

Sugerencias / Suggestions

GAJOS DE TOMATE CON BACALAITO SALADO

TOMATO SLICES WITH FRIED SALTED CODFISH 10.00 eur.

SEPIA A LA PLANCHA, SOFRITO DE TOMATE Y AJOS y ALLIOLI

PAN-FRIED BABY SQUID W/ GARLIC , TOMATO PUREE & ALLIOLI 12.50 eur.

ZARANGOLLO MURCIANO CON GAMBA ROJA

MURCIAN ZARANGOLLO WITH RED PRAWN 11.50eur.

SOPA DE PISTO DE VERDURAS CON HUEVO ESCALDADO

THICK VEGETABLE SOUP WITH POACHED EGG 8.25eur.

ENSALADA DE ESCAROLA, GRANADA Y CONEJO CONFITADO

ENDIVES AND POMEGRANATE SALAD WITH CONFIT RABBIT 11.00 eur.

TORTA MURCIANA DE QUESO Y BACALAO AHUMADO

MURCIAN PUSS PASTRY WITH FRESH GOAT CHEESE AND SMOKED COD 9.50 eur.

MORCILLA MURCIANA DE CEBOLLA

ONION BLACK PUDDING 9.50 eur.

Entrantes / Starters

DOS QUESOS (DE CABRA CURADO AL VINO Y PURO DE OVEJA)

TWO CHEESES (Goats cheese cured in wine and pure sheep cheese) 14.00 eur.

JAMON DE BELLOTA

ACORN- FED IBERIAN HAM 19.00 eur.

SURTIDO MURCIANO

Cold meats, dried tuna, roe, bonito, spicy pork sausage and haggis 17.50 eur.

SURTIDO IBÉRICO DE CHATO MURCIANO

MURCIAN PORK COLD CUTS 17.50 eur

PIMIENTOS DE PIQUILLO RELLENOS DE BACALAO

COD STUFFED PEPPERS WITH CREAMY SAUCE 11.00 eur

CROQUETAS CASERAS DE JAMON

HOMEMADE HAM CROQUETS 9.00 eur

PULPO ASADO AL ESTILO MURCIANO

ROAST OCTOPUS – MURCIAN STYLE 16.50 eur.

De la Huerta / From the Murcian Market

HINOJO ASADO CON CAVIAR DE BERENJENA

ROASTED FENNEL WITH EGGPLANT CREAM, VINAGRETTE & GOAT CHESSE 9.50 eur.

ALCACHOFAS Y ESPINACAS CON CREMA DE PATATA

ARTICHOCKES AND SPINACHS WITH POTATO CREAM 10.50 eur.

ENSALADA MURCIANA

MURCIAN SALAD (peeled tomatoes, hardboiled egg, tuna, scallion, Cuquillo olives, cod, seasoned with olive oil) 8.50 eur.

ENSALADA CALDERO

CALDERO SALAD (roast peppers, roast tomatoes and spring onion) 9.00 eur.

BERENJENAS FRITAS CON ARROPE Y MIEL

FRIED AUBERGENES (slices with olive oil and honey) 9.50 eur.

VERDURAS DE LA HUERTA A LA PIEDRA (2 personas)

STOKE- BAKED VEGETABLES fresh vegetables baked on volcanic rock 14.50 eur.

Carnes / Meats

CHULETA DE CHATO MURCIANO

CHATO PORK CHOP w/potatoes, cabbage and wine mustard 18.50 eur.

CACHOPO MURCIANO CON JAMÓN, SETAS Y QUESO

BREADED VEAL SCALLOP stuffed with ham, mushrooms and cheeses 18.00 eur.

LOMO DE TERNERA AL VINO DE JUMILLA

GRILLED BEAF LOIN w/ potatoes, red wine sauce & mushrooms 19.00 eur.

CHULETITAS DE LECHAL SEGREÑA

BABY LAMB CHOPS w/ garlic and parsley 19.00 eur.

Pescados / Fish dishes

DORADA DEL MAR MENOR A LA SAL

SALTED GILTHEAD BREAM FROM MAR MENOR 18.00 eur.

MUJOL Y COLITAS DE CIGALAS CON MIJO Y ACEITE DE MARISCO

MULLET AND LANGOUSTINES WITH PEARL MILLET AND CRUSTACEAN OIL 16.50 eur.

LENGUADO MEUNIÈRE CON PIÑONES Y KUMQUAT CONFITADO

DOVER SOLE a la munière W/PNENUTS, CAPERS & CONFIT KUMQUATS 20.00 eur.

PEZ LIMON CON VERDURAS ASADAS, AJO Y ACEITE DE PERJIL

AMBERJACK WITH ROASTED VEGETABLES, CRISPY GARLIC & PARSLEY OIL 19.50 eur.

