PICUAL OIL	19.00 €
ALMADABRA RED TUNA SASHIMI	16.00 €
MIXED CEVICHE of fish and seafood, finished with red shrimp heads and a touch of yellow chili pepper and tiger's milk	18.00 €
TRUFFLED TUNA TARTAR WITH AVOCADO IN TEMPURA AND ROMESCU	18.00 €

“SALADS”

CAESAR WITH MATURED ANGUS SASHIMI, RUPERTO CHEESE AND EGG Cheese produced in San Javier, from raw sheep's milk with edible moldy rind	12.50 €
SCALDED TOMATO WITH TUNA CONFIT IN OIL AND ARTICHOKE CHIPS Home-made tuna/bonito or by blending it in oil and herbs	12.50 €
BURRATA WITH SMOKED TOMATOES AND TARTUFATA Made with a touch of cold smoking to enhance the flavor of the tartufata	14.50 €

“PAELLA”

PRESA AL AJILLO* AND ASSORTED MUSHROOMS RISOTTO

*Pork Head-Shoulder in Garlic

18.00 €/PERSON

PAELLA “SEÑORET” FINISHED IN THE CHARCOAL OVEN

MIN 2 people. Our version of the Señoret, finished in the charcoal oven.

18.00 €/PERSON

“FISHES”

GRILLED RED TUNA BELLY

25.00 €

GRILLED COD

18.00 €

COD WITH ALMOND CREAM

19.50 €

“DOKI DOKI JAPANESE FOOD”

POKE AND STARTERS

DUCK GYOZAS 13 €
6 units

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

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

TEMPURA FUTOMAKI WITH SALMON TIKKA 18 €
and mayonnaise of old mustard with honey (12 units)

NIGUIRIS

TUNA NIGUIRI 5 €
2 units

SALMON NIGUIRI 4,6 €
2 units

FLAMBÉ TUNA NIGUIRI WITH FOIE AND WINE REDUCTION SAUCE 6 €
2 units

SALMON NIGUIRI WITH KOREAN MOJO AND FRESH LIME 6 €
2 units

URAMAKIS AND SASHIMI

TUNA WITH CARAMELIZED FOIE KING URUMAKI 16 €
8 units

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

TEMPURA MAKI WITH SPICY TUNA TARTAR 16 €
8 units

SPECIAL SALMON KING URUMAKI 14,5 €
8 units

SPECIAL SPICY TUNA URUMAKI 14,5 €
8 units

MIXED

NIGUIRI URUMAKI 10 UNITS 16 €
2 niguiiri, 8 uramaki

SUSHI MIX 18 UNITS 27 €
8 uramaki, 4 niguiiri, 6 maki

SUSHI MIX 26 UNITS 35,5 €
8 uramaki, 4 niguiiri, 6 maki

“RECOMMENDATIONS DOKI DOKI”

**SUPER KING URUMAKI WITH MANGO PURÉE, KIKO POWDER
AND WAKAME SEAWEED** 18.00 €
8 units

MAKI TEMPURA WITH SPICY TUNA TARTAR 16.00 €
8 units

“MEATS”

Our beef is kept in a Dry aged chamber where we control both temperature and humidity, to achieve optimal maturation. All our meats include the garnish.

MADE IN CHARCOAL OVEN

ANGUS BLACK TENDERLOIN DRIED 30 DAYS 23.00 €

Angus meat is characterized by its great flavor and extreme softness on the palate. With maturing between 30/50 days.

ANGUS BEEF ENTRECOT 35.00 €

Pieces matured for more than 60 days, high level of infiltration which provides a great flavor.

ANGUS BEEF STEAK 65.00 €/KG

Pieces of at least 1,300 g with a maturation of between 70/100 days. Maximum infiltration that provides a very characteristic flavor.

GRILLED 100% ACORN FEED IBERIAN PORK 22.00 €

One of the noblest parts of the Iberian pork, there are different qualities. We offer the best quality 100% acorn.

