



LA TARTANA

RESTAURANTE

Thanks for trusting us

La Tartana Restaurant, it is one of the emblematic places of Cartagena, located in the modernist building of the architect Víctor Beltri built in 1906, in the heart of Cartagena. From whose terrace you can see the day to day of the city, from its dawn until the night becomes strong between the pedestrian streets of the city.

Since 1993, in La Tartana you will be able to enjoy the most varied and typical tapas and portions of Cartagena. Climbing three small steps, we enter the restaurant lounges, one of them private. We will offer you a sophisticated and balanced cuisine, where you can eat a wide variety of meats, fishes, rice and outstanding dishes from the culinary tradition of our region.

This week's recommendations

Raw Zone

Salmon and Mango Tartare in two textures with Mujol Roe 19 €

Our Seafood

Cockles 16 €

Steamed Mussels 9,80 €

Garlic or seafood style clams 20 €

Red prawn from Garrucha 100gr 16,50 €

Fried Shrimp with teriyaki mayonnaise 8 €

Grilled scallops with citrus mayonnaise 12,50 €

Fish

Seafood style or grilled Turbot 20 €

Grilled Teleost Fish with Steamed Vegetables 23 €

Wild Sea Bass Portion with Seasonal Vegetables 23 €

Meat

Angus Tenderloin 28 €

Angus Entrecott 26 €

Grilled Angus churrasco approximately 1 kilo 60 €

Roasted Goat Kid's Legs 24 €

Roasted Goat Kid's Legs (Mediana) 26 €

Dessert

Carrot Cake 5,50 €

Bread Service 0,60 €

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Starters

Vegetable tempura with prawn 12 €

Grilled artichokes with vegetables 12,50 €

Tuna tataki 17 €

Tuna tartar 19 €

Grilled octopus tentacle 20,50 €

Octopus pot with chickpeas old-fashioned style 20,50 €

House style roasted octopus 21 €

White fish ceviche 16 €

Grilled National Squid 20 €

Roman-style National Squid 20 €

Squid shavings with shrimp and Iberian ham 16,75 €

Acorn-fed Iberian ham 18 €

1/2 Acorn-fed Iberian ham 10 €

La Lechera de Burdeos's cheese platter 16 €

Ham croquette (6 units) 9 €

Different croquette with prawn 4,20 €

Octopus croquettes with aioli in its ink (4 Units) 8,50 €

*Patatas Bravas** 8 €

**Fried potatoes with spicy brava sauce and a touch of garlic - Typical Spanish Tapa*

Vegetable Pie gratin with pinenuts 8 €

*Russian salad** (portion) 7 €

** Spanish potato salad with tuna and mayonnaise (Typical Spanish Tapa)*

Squid fritter with zucchini 4,75 €

Grilled scallops with citrus mayonnaise 12,50 €

Eggs

Broken eggs with Iberian ham 12 €

Creamed eggs with boletus and foie 14 €

Salads

Chestnut Pork Crispy Salad 15 €

La Tartana mixed salad 12 €

Dried bonito salad from the port of Cartagena 12 €

Seasonal tomato with ventresca tuna 9,50 €

Burrata cheese salad on a base of escalivada and rocket 11,50 €

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Meats

Grilled beef steak with Charra D.O. 55 €/kg

Galician matured cow ribeye (350-400gr) 35 €

Beef tenderloin cooked in charcoal oven 22 €

Beef steak Charra D.O. cooked in charcoal oven 20 €

Racks of lamb cooked in charcoal oven 15 €

Duroc pork prey cooked in charcoal oven 14 €

Burger cooked in a charcoal grill with egg and cheese 12,50 €

Steak tartar 20 €

Pepper sauce 2 €

Cheese sauce 2 €

Red wine sauce with cherry 2 €

Fishes

Cod Riojana (vegetables, tomato es, garlic) au gratin muslim 16 €

Salt- crusted sea bream / sea bass with green garlic 14 €

Paella

Caldero paella in "caldero" 12 €

"Local" Caldero paella (Vegetarian) 12 €

Paella with Iberian "Secreto*" and mushrooms * *A pork cut* 14 €

Paella "señoret" seafood 16 €

Creamy paella with octopus 19 €

On demand:

Paella with lobster 19 €

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Snacks, cocas and our half portions

