

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”

POACHED EGG WITH GRILLED WILD ASPARAGUS, SQUID AND RED SHRIMP CREAM	8.50 €
CREAMY ALMADRABA BELLY RED TUNA WITH TRUFFLE AND MINI BUTTER ROLLS	18.00 €
SASHIMI DUO WITH SOY AND WASABI MAYONNAISE "ASK FISH TYPE"	16.00 €
PORK RIB CROQUETTE WITH CHINESE BARBECUE SAUCE	3.80 €
SHITAKE WITH SAUTEED OCTOPUS AND CHIMICHURRI	14.00 €
TOMATO, CHEESE, PESTO AND SMOKED SARDINE TOAST	6.50 €
HOISIN BACON SKEWERS WITH GRILLED BIMBI	8,50€
EXTRA BEEF LOIN CARPACCIO WITH CHEESE AND EVOO	16.50€
TOMATO SALAD WITH TUNA IN ESCABECHE AND MARINATED AUBERGINE AND CRYSTAL* PRAWNS	14.00€
BRIOCHE BREAD WITH PULLED PORK, GUACAMOLE AND EGG WITH SPICY GARLIC SAUCE	7.50 €

“RECOMMENDATIONS DOKI DOKI”

HAWAIIAN ROLL WITH MANGO AND PINEAPPLE VINAIGRETTE 8 UNITS	16.00 €
NIGIRI IN PANKO WITH CREAMY TUNA 5 UNITS	18.00 €
CHARCOAL CARAMELIZED TUNA URAMAKI WITH TRUFFLE OIL AND GRATED CHOCOLATE WITH FIVE JAPANESE SPICES 8 UNITS	18.00 €

“AS AN APPETISER”

RED PRAWN CROQUETTE WITH SCARLET SHRIMP TAIL 1 UNIT 3.95 €

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

SOFT SHELL CRAB TEMPURA WITH LOTUS ROOT, AMBERJACK AND CRYSTAL SHRIMP 16.50 €

“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€

“RAW ZONE”

HOMEMADE GUACAMOLE WITH RED TUNA PIECES	16.00 €
RED TUNA TARTARE WITH A TOUCH OF PICUAL OIL	19.00 €
TRUFFLED TUNA TARTAR WITH AVOCADO IN TEMPURA AND ROMESCU	18.00 €

“SALADS”

CAESAR WITH IBERIAN PRESA* IN PANKO, RUPERTO CHEESE AND EGG	14.00 €
<small>Cheese produced in San Javier, from raw sheep's milk with edible moldy rind</small>	
SCALDED TOMATO WITH TUNA CONFIT IN OIL AND ARTICHOKE CHIPS	14.00 €
<small>Home-made tuna/bonito or by blending it in oil and herbs</small>	
BURRATA WITH SMOKED TOMATOES AND TARTUFATA	14.50 €
<small>Made with a touch of cold smoking to enhance the flavor of the tartufata</small>	

“PAELLA”

PRESA AL AJILLO* AND ASSORTED MUSHROOMS RISOTTO 18.00 €/PERSON
*Pork Head-Shoulder in Garlic

PAELLA “SEÑORET” FINISHED IN THE CHARCOAL OVEN 18.00 €/PERSON
MIN 2 people. Our version of the Señoret, finished in the charcoal oven.

RICE WITH IBERIAN MOGOTE AND CAMELIZED MUSHROOMS WITH ROSEMARY AND THYME 16.00 €/PERSON

“FISHES”

GRILLED COD 18.00 €

COD WITH ALMOND CREAM 19.50 €

GRILLED LUBINA (WILD SEA BASS) (WHOLE OR HALF) 69.00€/KG

GRILLED SAMA (SEA BREAM) (PORTION) 28.00 €

GRILLED LECHA (AMBERJACK) 26.00 €

“DOKI DOKI JAPANESE FOOD”

NIGUIRIS AND FUTOMAKI

TEMPURA FUTOMAKI WITH SALMON TIKKA and mayonnaise of old mustard with honey (12 units)	18 €
TUNA NIGUIRI 2 units	5 €
SALMON NIGUIRI 2 units	4,6 €
FLAMBÉ TUNA NIGUIRI WITH FOIE AND WINE REDUCTION SAUCE 2 units	6 €
SALMON NIGUIRI WITH KOREAN MOJO AND FRESH LIME 2 units	6 €