Nuestras Arroz / Our Rice Dishes (Mínimo 2 p.)

ARROZ AL CALDERO (1p.)

ACCOMPANIED MINOR SEA MULLET OR SHRIMP PEELED AND AIOLI 14.75 eur.

ARROZ NEGRO (1p.)

RICE, SEAFOOD, PRAWNS AND INK 15.00 eur.

ARROZ CIEGO (1p.)

RICE WITH SEPIA, SQUID AND PEELED PRAWNS) 15.00 eur.

PAELLA ALICANTINA (1p.)

RICE WITH CHICKEN, CLAMS, SQUID, PRAWNS AND VEGETABLES 15.50 eur.

ARROZ A BANDA (1p.)

RICE WITH STOCK OF DIFFERENT FISH AND SEAFOOD, ACCOMPANIED BY A SEPARATE SERVING OF FISH AND SEAFOOD 16.50 eur.

ARROZ CON VERDURAS (1p.)

RICE WITH PEPPERS, BEANS, PEAS, COULIFLOWER, GARLICS OR OTHER VEGETABLE OF SEASON 15.00 eur.

ARROZ CON COSTILLA DE CHATO MURCIANO (1p.)

RICE WITH PORK'S RIPS 17.00 eur.

PAELLA DE MARISCO (1p.)

CRAYFISH, KING PRAWNS AND CLAMS 18.00 eur.

FIDEUA DE MARISCO (1p.)

NOODLES ACCOMPANIED BY A VARIATION OF FISH AND SEAFOOD 18.00 eur.

PAELLA ESPECIAL DE MARISCO (1p.)

CRAYFISH, LARGE RED PRAWNS, NATIONAL KING PRAWNS AN SHRIMP 26.00 eur.

Pastres / Desert

PAPARAJOTES CON HELADO VAINILLA Y 3 SIROPES

DEEP FRIED LEMON LEAVES WITH VANILLA ICE AND 3 SYRUPS 4.80 eur.

TARTA DE HOJALDRE CON FRUTOS ROJOS

PUFF PASTRY WITH CUSTARD AND RED FRUITS 5.80 eur.

FRAMBUESA NATURAL CON CREMA DE CHOCOLATE BLANCO

FRESH RASPBERRIES WITH A WHITE CHOCOLATE SAUCE 6.30 eur.

TOCINO DE CIELO CON ALMENDRA Y FRAMBUESA

EGG YOLK WITH ALMOND AND RASPBERRY SAUCE 4.80 eur.

SORBETE DE LIMON AL CAVA

CAVA AND LEMON SORBET 4.10 eur.

TARTA DE GALLETAS DE CHOCOLATE CON CREMA

CHOCOLATE CAKE WITH BISCUIT FILLING AND SOUR CREAM 5.50 eur

HELADOS VARIADOS

ICE CREAM SELECTION 4.60 eur.

SURTIDO DE FRUTAS DEL TIEMPO

SELECTION OF SEASONAL FRUITS 4.50 eur.

Para Acompañar / Accompaniments

BRANDY SIGLO XIX

BRANDY XIX CENTURY Glass 6.50 eur

BRANDY CONSTITUCION

BRANDY CONSTITUTION 15.00eur

RON CONSTITUCION 15 AÑOS

RON CONSTITUTION 15 YEARS 6.50eur

RON CONSTITUCION 25 AÑOS

RON CONSTITUTION 25 YEARS 8.50 eur

WHISKY DE MALTA CONSTITUCION

MALTA WHISKY CONSTITUTION 10.00 eur

LICORES ELABORADOS POR DESTILERIAS BERNAL. EL PALMAR (MURCIA)

SPIRITS PRODUCED BY DESTILERIAS BERNAL. EL PALMAR (MURCIA)

MOSCATEL DE LA MARINA

SWEET MUSCATEL WINE Glass 2.75 eur Bottle 16.00 eur.

CASTANO MONASTRELL DULCE (YECLA)

CASTANO MONASTRELL SHERRY ----- 21.00 eur

Cafés especiales / Accompaniments

BOMBÓN

100% NATURAL COFFEE WITH CONDENSED MILK 2.50 eur.

BELMONTE

100% NATURAL, CONDENSED MILK AND BRANDY 3.50 eur.

ASIATICO

100% NATURAL, CONDENSED MILK , BRANDY LIQUOR 43, CINNAMON AND LEMON RIND 3.75 eur

Menu subject to change according to season

Ask for our specialty Rice plates with in-season fish. Accompany our dishes with Sangria de Cava (smooth, dry and low alcohol percentage) VAT NOT INCLUDED in all prices / IVA NO INCLUIDO