Octopus's *Marinera** 2,85 €

** Ring-shaped breadstick with Spanish potato salad (Typical tapa of the region)*

Classic *Marinera** with anchovy 00 2,60 €

** Ring-shaped breadstick with Spanish potato salad (Typical tapa of the region)*

Gourmet *Marinera** of cod and asparagus 3,20 €

** Ring-shaped breadstick with Spanish potato salad (Typical tapa of the region)*

Gourmet *Marinera** of tuna tataki and prawn 3,75 €

** Ring-shaped breadsticks with Spanish potato salad (Typical tapa of the region)*

Ham croquette (3 units) 4,50 €

Egg croquette (3 units) 4,50 €

*Patatas Bravas** half portion 5,50 €

** (Fried potatoes with spicy brava sauce and a touch of garlic - Typical Spanish Tapa)*

Vegetable Pie gratin with pine nuts half portion 4,50 €

*Russian salad** (Half portion) 3,50 €

** Spanish potato salad with tuna and mayonnaise (Typical Spanish Tapa)*

Secreto Low temperature coca with mozzarella and Bearnaise sauce 8,50 €

Soft vegetable coca with romescu cream and cottage cheese 7,50 €

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Desserts

Brownie cake with ice cream and hot chocolate 5,50 €

Tartana's Tiramisu 5,50 €

Chocolate cake with cookies 4,75 €

Cheesecake 5,50 €

Apple pie (it requires about 10min) 6 €

Rice pudding 3,50 €

Custard 3,50 €

Flan 3,50 €

Tulip cookie with ice cream 3 €

Espresso Coffee 43 2,50 €

Menu of the day - Monday to Friday lunchtime

Ask the server,

A homemade daily menu, with stews and dishes from the city

Starter

First course to choose

Second course to choose

Bread, one drink and dessert 14 €

Carnivorous menu

Ask the server

Starters

Chestnut Pork Crispy Salad

Creamy eggs with boletus and foie

Main dish to share (every 2 people)

Meat of the week

Dessert

Ask for the dessert recommendation of the day

Every 2 people: Bottle of house red wine or beer bucket of 6 fifths

..... 30 €/person

“WINE LIST”



“RED WINES D.O. RIOJA”

EL HALLAZGO	15 €	2,50 €
Tempranillo. Fresh, dry, light intensity, easy to drink		
RAMÓN BILBAO CRIANZA	17 €	3 €
Tempranillo. Crianza 14 months Pleasant taste on the palate with clean and intense aromas of ripe berries		
BAIGORRI CRIANZA	19,50 €	
Tempranillo. Crianza 14 months Pleasant on the palate with clean and intense aromas of ripe berries		
RAMÓN BILBAO EDICION LIMITADA	20 €	
Tempranillo. Crianza at Barrel Aging 15 months Harmonious and elegant, natural on the nose, long and full-bodied on the palate		
RAMÓN BILBAO VIÑEDOS DE ALTURA	22 €	
50% Tempranillo, 50% Garnacha. Crianza 15 months Velvety, well balanced and full of flavour		
COSME PALACIOS CRIANZA	22 €	
Tempranillo, Crianza at Barrel Aging 12 months Elegant, powerful, tasty, round, of great freshness and very pleasant taste on the palate		
MUGA CRIANZA	24 €	
Tempranillo, garnacha and graciano. Crianza 24 months Ruby red color with tile glints. Delicious on the nose and balanced on the palate		
FINCA “EL REGALO” IZADI	26 €	
Tempranillo, Garnacha and Graciano. Crianza at Barrel Aging 20 months in French oak Structured, tasty with a long and persistent finish		
BAIGORRI BELUS	28 €	
85% mazuelo -15% garnacha and others - Crianza 14 months Avant-garde wine with a complex aroma, intense in color, fresh and elegant		
RAMÓN BILBAO RESERVA ORIGINAL	30 €	
Tempranillo, Crianza 20 months Round and balanced in color, intense, tasty and persistent flavour		

“RED WINE D.O. RIBERA DEL DUERO”

MELIOR DE MATARROMERA TINTO ROBLE	18,50 €	3,00 €
Expression of Youth and Vitality. Melior de Matarromera Tinto Roble is an indispensable Tempranillo from Ribera del Duero. Its youth and vitality make it ideal to share with friends, savoring those light woody touches due to its passage through new oak barrels for 6 months.		
VALTRAVIESO FINCA SANTA MARIA ROBLE	16 €	2,80 €
98% tinto fino - 2% cabernet sauvignon and merlot - 6 months of aging Young, fresh and fruity		
LUCERO DEL ALBA ROBLE	20 €	
Tempranillo - 6 months of aging Picota cherry color with violet rims. Black fruit aromas with balsamic notes and a slightly toasted background. Its passage in the mouth is fresh, light and tasty with a pleasant finish.		
PAGO DE CAPELLANES ROBLE	24 €	
Tempranillo - 5 months of aging Young, bright and fresh, with vibrant acidity		
CARMELO RODERO ROBLE	19 €	
Tinto fino - Crianza at Barrel Aging 9 months Intense aroma, velvety, persistent, wide in its passage on the palate		
CRUZ DE ALBA CRIANZA	22 €	
Tempranillo 15 months of barrel aging Modern cut, fruity, balanced and structured		
LAGAR DE ISILLA	18 €	
95% tempranillo 5% cabernet		
VIRIDIANA	18 €	
Tempranillo		
HIGH EXPRESSION		
MATARROMERA CRIANZA	33 €	
Tempranillo. 12 months of aging Intense and complex, balanced in aroma and generous in its passage on the palate		
PAGO DE CARROVEJAS	44 €	
93% tinto fino, 4% Cabernet sauvignon- 3% merlot- 12 months of aging Intense, elegant, structured, a rounded and vibrant wine		
FINCA LOS HOYALES	58 €	
Tempranillo. 22 months of aging. Fruity and spicy aromas. Silky and broad, with a toasted and mineral background		