URAMAKIS AND SASHIMI

TUNA WITH CARAMELIZED FOIE KING URUMAKI 8 units	16 €
SALMON WITH TARTAR TIKA MASALA URUMAKI 6 units	14,5 €
TEMPURA MAKI WITH SPICY TUNA TARTAR 8 units	16 €
SPECIAL SALMON KING URUMAKI 8 units	16 €
SPECIAL SPICY TUNA URUMAKI 8 units	14,5 €
SUPER KING URUMAKI OF CARAMELIZED TUNA AND SALMON WITH TOASTED CORN POWDER AND MANGO PUREE 8 units	18.00 €

“RECOMMENDATIONS DOKI DOKI”

HAWAIIAN ROLL WITH MANGO AND PINEAPPLE VINAIGRETTE 8 units	16.00 €
NIGIRI IN PANKO WITH CREAMY TUNA 5 units	18.00 €
CHARCOAL CARAMELIZED TUNA URUMAKI WITH TRUFFLE OIL AND GRATED CHOCOLATE WITH FIVE JAPANESE SPICES 8 units	18.00 €

"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

SIMMENTAL ENTRECOT 38.00 €

SIMMENTAL STEAK 78.00 €/KG

Pieces matured for more than 60 days, without cover, without tecla (cut from the intercostal bone) and without backbone

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.

GRILLED 100% ACORN FEED IBERIAN PORK 28.00 €

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 (IDEAL FOR TWO PEOPLE) 8.50 €

Made in the oven with organic milk, goat and cow cream cheese from Tallante 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 SORBET TULIP COOKIE 6.00 €

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

GRILLED TORRIJA* WITH APPLE PIE ICE CREAM 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 CARDAMOM ICE CREAM 7.50 €

WITH HINTS OF CINNAMON It requires about 15 min
baked cake with creamy chocolate inside

RED VELVET CAKE 6.75 €

with cream cheese, almonds and raspberry

A LA BRASA
TABERNA MEDITERRANEA

“SPECIAL LUNCH MENU”

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

✓ APPETIZER

INDIVIDUAL FIRST STARTER TO CHOOSE



GUACAMOLE WITH TUNA TARTARE WITH KIMUCHI NO MOTO
or
TOMATO SALAD WITH TUNA IN BRINE AND CRYSTAL* PRAWNS

INDIVIDUAL SECOND STARTER TO CHOOSE



LOW TEMPERATURE EGG WITH PURÉE AND MIXED MUSHROOMS WITH TARTUFATA
or
FOCCACIA WITH CHEESE AND SMOKED SARDINES WITH HERRING CAVIER

INDIVIDUAL THIRD STARTER



FISH CROQUETTE WITH SHRIMP COCKTAIL

✓ MAIN TO CHOOSE

COD IN PANKO WITH VEGETABLES AND SOY CREAM
OR
BACON SKEWER WITH HOISIN AND MUSHROOM RISOTTO

DESSERT OR COFFEE

Drink not included

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 €

JOHNNY DE LOS INFIERNOS

Monastrell, Syrah and Petit Verdot. Red wine. D.O. Jumilla

18 €

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 €

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 €

MADRID ROMERO CRIANZA

Monastrell, red wine aged for 12 months. D.O. Jumilla

22 €

ALCARAVÁN

Parcel wine from the area "Pino de las Águilas" (Mula) Monastrell 100%. Plantation in glass. Organic cultivation. Contained maturity, with fine tannins.

22 €

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..

25 €

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. Liquor and balanced. Long and persistent finish.

45 €

CLIO

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

60 €



A LA BRASA Y DOKI DOKI

Plaza Juan XXIII

Tif 968 52 41 54

LA CARTELA

C/Mayor, 41

Tif 968 20 27 23

LA TARTANA

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.

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.

MUGA CRIANZA

24 €

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

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.

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.

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.

