

MI MARE



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CUISINE FROM CARTAGENA

WITH CHARACTER

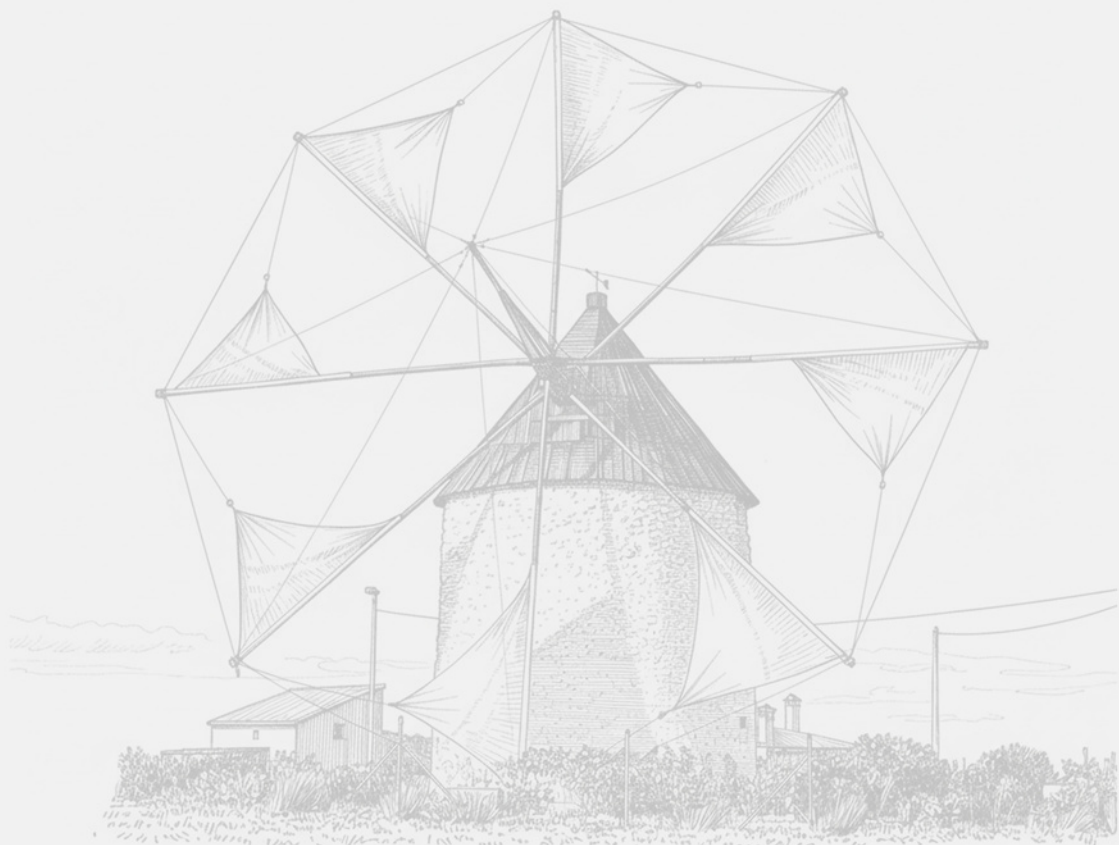
We respect **our roots** and play with them.

The '**Campo de Cartagena**' recipe book guides us,
joy and **curiosity** do the rest.

A lively, sincere table that is truly ours.

Welcome to

MI MARE



'BOCADOS' MENU

LET YOURSELF GO

STARTERS

Choose from: 'Our marinera' | 'Marinero' | 'Bicicleta'

Ricardo Fuentes bluefin tuna tartare and Calasparra rice sushi style

'Our exploradores'

Sobrasada-sausage and chocolate croquette

Crispy pancetta, miso and smoked sardine taco

MAIN COURSES (choose from)