SAUCES TO ACCOMPANY:

Organic barbecue	1,75€
Blue Cheese from San Javier	2,50€
Brava (Spicy Sauce)	1,75€

“DESSERTS”

HOMEMADE DESSERTS WITH GARNISH

CHEESECAKE 6.00 €

Made in the oven with organic milk, goat and cow cream cheese and a touch of blue sheep cheese

CHOCOLATE AND ORANGE ICE CREAM TULIP COOKIE 6.00 €

Our tulips are made with local artisan ice cream (La Unión - Cartagena)

MANGO AND PASSION FRUIT ICE CREAM TULIP COOKIE 6.00 €

Our tulips are made with local artisan ice cream (La Unión - Cartagena)

GRILLED TORRIJA* 6.50 €

*Typical Spanish Dessert. Brioche bread with pearls of sugar soaked in milk from happy goats "Tallante" infused with cinnamon and lemon rind, it is marked in a pan with a knob of butter accompanied by ice cream

CREAM AND FRUITS OF THE FOREST MILLEFEUILLE 6.75 €

Cream made with infused goat's milk and thin, crunchy puff pastry

CHOCOLATE VOLCANO WITH ICE CREAM 7.50 €

It requires about 15 min

baked cake with creamy chocolate inside

RED VELVET CAKE 6.75 €

with cream cheese, pistachio and raspberry

A LA BRASA
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“SPECIAL LUNCH MENU”

FROM TUESDAY TO FRIDAY NOON (HOLIDAYS AND EVENINGS OF HOLIDAYS NOT INCLUDED)

STARTERS TO CHOOSE, ONE FROM EACH GROUP



GRILLED ARTICHOKE WITH SHRIMP CREAM

○

HUMMUS WITH TOTOPO (TORTILLA CHIPS)



POACHED EGG WITH MIX OF MEAT AND VEGETABLES WITH DEMI-GLACE

○

RISOTTO WITH MIXED MUSHROOMS AND RUPERTO CHEESE



CHICKEN AND PORK RIBS MINI CROQUETTES

MAIN TO CHOOSE



PRESA (A PORK CUT) WITH SHALLOTS IN RED WINE

○



HAKE SUQUET

DESSERT AND A DRINK

Glass of house wine, beer, water or soft drink

19,50 €



“WINE LIST”

CASA TOMÁS
– Grupo desde 1936 –

“RED WINES FROM THE REGION OF MURCIA”



CARCHELO CIENTO 80

12 months French oak. Monastrell, Syrah, Cabernet Sauvignon and Tempranillo. A wine with fruity aromas, enveloped by soft spicy notes such as liquorice and black pepper. Well structured, complex and tasty.

18 €

ALTICO CRIANZA

Singular vineyards. Mono varietal Syrah aged for 12 months in French oak and 12 in the bottle. Fruity and floral refreshing and silky.

18 €

RANGO CRIANZA ECOLOGIC

Monastrell pie franco and syrah. More than 50 years, aging in French and American oak. Ripe fruit, roasted and smoky notes.

18,50 €

DE NARIZ

Monastrell. Bodegas Barahonda – DO Yecla. Ungrafted vineyards with more than 50 years old at more than 850 meters of altitude, aged in 500 litre barrels for 8 months. It is balanced and round in the center of the mouth. Fruit of the plant's own regulation.

18,50 €

EL BORDE 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.

The aging takes place between 10 and 12 months in 500-litre bushels. Bewitching, the perfume reveals aromas of crisp red and black berries, cherry, liquorice and spicy notes..

18,50 €

JUAN GIL

Aged for 12 months in French oak 100% Monastrell eco. It is a wine with an intense red color. Very aromatic. Aromas of ripe red fruit, raisins, spices and a touch of toast from the barrel predominate.

19,50 €

SANTA DO YECLA

90% Monastrell and 10% Garnacha Tintorera. 14 months in new French and American oak. Ripe fruit and spices on a smoky background on the nose, on the palate juicy fruit.

22 €

BRUTO

Red wine produced by Bodega Juan Gil in the D.O. Jumilla. Bruto is a monovarietal of the Monastrell grape that has fermented in stainless steel tanks for 25 days at a controlled temperature, and it is subsequently aged in French and American oak for 24 months. Aromas of ripe black fruit and chocolate appear on the nose. Voluminous and dense on the palate. Liqueur and balanced. Long and persistent finish.

