

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.

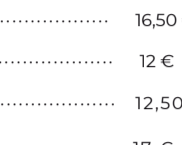
Since 1993, in La Tartana you will be able to enjoy the most varied and typical tapas and portions of Cartagena. Climbing three small steps, we enter the restaurant lounges, one of them private. We will offer you a sophisticated and balanced cuisine, where you can eat a wide variety of meats, fishes,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

This week's recommendations

Stew of the day	7€
Steamed cockles	18€
Red prawn (big size)	130€/KG
White prawn	78€/KG
Squid and zucchini "buñuelo" with black garlic	4,5€
Small scallops ceviche (4 Units)	10,5€
Beef "tako" with teriyaki and french onions	9,50€
fried anchovy	11€
Steamed mussels	12€
Clams in garlic with white wine or a <i>la marinera</i>	15€

LA TARTANA

RESTAURANTE



Starters

Grilled octopus tentacle	18€
Octopus pot with chickpeas old-fashioned style	17,50€
House style roasted octopus	16,50€
Vegetable tempura with prawn	12€
Grilled artichokes with vegetables	12,50€
Tuna tataki	17€
Tuna tartar	19€
White fish ceviche	16€
Grilled or Roman-style squid	16€
Squid shavings with shrimp and Iberian ham	14,50€
Acorn-fed Iberian ham	18€
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)	7,50€
<i>Patatas Bravas*</i>	8€
<i>*(Fried potatoes with spicy brava sauce and a touch of garlic – Typical Spanish Tapa)</i>	
Vegetable Pie gratin with pine nuts	8€
Clams in garlic with white wine or a <i>la marinera</i>	15€
<i>Russian salad*</i>	7€
<i>* Spanish potato salad with tuna and mayonnaise (Typical Spanish Tapa)</i>	

Eggs

Broken eggs with Iberian ham	12€
Creamed eggs with boletus and foie	14€

Salads

Burrata salad	15€
Seasonal tomato with ventresca tuna	12€
Dried bonito salad	12€
La Tartana mixed salad	9,50€
Chestnut Pork Crispy Salad	11,50€

Meats

Galician yearling beef steak by kilos (Approx. 1 kg)	44€/KG
Galician matured cow ribeye (350-400gr)	35€
Beef tenderloin cooked in charcoal oven	21€
Beef steak cooked in charcoal oven	17€
Racks of lamb cooked in charcoal oven	14€
Galician pork prey	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

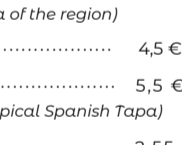
Cod <i>Riojana (vegetables, tomatoes, garlic)/or Oven-baked</i>	16€
Meunière turbot with lime and pine nuts	18€
Salt- crusted sea bream / sea bass with green garlic	14€

Rice

Caldero rice in "pot"	12€
<i>* Typical rice dish of Cartagena with fish and ñora (sweet red pepper)</i>	
"Local" Caldero Rice (Vegetarian)	12€
Rice with Iberian "Secreto*" and mushrooms	14€
<i>* A pork cut</i>	
Señoret rice "shelled seafood"	16€
Creamy rice with octopus	18€
On demand:	
Rice with lobster	19€

LA TARTANA

RESTAURANTE



Snacks, cocas and our half portions

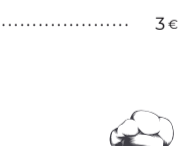
Octopus's <i>Marinera*</i>	2,85€
<i>* Ring-shaped breadstick with Spanish potato salad (Typical tapa of the region)</i>	
Classic <i>Marinera*</i> with anchovy 00	2,60€
<i>* Ring-shaped breadstick with Spanish potato salad (Typical tapa of the region)</i>	
Gourmet <i>Marinera*</i> of cod and asparagus	2,60€
<i>* Ring-shaped breadstick with Spanish potato salad (Typical tapa of the region)</i>	
Gourmet <i>Marinera*</i> of tuna tataki and prawn	3,75€
<i>* Ring-shaped breadstick with Spanish potato salad (Typical tapa of the region)</i>	
Ham croquette (3 units)	4,5€
<i>Patatas Bravas*</i> half portion	5,5€
<i>*(Fried potatoes with spicy brava sauce and a touch of garlic – Typical Spanish Tapa)</i>	
Potato Omelette (<i>Typical Spanish Tapa</i>)	2,55€
Vegetable Pie gratin with pine nuts half portion	4,5€
<i>Russian salad*</i> (Half portion)	3,5€
<i>* Spanish potato salad with tuna and mayonnaise (Typical Spanish Tapa)</i>	
Secreto Low temperature coca with mozzarella and Bearnaise sauce	8,50€
Soft vegetable coca with romescu cream and cottage cheese	7,50€