BAIGORRI GARNACHA

32 €

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



A LA BRASA Y DOKI DOKI

Plaza Juan XXIII
Tif 968 52 41 54

LA CARTELA

C/Mayor, 41
Tif 968 20 27 23

LA TARTANA

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. RIBERA DEL DUERO”



MELIOR DE MATARROMERA TINTO ROBLE

18 €

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

TERRA MINEI DO RIBEIRO

22 €

Made only with the most historic variety of the Denomination of Origin: the Treixadura. In its elaboration the expression of the variety has been respected, fermenting with autochthonous yeasts and a brief period in the barrel.

CRUZ DE ALBA CRIANZA

24 €

Tempranillo 15 months of barrel aging
Modern cut, fruity, balanced in aroma and with a generous on the palate.

MONTECASTRO

25 €

95% Tinto Fino-5% Merlot. Yield: 30hl/ha after selection.
Aging time: 16 months in French Oak barrels

PAGO DE CAPELLANES CRIANZA

33 €

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

MATARROMERA CRIANZA

33 €

Tempranillo. 12 months of aging
Intense and complex, balanced in aroma and generous on the palate.

HACIENDA MONASTERIO

45 €

85% Tinta del País, 10% Cabernet-Sauvignon - 5% Merlot - 2% Malbec.
18 months in French oak barrels from Allier.



A LA BRASA Y DOKI DOKI

Plaza Juan XXIII
Tif 968 52 41 54

LA CARTELA

C/Mayor, 41
Tif 968 20 27 23

LA TARTANA

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 OTHERS D.O.”

ABADÍA RETUERTA SELECCIÓN ESPECIAL

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



36 €

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 €

“SWEET WINES”

WHITE LIQUEUR WINE

Monastrell, sweet white wine from Bodegas Madrid Romero



19 €

RED LIQUEUR WINE

Monastrell, sweet wine from Bodegas Madrid Romero

20 €



A LA BRASA Y DOKI DOKI

Plaza Juan XXIII
Tif 968 52 41 54

LA CARTELA

C/Mayor, 41
Tif 968 20 27 23

LA TARTANA

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

“WHITE WINES”



BRUNO MURCIANO LAS BLANCAS

16 €

5 autochthonous grape varieties from Valencia. 61% Marisnacho, 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.

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.

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.

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.

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.



A LA BRASA Y DOKI DOKI

Plaza Juan XXIII

Tif 968 52 41 54

LA CARTELA

C/Mayor, 41

Tif 968 20 27 23

LA TARTANA

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

“WHITE WINES”



ÁLCEÑO JUMILLA

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

22 €

LÓPEZ CRISTÓBAL ALBILLO

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.

22 €

GRAN BAZAN ETIQUETA VERDE

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.

22 €

MAR DE FRADES

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

22 €

LES FUMÉES BLANCHES SAUVIGNON BLANC

Domaine des Fumées Blanches is located in Gascogne, southwestern France.
François Lurton discovered this ideal terrior to cultivate and express the true character of Sauvignon Blanc.

22 €

GRAN BAZAN AMBAR

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

25 €

GRAN VINO PAZO BARRANTES

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.

50 €



A LA BRASA Y DOKI DOKI

Plaza Juan XXIII
Tif 968 52 41 54

LA CARTELA

C/Mayor, 41
Tif 968 20 27 23

LA TARTANA

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

A LA BARRA

Plaza Juan XXIII
Tif 968 50 88 43

LA TAPERÍA DE CASA TOMÁS

Plaza Juan XXIII
Tif 968 52 86 14

“ROSÉ AND SPARKLING WINES”



MAESTRY DEL CASALE — LAMBRUSCO ROSADO

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

12 €

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 €

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 €

CAVA BRUT ROSÉ PINOT NOIR

Cava Brut Rosado

30 €

TANTUM ERGO CHARDONAY PINOT NOIR

Bodegas Hispano-Suizas presents a cava made with the Champagne varieties, giving rise to a powerful, creamy cava with balanced acidity.

34 €

MÖET CHANDON

Brut imperial

55 €

VEUVE CLICQUOT

Brut

58 €



A LA BRASA Y DOKI DOKI

Plaza Juan XXIII

Tif 968 52 41 54

LA CARTELA

C/Mayor, 41

Tif 968 20 27 23

LA TARTANA

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