45 €

CLIO

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

60 €



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LA CARTELA

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Tif 968 20 27 23

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C/ Puertas de Murcia,14
Tif 968 50 00 11

A LA BARRA

Plaza Juan XXIII
Tif 968 50 88 43

LA TAPERIA DE CASA TOMÁS

Plaza Juan XXIII
Tif 968 52 86 14

“RED WINE D.O. RIOJA”



RAMÓN BILBAO CRIANZA

17 €

Tempranillo. Aging 14 months. Claret red, with aromas of fresh black fruit such as blackberry, licorice and sweet notes of nutmeg. On the palate it is intense.

BAIGORRI CRIANZA

19,50 €

Tempranillo (90%), Garnacha (5%) and others. Aged for 14 months in French (90%) and American (10%) oak barrels. Intense cherry colored wine with a medium-high layer. Aromas of black fruit and stewed fruit, spices and dairy predominate.

BAIGORRI BELUS

28 €

Bodegas Baigorri, Samaniego - Rioja Alavesa. Mazuelo, Tempranillo and Garnacha varieties. Long fermentation in stainless steel tanks, malolactic fermentation in French oak barrels and aging in new French oak barrels, which lasts for 8 months.

BAIGORRI GARNACHA

32 €

14 months of aging in new oak. Floral and red fruit.

RAMÓN BILBAO EDICION LIMITADA

20 €

100% Tempranillo. Ruby red wine with notes of black grapes, ripe and aged in noble barrels for 15 months. On the palate, it is long, with weight and presence of the terroir.

MARQUES DE MURRIETA RESERVA

28 €

83% Tempranillo, 9% Graciano, 6% Mazuelo, 2% Garnacha. 20 months in American oak barrels. Wide range of aromas of ripe red fruit with nuances of dried violets, red pepper, thyme and graphite. On the palate, it is intense, tremendously expressive and well-armed, with a great load of fruit and a long finish.

RAMÓN BILBAO RESERVA ORIGINAL

30 €

Tempranillo 20 months of aging in French oak. 100% Tempranillo and some loose strains of white varieties (Malvasía and Garnacha). Cherry red wine with a high layer. Blackberry and liquorice aromas with notes of clove and graphite. On the palate, with a sensation of plums, balsamic and mineral.

IZADI EL REGALO

28 €

Coupage of the Tempranillo (90%) Graciano, Garnacha and Mazuelo varieties (10% between the three). Red wine aged in wood, 20 months in French and American oak barrels.

MUGA CRIANZA

24 €

Tempranillo, Garnacha, Mazuelo and Graciano. French and American oak, aged for 22 months.

BAIGORRI LA CANOCA

30 €

Baigorri parcel wine. 10 months in new French oak, vines over 60 years old. Ripe fruit and spice balanced and fresh on the palate.



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“RED WINE D.O. RIBERA DEL DUERO”



MELIOR DE MATARROMERA TINTO ROBLE

100% Tempranillo. Red fruit, liquorice, coffee or vanilla. Voluminous and intense on the palate, fruity sensations and hints of cocoa, coconut and vanilla.

18 €

TAMIZ

Teofilo Reyes Winery. 6 months in French oak.

18 €

EL ILUSIONISTA ROBLE

6 months in French and American oak.

INTERNATIONAL WINE & SPIRIT COMPETITION 2022. BRONZE Medal. 88 pts

18 €

MONTECASTRO

95% Tinto Fino-5% Merlot. Yield: 30hl/ha after selection.

Aging time: 16 months in French Oak barrels

25 €

PAGO DE CAPELLANES CRIANZA

Tempranillo - 5 months of aging

Young, cheerful and fresh, with vibrant acidity

33 €

CRUZ DE ALBA CRIANZA

Tempranillo 15 months of barrel aging

Modern cut, fruity, balanced in aroma and with a generous on the palate.

24 €

MATARROMERA CRIANZA

Tempranillo. 12 months of aging

Intense and complex, balanced in aroma and generous on the palate.

33 €

PAGO DE CARROVEJAS

93% fine red wine, 4% Cabernet sauvignon- 3% merlot- 12 months of aging

Intense, elegant, structured, a resounding and vibrant wine

40 €

HACIENDA MONASTERIO

85% Tinta del País, 10% Cabernet-Sauvignon - 5% Merlot - 2% Malbec.

18 months in French oak barrels from Allier.