'La Consentida de Mi Mare' beef burger

Tandoori-style prawn muffin

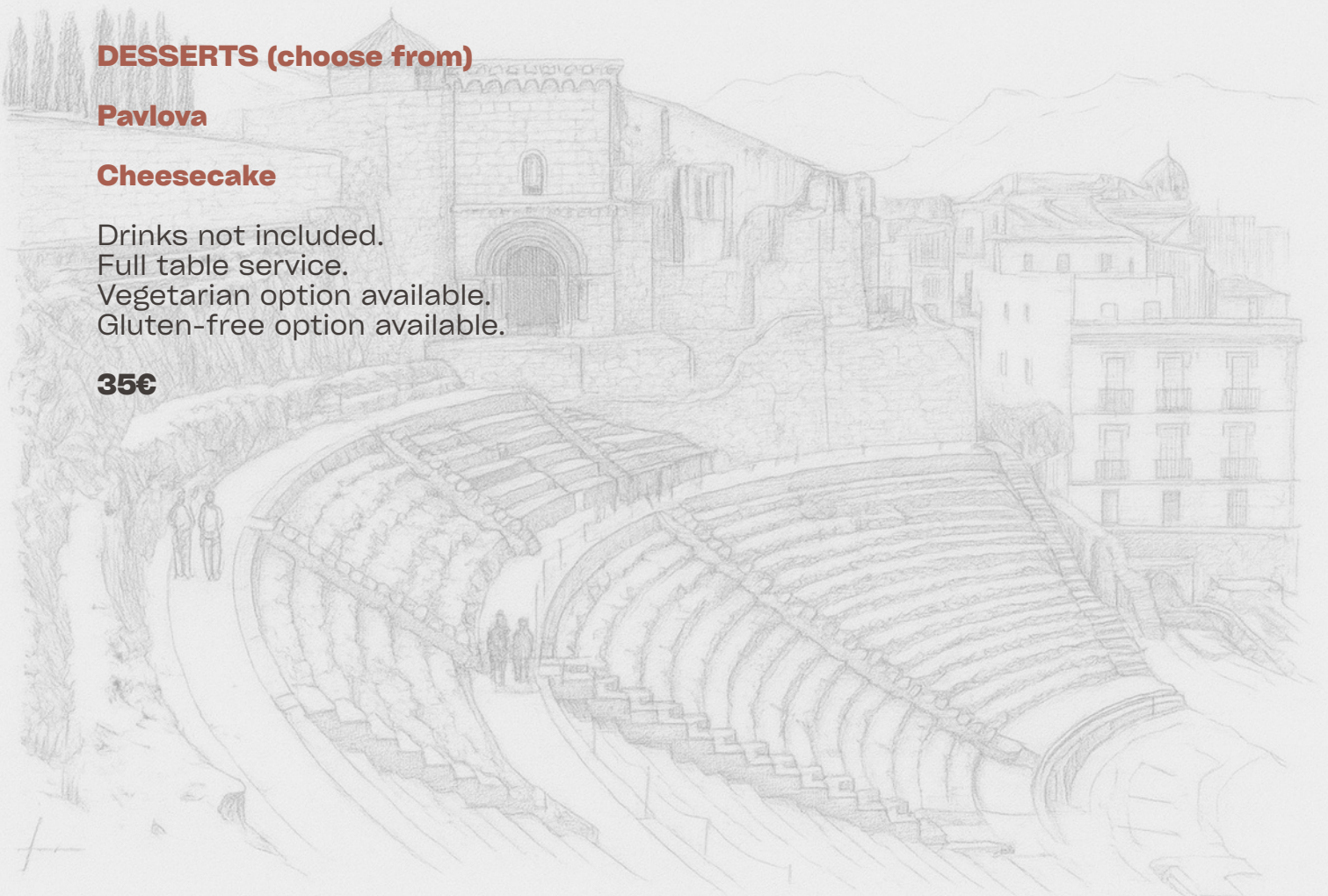
DESSERTS (choose from)

Pavlova

Cheesecake

Drinks not included.
Full table service.
Vegetarian option available.
Gluten-free option available.

