

LA TARTANA

R E S T A U R A N T E

30 Aniversario
1993-2023

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.



SOSTENIBILIDAD
TURÍSTICA
INSTITUTO PARA LA
CALIDAD TURÍSTICA ESPAÑOLA

ALLERGENS*



*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.



THIS WEEK'S RECOMMENDATIONS

From the Field

Peeled Tomato with Pickled Red Onion, Chopped Garlic and Tuna. For Dipping! 12 €

Caramelized Goat Roll Salad with Jam and Sweet Wine Reduction 16 €

Raf Tomato and Red Tuna Tartare 17 €

Artichoke Flower with Romesco and Prawns 14 €

Aubergines in Cream with Pine Nuts and Prawns 14 €

From the Sea

Grilled Galician Razor Shells with Lime Aromas 17 €

Clams with Pine Nuts and Iberian Ham 20 €

Seafood Style Clams 20 €

Grilled Red Prawn 100 gr 15 €

Grilled Scallops with Roe, Wakame and Kimchi Mayonnaise 13 €

Fried Open Anchovies with Chickpea Flour 15 €

Instantly Cooked Quisquilla (Small Shrimp) 100gr 16 €

Steamed Mussels 10 €

American Style Mussels 12 €

Grilled Turbot (Rodaballo) 22 €

Seafood Style Turbot (Rodaballo) 24 €

Grilled Sole with Vegetables and Two Garlicks 28 €

Our Meat

Beef Sirloin with Foie Cream, Mushrooms and Parmesan 26 €

Beef Burger with Two Cheeses (Goat and Cheddar), Caramelized Onion, and Mustard Mayonnaise 17 €

Angus Tenderloin 28 €

Angus Entrecott 26 €

Grilled Angus Churrasco (approximately 1 kilo) 60 €

Roasted Goat Kid's Shoulder 24 €

Roasted Goat Kid's Legs 24 €

All our meats are matured for 40 days and are made in a charcoal oven. They are served with potatoes and padrón peppers.

Postre

Puff Pastry Stuffed with Cream and dipped in Hot Chocolate 6 €

Neapolitan Baba* with Rum and Merengada* Milk Ice Cream 6 €

Red Velvet 6 €

All our desserts are homemade

Bread Service 1 €



STARTERS

Vegetable Tempura with Prawn 12 €
Grilled Artichokes with Vegetables 12,50 €
Tuna Tataki 17 €
Tuna Tartar 19 €
Grilled Octopus Tentacle 21 €
Octopus Pot with Chickpeas Old-Fashioned Style 21 €
House Style Roasted Octopus 21 €
White Fish Ceviche 16,50 €
Grilled National Squid 20 €
Roman-Style National Squid 20 €
Squid Shavings with Shrimp and Iberian Ham 17 €
Acorn-Fed Iberian Ham 21 €
1/2 Acorn-Fed Iberian Ham 12,50 €
La Lechera de Burdeos's Cheese Platter 16 €
Ham Croquette (6 units) 10,50 €
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 €

EGGS

Broken Eggs with Iberian Ham 12 €
Creamed Eggs with Boletus and Foie 14 €



SALADS

Chestnut Pork Crispy Salad 12 €
La Tartana Mixed Salad 10 €
Dried Bonito Salad from The Port of Cartagena 12 €
Seasonal Tomato with Ventresca Tuna 12 €
Burrata Cheese Salad on a Base of Escalivada and Rocket 15 €

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 Tuna Tataki and Prawn 3,75 €
* Ring-Shaped Breadstick with Spanish Potato Salad (Typical Tapa of The Region)	
Ham Croquette (3 units) 5,25 €
Egg Croquette (3 units) 5,25 €
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 Romesco Cream and Cottage Cheese 7,50 €



MEATS

Grilled Beef Steak with Charra D.O. 55 €/kg
Galician Matured Cow Ribeye (350-400gr) 35 €
Beef Tenderloin Cooked in Charcoal Oven 25 €
Beef Steak Charra D.O. Cooked in Charcoal Oven 23 €
Racks of Lamb Cooked in Charcoal Oven 16 €
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 2,50 €
Cheese Sauce 2,50 €
Red Wine Sauce with Cherry 2,50 €