45 €



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“RED WINE OTHERS D.O.”



36 €

ABADÍA RETUERTA SELECCIÓN ESPECIAL

Tempranillo, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot and Garnacha
Wine from the Land of Castilla y León - Sardon de Duero
12 months in French and American oak barrels

MAURO

90% Tempranillo, 10% other varieties. Land of Castile and Leon
Aged for 15 months in foudres and French and American oak barrels of different ages.
Tasting Notes: Bright cherry red colour. Exuberant nose with a dominant presence of generous red fruit on a floral background. Oily and delicate with impeccable ripeness of well sifted tannins that wrap an opulent and balanced whole.

44 €



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“WHITE WINES”



JUAN GIL

16 €

Dry wine obtained from Moscatel of small grain vineyards, located on hills at an altitude of approximately 700 meters, in the Aragona Valley, north of Jumilla, where limestone land, a dry climate and many hours of sun exposure create an ideal microclimate for growing this variety.

RAMÓN BILBAO VERDEJO

16 €

Verdejo. Notes of ripe fruit, almost compote, along with delicate herbal tones and aniseed touches. On the palate, it is cheerful and expressive but with a glyceric and structured touch where a pleasant minerality with balsamic and subtle confectionery notes.

SEÑORIO DE LIZINIA SOBRE LIAS

16 €

Verdejo with a slight passage through wood that, together with the servant of its lees, achieves a perfect balance between nose and mouth. Great aromatic intensity, clean and flawless, ideal to enjoy with any type of food.

ÁLCEÑO JUMILLA

18,50 €

Sauvignon blanc. Passage through wood 3/4 months in French oak.
Tropical notes and nuts, fresh and balanced on the palate.

LÓPEZ CRISTÓBAL ALBILLO

22 €

100% Albillo. Aging in barrels: 3 months in French oak barrels and 6 in the bottle. Golden yellow colour. Fresh and elegant on the nose, with toasted touches of great harmony. Balanced on the palate, with a long and persistent finish. Serious wine, prepared to age in the bottle.

REGINA VIARUM

18 €

Godello of the Ribera Sacra. 6 months on lees in French oak foudre.
Peñín Guide Wines of Spain 2022, 91 points, more than 4*.
BERLINER WINE TROPHY 2021: GOLD Medal
On the nose with ripe fruit, balanced on the palate with a silky and ample body.

MUGA

18 €

Viura, white garnacha and malvasia from La Rioja. This wine has a nice straw yellow color. On the nose it is intense and complex, with floral aromas (white flowers, jasmine), stone fruit (peach), citrus (grapefruit, lemon), pear, apple and banana appearing. Very fine and elegant.

FINCA CALVESTRA

22 €

100% Meseguera. Bodega Mustiguillo is located in Terrerazo-Utiel (Valencia) and has 87 hectares of its own vineyard in Pago El Terrerazo, a terroir that, due to its uniqueness, has enjoyed since 2010, with the privilege of being a new D.O.P., also named Vino de Pago.