Our montaditos

Aviator (chicken breast, bacon, mustard)	2,75€
Nomo (Galician pork loin, fried potatoes and garlic)	2,75€
Pepito (veal with a touch of butter)	3,50€
Campero (Galician pork and Iberian Cebo ham)	2,20€
Fronterizo (Galician pork and chorizo)	2,20€
Catalán (Iberian Cebo ham, tomato and virgin olive oil)	2,20€
Sansón (Chorizo, loin, Iberian ham, tomato, cheddar cheese)	2,75€

LA TARTANA

RESTAURANTE



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€

LA TARTANA

RESTAURANTE



Menu of the day - Monday to Thursday lunchtime

Ask the server. Example:

Starter	
GREEN SALAD WITH APPLES AND WALNUTS	
First to choose	
STEWED BEANS	
RATATOUILLE WITH EGG	
Second to choose	
FISH OF THE DAY	
ROASTED RIBS	
Bread, drink and dessert	12€

Executive menu - Monday to Thursday lunchtime

Ask the server. Example:

Starter	
Tartana salad	
First to choose	
Vegetable and prawn tempura	
Tuna tataki and vegetables	
Main dish to choose	
Galician pork loin/prey raised with chestnuts with potatoes and peppers	
Fish of the day	
Our recommended grilled tuna with vegetables	
Bread, drink and dessert	18€

Carnivorous menu

Ask the server

Starters	
Chestnut Pork Crispy Salad	
Creamy eggs with boletus and foie	
Main dish to share (every 2 people)	
Grilled old beef steak matured accompanied by potatoes and green mojo sauce (1kg approx)	
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

Our wines

We are wine lovers from every corner of Spain,
and of course, from our region.

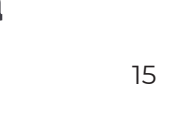
We have tried to select our favourites wines with small
surprises that will lead the way.

In the HIGH EXPRESSION categories, you can find
little treasures that are great for a special date.

Because each glass of wine is, in these
times more than ever, a small celebration.

LA TARTANA

RESTAURANTE



“Red Wine D.O. Rioja”

EL HALLAZGO	15
Ramón BILBAO CRIANZA TEMPRANILLO. CRIANZA 14 MONTHS	17
RAMÓN BILBAO LIMITED EDITION TEMPRANILLO OF SELECTED VINEYARD. CRIANZA 14 MONTHS	20
RAMÓN BILBAO VIÑEDOS DE ALTURA TEMPRANILLO AND GARNACHA. BARREL AGING 15 MONTHS	22
COSME PALACIOS CRIANZA TEMPRANILLO 12 MONTHS + 12 MONTHS IN BOTTLE	22
MUGA CRIANZA TEMPRANILLO AND GARNACHA. CRIANZA 24 MONTHS	24
FINCA “EL REGALO” IZADI TEMPRANILLO, GARNACHA AND GRACIANO. CRIANZA 20 MONTHS IN FRENCH OAK	24
RAMÓN BILBAO ORIGINAL RESERVE TEMPRANILLO MANUAL HARVESTING. CRIANZA 20 MONTHS	30

“Red Wine D.O. Ribera del duero”

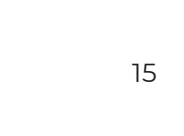
TRUS ROBLE TEMPRANILLO. AGING IN OAK 4 MONTHS	16
CARMELO RODERO TEMPRANILLO. CRIANZA 9 MONTHS	19
CRUZ DE ALBA CRIANZA TEMPRANILLO. CRIANZA 15 MONTHS	22
PROTOS ROBLE TEMPRANILLO. AGING IN OAK 6 MONTHS	17
PROTOS CRIANZA TEMPRANILLO. CRIANZA 14 MONTHS	25