FISHES

Cod Riojana (Vegetables, Tomatoes, Garlic) au Gratin Muslim 17 €
Salt- Crusted Sea Bream / Sea Bass with Green Garlic 16,50 €
Seafood Style or Grilled Turbot 22 €

PAELLA

Caldero Paella in "Caldero" Served with Fish 13 €
"Local" Caldero Paella (Vegetarian) Also in Vegan Version 13 €
Paella with Iberian " Secreto* " and Mushrooms * A pork cut 14 €
Paella "Señoret" Seafood 16 €
Creamy Paella with Octopus 19 €



DESSERTS

Brownie Cake with Ice Cream and Hot Chocolate 6,00 €
Tartana's Tiramisu 6,00 €
Chocolate Cake with Cookies 6,00 €
Cheesecake 6,00 €
Apple Pie (It Requires about 10min) 6,50 €
Rice Pudding 3,75 €
Custard 3,75 €
Flan 3,75 €
Tulip Cookie with Ice Cream (Vainilla / Nougat) 5,00 €
Chocolate Marquise 5,50 €
Fried Milk "Our Way" 6,00 €

LA TARTANA

RESTAURANTE

30 *Aniversario*

1993-2023

“WINE LIST”





“RED WINES D.O. RIOJA”

EL HALLAZGO

Tempranillo. Fresh, dry, light intensity, easy to drink



16 €



2,70 €

RAMÓN BILBAO CRIANZA

Tempranillo. Crianza 14 months

Pleasant taste on the palate with clean and intense aromas of ripe berries

18 €

3 €

BAIGORRI CRIANZA

Tempranillo. Crianza 14 months

Pleasant on the palate with clean and intense aromas of ripe berries

20 €

RAMÓN BILBAO EDICION LIMITADA

Tempranillo. Crianza at Barrel Aging 15 months

Harmonious and elegant, natural on the nose, long and full-bodied on the palate

21 €

RAMÓN BILBAO VIÑEDOS DE ALTURA

50% Tempranillo, 50% Garnacha. Crianza 15 months

Velvety, well balanced and full of flavour

23 €

MUGA CRIANZA

Tempranillo, garnacha and graciano. Crianza 24 months

Ruby red color with tile glints. Delicious on the nose and balanced on the palate

26 €

BAIGORRI BELUS

85% mazuelo -15% garnacha and others - Crianza 14 months

Avant-garde wine with a complex aroma, intense in color, fresh and elegant

28 €

RAMÓN BILBAO RESERVA ORIGINAL

Tempranillo, Crianza 20 months

Round and balanced in color, intense, tasty and persistent flavour

30 €





“RED WINE D.O. RIBERA DEL DUERO”

LAGAR DE ISILLA 122

95% tempranillo 5% cabernet



18 €



3,00 €

MELIOR DE MATARROMERA TINTO ROBLE

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.

19 €

3,00 €

CRUZ DE ALBA ROBLE

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.

20 €

CARMELO RODERO ROBLE

Tinto Fino – Crianza at Barrel Aging 9 months

Intense aroma, velvety, persistent, wide in its passage on the palate

21 €

GESTACIÓN LAGAR DE ISILLA

100% Tempranillo. 9 months in new French oak barrels.

22 €

CRUZ DE ALBA CRIANZA

Tempranillo 15 months of barrel aging

Modern cut, fruity, balanced and structured

24 €

PAGO DE CAPELLANES ROBLE

Tempranillo – 5 months of aging. Young, bright and fresh, with vibrant acidity

28 €

HIGH EXPRESSION

MATARROMERA CRIANZA

Tempranillo. 12 months of aging

Intense and complex, balanced in aroma and generous in its passage on the palate

35 €

PAGO CAPELLANES CRIANZA

100% Tempranillo. 12 months aging in French oak

36 €

PAGO DE CARROVEJAS

93% tinto Fino, 4% Cabernet sauvignon- 3% merlot- 12 months of aging

Intense, elegant, structured, a rounded and vibrant wine

45 €

FINCA LOS HOYALES

Tempranillo. 22 months of aging.