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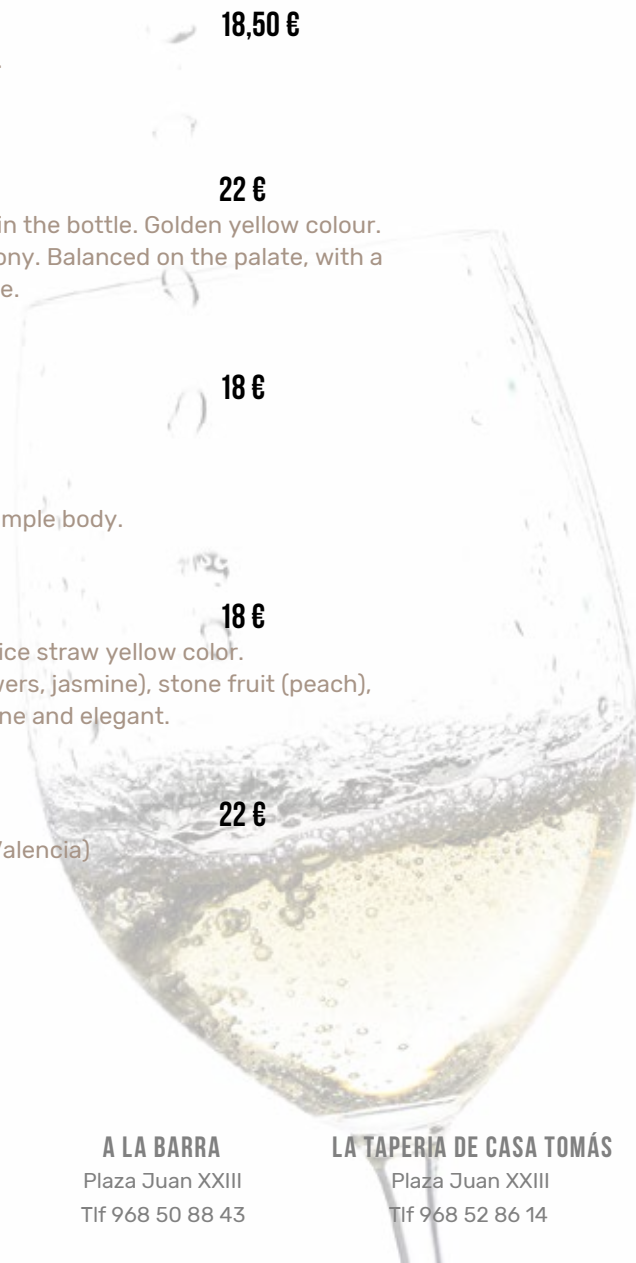
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“WHITE WINES”



BRUNO MURCIANO LAS BLANCAS

16 €

5 autochthonous grape varieties from Valencia. 61% Marisacho, 9% Macabeo, 10% Malvasía, 12% Merseguera and another 8% Moscatel. On the palate, it is a dry wine with a pleasant texture and a flavor full of freshness, as well as a captivating finish.

GRAN BAZAN ETIQUETA VERDE

22 €

Aromas of pome and peach, citrus peel, orange blossom and fresh grass. Its power and unctuousness stands out. It is shown alive and with a personal saline finish.

MAR DE FRADES

22 €

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

GRAN BAZAN AMBAR

25 €

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

GRAN VINO PAZO BARRANTES

50 €

100% the Galician winery of Marques de Murrieta. After an exhaustive selection, the grapes are destemmed and gently and slowly pressed in a pneumatic press. After fermentation, it remains for 2 months with the fine lees in the stainless steel tank. 7 months in stainless steel tanks, 15% in acacia wood barrels and 16 months in the bottle.

QUINTA DO SIL

19 €

Godello, Valdeorras. Quinta do Sil is the result of a dream, to be able to produce wines in this great, complex, aromatic white wines area with a lot of personality.



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“ROSÉ AND SPARKLING WINES”



BAIGORRI ROSADO

The Baigorri Rosado is a versatile and greedy wine capable of adapting to endless situations. In its elaboration, grapes of the Tempranillo and Garnacha varieties are used.

15 €

CAVA RIMARTS 18 BRUT - DO CAVA

Xarelló, 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

19 €

MAESTRY DEL CASALE – LAMBRUSCO ROSADO

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

12 €

JUVE CAMPS RESERVA

Family Reserve. Organic

25 €

CONDE DE HARO BRUT VINTAGE

Cava Brut from Bodegas Muga, one of the most emblematic wineries in Haro and one of the few Spanish wineries that has its own cooperage.
This cava is a coupage of the Viura (90%) and Malvasía (10%) grape varieties from the winery's own vineyards located in high areas on north-facing slopes.

28 €

MÖET CHANDON

Brut imperial

55 €

VEUVE CLICQUOT

Brut

58 €



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“FORTIFIED WINES”



FINCA COLOSIA

Palomino.

Aging in flower for a minimum of 3 years. Golden color with a delicate and pungent aroma, saline and almond-shaped, light on the palate.

2,80 €

MANZANILLA COLOSIA

Palomino.

Minimum aging of 3 years with the soleras and criaderas' system.

Bright yellow color, with elegant and saline aromas. On the palate it is fresh with fine bitterness and very balanced.

2,80 €

CREAM COLOSIA

Pedro Ximenez, Palomino.

Minimum aging of 4 years. Sweet wine obtained from oloroso. Dark color. Pungent and full-bodied aroma

4 €



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