35€



MI MARE HITS OUR TOP

‘Bicicleta’

Crispy caramelised puff pastry base and creamy salad topped with fresh piparra peppers. Gluten-free and vegetarian option available **3.50€** # 0 1 2 3 4

‘Our marinera’

Crispy caramelised puff pastry base and creamy salad topped with Cantabrian anchovies. Gluten-free available **3.50€** # 0 1 2 3 4

‘Marinero’

Crispy caramelised puff pastry base and creamy salad topped with anchovies in vinegar. Gluten-free available **3.50€** # 0 1 2 3 4

‘Joselito’ acorn-fed ham croquette

Gluten-free available.
Half portion (4 pieces) **10€** |
Full portion (6 pieces) **14.50€** # 1 2 3

Sobrasada-sausage and chocolate croquette Vegetarian option available
Half portion (4 pieces) **9€** |
Full portion (6 pieces) **13.50€** # 1 2 3 4

‘Our exploradores’

Gluten-free and vegetarian option available. Half portion (4 pieces) **10€** |
Full portion (6 pieces) **14.50€** # 1 2 3 4

Mediterranean Gilda with Ricardo Fuentes bluefin tuna **6.50€/piece** 3 4

‘Campo de Cartagena’ flower with vegetable sobrasada-sausage and honey
Gluten-free and vegetarian option available **4€/piece** # 1 2 3

Crispy pancetta, miso and smoked sardine taco Gluten-free and vegetarian option available **4.50€/piece** # 1 2 3 4

Salmorejo bomb topped with bluefin tuna Vegetarian option available **2.80€/piece** # 0 1 2 3

Cartagena-style manzanilla olives **2€** 3

Toasted almonds from Fuente Álamo **2.50€** 0

Load of sourdough bread and extra virgin olive oil Organic cornicabra variety from Ortégas **5.50€** #

Crunchy with organic linseed and sesame seeds **2.80€** # 0 1 2



FIRST STOP

A GOOD WAY TO START

Oh, my God! russian salad

Gluten-free and vegetarian option available

Half **5.50€** | Full portion **11€** 🌱 🍷 🥄 🍴 🍴

Patatas bravas (spicy potatoes)

Suitable for vegetarians **6.50€** 🌱 🍷 🍷 🍷 🍷 🍷

100% beef steak tartare, fried free-range egg and crispy croissant

Gluten-free available **18€** 🌱 🍷 🥄 🍴 🍴

Sweet potato omelette with organic eggs from the region, a delicate layer of chiquillo (a typical regional sausage), topped with crispy fried rashers of chiquillo

Vegetarian option available | Can be made without onion **12€** 🍷

Ricardo Fuentes bluefin tuna tartare and Calasparra rice sushi style

Slightly spicy. Vegetarian option available **24€** 🌱 🍷 🍷 🍷

Cheese board selected by Adrián de Marcos

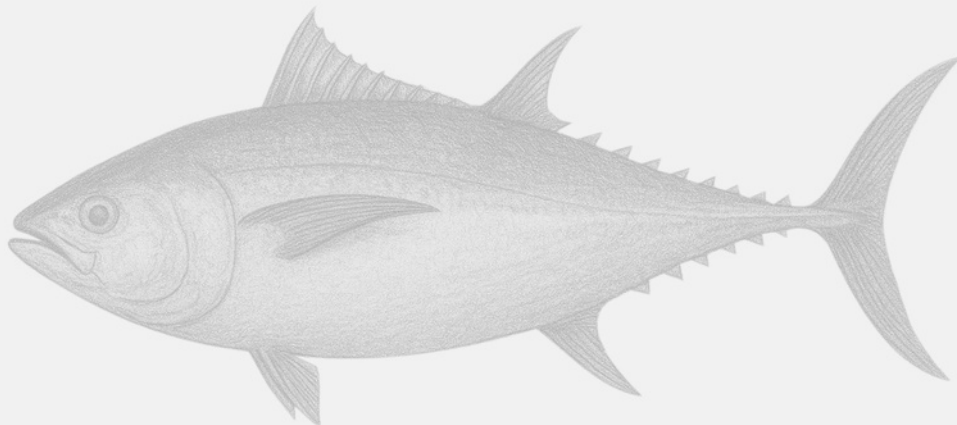
accompanied by quince jelly, grapes and toast **22€** 🌱 🍷 🍷 🍷