Fruity and spicy aromas. Silky and broad, with a toasted and mineral background

65 €





“OUR REGION”

ALCEÑO 4 MESES

Alceño. DO Jumilla

JUAN GIL ROBLE

Monastrell, D.O Jumilla

BARAHONDA ORGANIC - BARRICA

French oak barrel 6 months. Monastrell. DO Yecla

JUAN GIL CRIANZA

Monastrell, D.O Jumilla. Crianza 12 months

ALCEÑO SELECCION

Alceño. DO Jumilla

LAS REÑAS SELECCIÓN

70% Monastrell, 30% Syrah. DO Bullas

EL BORDE

100% Monastrell. DO Bullas

HIGH EXPRESSION

BRUTO

High expression wines. Monastrell. DO Jumilla. Crianza 20 months

CLIO

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



16 €



2,70 €

16 €

19 €

22 €

22 €

22 €

25 €

45 €

60 €



38 €

“OTHERS D.O.”

ABADÍA RETUERTA SELECCIÓN ESPECIAL

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

MAURO

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

44 €



"OUR WHITE WINES"

VERDEJO

TREZNONES

Verdejo. Herbaceous with citrus notes on the nose and fresh, with good acidity on the palate

AZOE VERDEJO - DO RUEDA

Verdejo. DO Rueda. Very fruity and with intense aromas of white fruit.

MELIOR MATARROMERA

Verdejo. DO Rueda. Very fresh and fruity Verdejo.

RAMÓN BILBAO VERDEJO - DO RUEDA

Verdejo. DO Rueda. Fresh, with good acidity and herbal character

ALBARIÑOS

TARANIS

Albariño.

CONTRAPUNTO

Albariño. Young and fruity, on the palate it is light, fresh with sparkling acidity.

GRANBAZAN VERDE - DO RIAX BAIXAS

Albariño. Citrus and green apple aromas, with a fresh, dry acidity and a saline aftertaste.

MAR DE FRADES — DO RÍAS BAIXAS

Albariño. DO Rias Baixas.

Fresh, green fruit and citrus, pleasant acidity with power and structure.

GRANBAZAN AMBAR - DO RIAX BAIXAS

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

MAR DE FRADES FINCA VALIÑAS

Albariño - 4 years in bodega: Aging in stainless steel with batonnage.

Elegant and sophisticated. Saline, unctuous and fresh

SAUVIGNON BLANC

ALCEÑO SAUVIGNON

Sauvignon Blanc. DO Jumilla. Aromatic and fresh, it is balanced and deep on the palate

RAMÓN BILBAO SAUVIGNON BLANC

Sauvignon Blanc. DO Rueda - Concrete, wooden foudres and stainless steel

Intense, silky, fresh and balanced



16 €



2,70 €

17 €

3 €

17 €

3 €

18 €

2,80 €

17 €

17 €

2,90 €

19 €

25 €

25 €

32 €

16 €

2,50 €

19 €





“OUR WHITE WINES”

GEWÜRZTRAMINER

ENATE

DO Somontano. Gewürztraminer.

Broad, elegant and exuberant aromatic range: a foral symphony



18,50 €

GODELLOS

QUINTA DO SIL

100% godello. Refreshing and with notes of ripe apple, water pear and white pear.

D.O RIBEIRO

CM VIÑA TENENCIA

60% Treixadura, 15% Godello, 25% Albariño.

Aging on fine lees that provide character and balance.

O LUAR DO SIL

22 €

23 €

“ROSÉS AND SPARKLING”

BAIGORRI ROSADO

Rosé, with fruity aromas and fresh and juicy on the palate.

ROGER DE FLOR

Brut Nature

JUVE CAMPS RESERVA

Family reserve. Ecological

MÛËT CHANDON

Brut imperial.

VEUVE CLICQUOT

Brut



18 €

3,00 €

16 €

25 €

60 €

65 €