“OUR REGION”

JUAN GIL ROBLE	15 €	
Monastrell, D.O Jumilla		
JUAN GIL CRIANZA	19,50 €	
Monastrell, D.O Jumilla. Crianza 12 months		
BARAHONDA ORGANIC - BARRICA	18 €	
French oak barrel 6 months. Monastrell. DO Yecla		
ALCEÑO 4 MONTHS	14 €	2,50 €
Alceño. DO Jumilla		
ALCEÑO SELECTION	22 €	
Alceño. DO Jumilla		
HIGH EXPRESSION		
BRUTO	45 €	
High expression wines. Monastrell. DO Jumilla. Crianza 20 months		
CLIO	60 €	
High expression wines. Monastrell and cabernet sauvignon. DO Jumilla. Aging from 22 to 26 months		

“OTHERS D.O.”

ABADÍA RETUERTA SELECCIÓN ESPECIAL	36 €	
Tempranillo, sirah and cabernet sauvignon. Special selection Pago Sardón. DO Castilla León. 7 months		
MAURO	44 €	
Tempranillo, sirah and garnacha. DO Tierra de Castilla. Crianza 15 months		

“OUR WHITE WINES”

VERDEJO		
TRENZONES	15 €	2,50 €
Verdejo. Herbaceous with citrus notes on the nose and fresh, with good acidity on the palate		
RAMÓN BILBAO VERDEJO - DO RUEDA	16 €	2,70 €
Verdejo. DO Rueda. Fresh, with good acidity and herbal character		
AZOE VERDEJO - DO RUEDA	15 €	2,50 €
Verdejo. DO Rueda. Very fruity and with intense aromas of white fruit.		
ALBARIÑOS		
MARTIN CODAX	18 €	
Albariño. Unctuous, rich, fresh, balanced. Clearly atlantic		
CONTRAPUNTO	17 €	2,90 €
Albariño. Young and fruity, on the palate it is light, fresh with sparkling acidity.		
MAR DE FRADES — DO RÍAS BAIXAS	22 €	
Albariño. DO Rias Baixas. Fresh, green fruit and citrus, pleasant acidity with power and structure.		
GRAN BAZAN AMBAR - DO RIAJ BAIXAS	25 €	
Albariño. Aromas of tropical fruits, acidity and salinity, unctuous and with a persistent finish		
MAR DE FRADES FINCA VALIÑAS	30 €	
Albariño - 4 years in bodega: Aging in stainless steel with batonnage. Elegant and sophisticated. Saline, unctuous and fresh		
SAUVIGNON BLANC		
RAMÓN BILBAO SAUVIGNON BLANC	19 €	
Sauvignon Blanc. DO Rueda - Concrete, wooden foudres and stainless steel Intense, silky, fresh and balanced		
ALCEÑO SAUVIGNON	15 €	2,50 €
Sauvignon Blanc. DO Jumilla. Aromatic and fresh, it is balanced and deep on the palate		
GODELLOS		
QUINTA DO SIL	19 €	
100% godello. Refreshing and with notes of ripe apple, water pear and white pear.		
GEWÜRZTRAMINER		
ENATE	18,50 €	
DO Somontano. Gewürztraminer. Broad, elegant and exuberant aromatic range: a floral symphony.		

“ROSADOS, Y ESPUMOSOS”

CASTAÑO ROSADO	15 €	2,50 €
Rosé, with fruity aromas and fresh and juicy on the palate.		
JUVE CAMPS RESERVA	25 €	
Family reserve. Ecological		
LALOMBA ROSE DO RIOJA	30 €	
90% Garnacha - 10% Viura - Aging for 5 months on lees Deep, tasty and round finesse		
MÛET CHANDON	55 €	
Brut imperial.		
VEUVE CLICQUOT	58 €	
Brut		
ROGER DE FLOR	15 €	
Brut Nature		