Grilled lettuce hearts Caesar salad with crispy chicken and Parmesan cheese

Gluten-free available **17.50€** 🌱 🍷 🍷 🍷 🍷

Seasonal tomato salad, basil emulsion and sheep's milk labneh ice cream powder

17.50€ 🌱 🍷 🍷



THE MAIN ADVENTURE

AN UNFORGETTABLE JOURNEY

**Monkfish from our bay with fried
garlic and candied potatoes**

35€ 🍷 🍴

**Beef sirloin, maraschino cherry sauce
and truffled cabbage**

32.50€ 🍷 🍴 🍷 🍴 🍷 🍴

Tandoori-style prawn muffin

Gluten-free available **17€** 🍷 🍴 🍷 🍴 🍷 🍴

'La Consentida de Mi Mare' beef burger

100% beef, cheddar cheese, gherkin,
secret sauce and chips **18€** 🍷 🍴 🍷 🍴 🍷 🍴

Gluten-free available

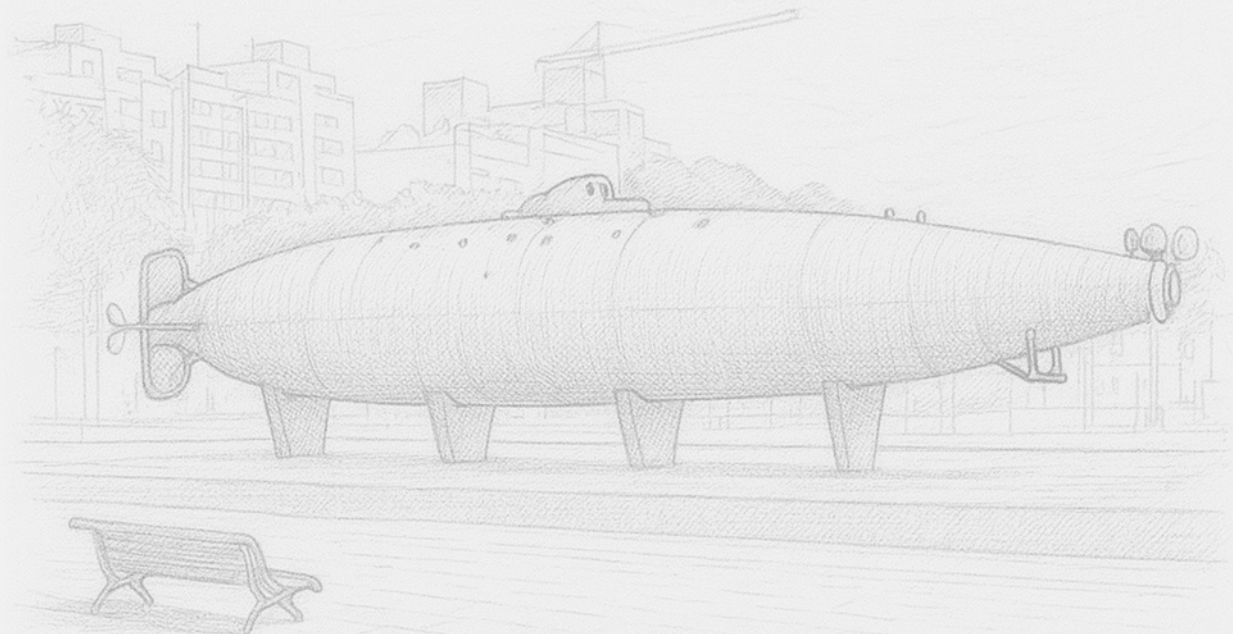
Brava sauce supplement for potatoes **+2€**

Vegetable burger and chips

Suitable for vegetarians. Gluten-free available **16€** 🍷 🍴 🍷 🍴 🍷 🍴

**Tandoori-style crispy vegan
chicken breast muffin**

Suitable for vegetarians. Gluten-free available **17€** 🍷 🍴 🍷 🍴 🍷 🍴



FROM ONE HARBOUR TO ANOTHER

CARTAGENA CONNECTION

CARTAGENA-MEXICO

Cartagena-style octopus taco

Corn tortilla, Cartagena-style octopus, roasted vegetables, chipotle chilli, Idiazabal cheese cloud **7.50€**    

