

Chef's Specials

San Roque Quarter

STARTERS

- Mullet roe, dried salted tuna and fried salted almonds ...18'00€
- Iberian ham "Julián Martín"22'00€
- A tin of Cantabric anchovies with bread and tomato...20,00€
- Special crispy bread with grated tomato 5'50€
- Scallops with ponzu sauce..... 4,00€ /each
- Escarole salad with cod Cocochas in
tempura and crispy skin....14,00€
- Fried unsalted anchovies - 7'50€
- "San Antón" octopus..... 20'00€
- Spanish Salmorejo (tomato and bread soup) with mullet roe.. 8,50€
- Coca bread with roasted vegetables and bacon veil.....10,00€
- Kohlrabi salad with Iberian ham rasher 8,00€
- Cieza apricot " PORRA" with tuna tartar.....8,50€
- Bechamel Croquettes:
- Iberian ham 2,00€/each
 - Boletus2,00€/each
 - Chard, green garlic, sardines and fried egg..... 4,00€/each
 - Korean Kimchi with tuna tartare...4'50€/each
- Sea bass ceviche on a base of white garlic and pickled onion.. 16,00€
- Fried eggs with boletus and duck foie 20'00€
- Big eye tuna tartare..... 16'00€
- Beef carpaccio with salted caramel ice-cream - 14'00€
- White shrimp carpaccio whit pearls and wasabi cream . 16,00€
- Picked tuna salad on vegetable gazpachuelo and endive..14,00€
- Dear Customers, the dining room will close at 00,00h

Rice (minimum for 2 people)

Fish, cuttlefish and shrimps Rice - 16'00€

Lobster Rice - 25,00€

"Caldero" Rice (local speciality) – 18,00€

Monkfish and shrimps Rice (soggy rice if wanted) - 18,00€

Cuttlefish and green onions Black Rice - 14,00€

Vegetables Rice - 12,50€

Cartagena style Rice - 13,50€

Chato sirloin (Murcian breed of pig) with mushrooms Rice – 14,00€

Fish – (ask for other special recommendations)

Cod tempura on homemade fried tomato sauce..16,00€

Baked estuary sea bass 19,00€

Coastal monkfish with almond cream and albariño wine ... 24'00€

Big eye tuna chunks on curry cream16,00€

Baked or casserole teleost fish..... 24'00€

John Dory (fried, baked, etc)..... 26,00€

Meat

Beef sirloin with foie and sweet “monastrell”..26,00€

Grilled yearling calf La Palma entrecote steak.....22,50€

Roasted Segureño lamb shoulder.....27,00€

“Las Palas” suckling pig roasted at 65°C for 24 hours20,00€

Orange-flavoured duck confit..... 15,00€

“La Palma” beef T- bone.....50'00€

Dear Customers, the dining room will close at 00,00h