“Red Wine D.O. Ribera del duero” HIGH EXPRESSION

MATARROMERA CRIANZA TEMPRANILLO. CRIANZA 12 MONTHS	33
PAGO DE CARROVEJAS TINTA FINA, CABERNET SAUVIGNON AND MERLOT. CRIANZA	40
HACIENDA MONASTERIO ORGANIC. TINTA FINA, CABERNET SAUVIGNON AND MERLOT. CRIANZA 18 MONTHS IN FRENCH OAK.	45
FINCA LOS HOYALES TEMPRANILLO. CRIANZA 22 MONTHS. ALCOHOLIC AND MALOLACTIC FERMENTATION IN OAK BARRELS. BOTTLED UNFILTERED.	58

LA TARTANA

RESTAURANTE



“Our Region”

JUAN GIL ROBLE MONASTRELL, D.O JUMILLA	15
JUAN GIL CRIANZA MONASTRELL. DO JUMILLA. CRIANZA 12 MONTHS	19.50
BARAHONDA ORGANIC BARRICA FRENCH OAK BARREL 6 MONTHS. MONASTRELL. DO YECLA	18
PARTAL MONASTRELL OLD VINE. DO BULLAS	25

“Our Region” HIGH EXPRESSION

BRUTO HIGH EXPRESSION WINES. MONASTRELL. DO JUMILLA. CRIANZA 20 MONTHS	40
CLIO HIGH EXPRESSION WINES. MONASTRELL y CABERNET SAUVIGNON. DO JUMILLA. CRIANZA FOR 22 TO 26 MONTHS	50

“Others D.O.”

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 SELECCIÓN ESPECIAL 30 DO MONASTRELL, SIRAH AND CABERNET SAUVIGNON ESPECIAL SELECTION PAGO SARDÓN. DO CASTILLA LEÓN. 7 MONTHS	30
MAURO TEMPRANILLO, SIRAH AND GARNACHA. DO TIERRA DE CASTILLA. CRIANZA 15 MONTHS	42

LA TARTANA

RESTAURANTE



“Our White wines” FOR GRAPE VARIETY

VERDEJO

RAMÓN BILBAO VERDEJO VERDEJO. DO RUEDA HIGH INTENSITY WITH AROMAS OF TROPICAL AND CITRUS FRUIT.	16
---	----

ALBARIÑOS

MARTIN CODAX ALBARIÑO. DO RIAS BAIXAS	18
MAR DE FRADES ALBARIÑO. DO RIAS BAIXAS AROMAS OF ORANGE PEEL AND LYCHEE INTERSPERSED WITH WHITE FLOWERS AND MINERAL NOTES.	22
MAR DE FRADES FINCA VALIÑAS ALBARIÑO VAL DO SALNÉS. AGING ON LEES FOR 6 MONTHS. DO RIAS BAIXAS	30

SAUVIGNON BLANC

RAMÓN BILBAO SAUVIGNON BLANC SAUVIGNON BLANC. DO RUEDA	17
---	----

CHARDONAY

PIO DEL RAMO CHARDONAY CRIANZA DO JUMILLA. INTENSE AROMAS OF RIPE APPLE, ASSEMBLED WITH SMOKED AND TOASTED OAK NOTES	16
--	----

GODELLOS

O LUAR DO SIL CAPELLANES 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
---	------

TAMBORÁ DO RIBEIRO 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
--	------

GEWÜRZTRAMINER

ENATE DO SOMONTANO. GEWÜRZTRAMINER. IT IS A MASTERPIECE OF CENTRAL EUROPEAN VITICULTURE, WHICH HAS A SPICY MARKED CHARACTER.	18,5
--	------

RIESLING

MARKUS MOLITOR RIESLING TROCKEN (DRY) DO MOSEL, RIESLING WHITE FLOWERS, PEACH, WHITE FRUIT, CREAMY NOTES AND SMOKED NOTES.	18,5
--	------

LA TARTANA

RESTAURANTE



“Rosé and sparkling wines”

RECOMMENDED ROSÉ	14
LAMBRUSCO	14
RECOMMENDED CAVA Brut	19
CONDE DE HARO MUGA Brut	22
JUVE CAMPS RESERVA Family Reserve. Organic	25
LALOMBA ROSE High expression rosé	30
HOUSE CHAMPAGNE Reserve	35
MÖET CHANDON Imperial Brut	55
VEUVE CLICQUOT Brut	58