CARTAGENA-JAPAN

Ramen with a Cartagena soul

Michirones broth, pancetta, shiitake mushrooms, soft-boiled egg **18€**  

CARTAGENA-UNITED STATES OF AMERICA

Mediterranean lobster roll

A sandwich in the purest American style but with all the essence of Cartagena and our cuisine **10€**    



A SWEET RETURN

THE END OF THE JOURNEY

Pavlova

Lactose-free available **6.50€** 🍴 🍷

Cheesecake

6€ 🍴 🍷

Chocolate and carob cake

8€ 🍴 🍷 🍷 🍷

Cinnamon roll from our year in Sweden

7.50€ 🍴 🍷 🍷

Our ice creams

Choose 2 scoops from the following flavours:

Vanilla ice cream | Lemon, bergamot and yuzu sorbet **5.50€** 🍴 🍷



DRINKS MENU

A SIP OF PEACE

WATER

Mi Mare Water 2.20€

San Pellegrino 500 ml. 2.80€

REFRESCOS

Coca Cola 350 ml. 2.80€

Coca Cola Zero / Zero Zero 350 ml. 2.80€

Orange Fanta 350 ml. 2.80€

Lemon Fanta 350 ml. 2.80€

Aquarius 300 ml. 2.80€

Fuze Tea 300 ml. 2.80€

Bitter Kas 200 ml. 2.50€

Fever Tree Tonic Water 2€

KOMBUCHA

Kombucha brava Citric 250 ml. 3.90€

Kombucha brava Flowers 250 ml. 3.90€

Kombucha brava Ginger 250 ml. 3.90€

Kombucha brava Lemon 250 ml. 3.90€

100% artisanal, healthy
and low-sugar soft drink.
Premium kombucha made using
slow fermentation.

BEERS

Estrella de Levante

22 cl. **1.90€** 33 cl. **2.90€**

Wheat beer

22 cl. **2.30€** 33 cl. **3.50€**

Estrella de Levante 0,0

33 cl. **2.90€**

Estrella de Levante 0,0 Toasted

33 cl. **2.90€**

Estrella de Levante Verna (with lemon)

33 cl. **2.90€**

Voll-Damm

33 cl. **3.50€**

Complot IPA

33 cl. **3.80€**

Damm Daura Gluten-Free

33 cl. **3€**

Vermouth Viña Elena 3€

Summer Red Wine 3€



OUR WINERY CHEERS!

CHAMPAGNES

Faniel et Fils Brut Nature

Pinot Noir, Chardonnay **55€**

SPARKLING WINES

DG Viticultor Brut Rosado

Pinot Noir **21€**

Penedés - Llopart Reserva Brut 2020

Parellada, Macabeo, Xarel·lo **26€**

Penedés - Mas Candi Brut Nature 2022

Parellada, Macabeo, Xarel·lo, Sumoll

Glass 4.40€ | Bottle 22€

Murcia - De Nariz Zero Cava Rosado

Monastrell **22€**

Italy - Ca del Baio Moscato d'Asti

'101' 2023 Moscato Bianco **21€**

France - Eric Bordelet Sidra Brut

20 apple varieties **20€**

INTERNATIONAL WHITE WINES

France - Jean Marc Brocard Chablis

2022 Chardonnay **30€**

France - Famille Perrin Côtes Du

Rhône Reserve Blanc 2023 Viognier,

Garnacha Blanca, Roussanne, Marsanne

Glass 4€ | Bottle 22€

France - Marcel Deiss Alsace

Complotation 2020 Gewürztraminer,

Riesling, Pinot Blanc **31€**

France - Bott-Geyl Gewürztraminer

Les Elements 2019 Gewürztraminer **30€**

Portugal - Filipa Pato Dinâmica Bical

2022 Bical **22€**

Germany - Wittmann Riesling Tonel

2022 Riesling **30€**

NATIONAL WHITE WINES

Jumilla - Cerrón Remordimiento

2023 Chardonnay

Glass 4€ | Bottle 20€

Alicante - Gutiérrez De la Vega

Casta Diva Cosecha Dorada 2022

Moscatel de Alejandría, Merseguera

Glass 3.50€ | Bottle 20€

Ribera del Duero - Magna Vides

Vera 2020 Albillo **21€**

Rioja - Javier San Pedro Anahí

Blanco 2023 Malvasía, Sauvignon

Blanc, Tempranillo Blanca

Glass 3.50€ | Botella 17€

Castilla y León - Isaac

Cantalapiedra Cantayano 2023

Verdejo **Glass 3.50€ | Bottle 21€**

Rueda - Viñas Murillo Animoso

2023 Verdejo **Glass 3.20€ | Bottle 16€**

Manchuela - Ponce Reto 2023

Albillo **22€**

Penedés - DG Cinclus SC 2023

Albariño, Loureira **20€**

Rías Baixas - Bouza de Carril 2023

Albariño **Glass 3.80€ | Bottle 19€**

Galicia Valdeorras - Alan de Val

Godello 2023 Godello

Glass 4.20€ | Bottle 21€

OUR WINERY CHEERS!

ROSÉ WINES

Alicante - Alagú Forcallat 2022

Forcallat **20€**

INTERNATIONAL RED WINES

Italy - Elio Altare Dolcetto D'Alba

2020 Dolcetto **27€**

NATIONAL RED WINES

**Bullas - Jorge Piernas Banquete de
Platón 2022** Monastrell

Glass 3.80€ | Bottle 19€

Bullas - Pura Viña 2022 Monastrell

Glass 4.20€ | Bottle 21€

**Bullas - De Nariz Terrori Monastrell
2021** Monastrell **25€**

Jumilla - Cerrón Remordimiento 2023

Monastrell y Garnacha

Glass 3.60€ | Bottle 18€

**Jumilla - Casa Castillo La Tendida
2023** Monastrell y Garnacha

Glass 4€ | Bottle 23€

Bierzo - Raúl Pérez La Clave 2022

Mencía **Glass 4.20€ | Bottle 21€**

Ribera Sacra - Algueria Mencía 2023

Mencía **21€**

Rioja Alavesa - Viuda Negra Nunca

Jamás 2022 Tempranillo

Glass 4.60€ | Bottle 23€

Ribera del Duero - Riberal Roble 2022

Tempranillo **Glass 3.50€ | Bottle 17€**

Ribera del Duero - San Cobate

La Finca 2020 Tinto Fino **26€**

NON-ALCOHOLIC

Sidra Mayador

Glass 3€ | Bottle 18€

Natureo Espumoso Semi Seco

Moscatel **Copa 3€ | Bottle 18€**

Natureo Moscat 2023 Moscatel

Glass 3€ | Bottle 18€

Natureo Tinto 2023 Garnacha y

Syrah **Glass 3€ | Bottle 18€**

Natureo Rosado 2023

Syrah y Cabernet Sauvignon

Glass 3.50€ | Bottle 18€

GENEROUS

Chiclana - Primitivo Collantes

Amontillado Fossi Palomino

Glass 3.50€ | Bottle 17€

Portugal - Barbeito 5 Years

Reserva Sweet Malvasía

Glass 3.50€ | Bottle 18€

Sanlúcar de Barrameda - La Riva

Manzanilla Fina Palomino

Glass 3.50€ | Bottle 23€

Jerez - Luis Pérez Fino Caberrubia

Carrascal NV Palomino

Glass 3.50€ | Bottle 44€

SWEET WINE

Alicante - Gutierrez De la Vega

Casta Diva Cosecha Miel 2022 3/8

Moscatel **Glass 4€ | Bottle 24€**

Jumilla - Olivares 2020 Monastrell

Glass 3.80€ | Bottle 29€

France - Cuvee47 2022

Semillón **Glass 4.50€ | Bottle 26€**

COFFEES AND INFUSIONS

WARM-HEARTED

COFFEES

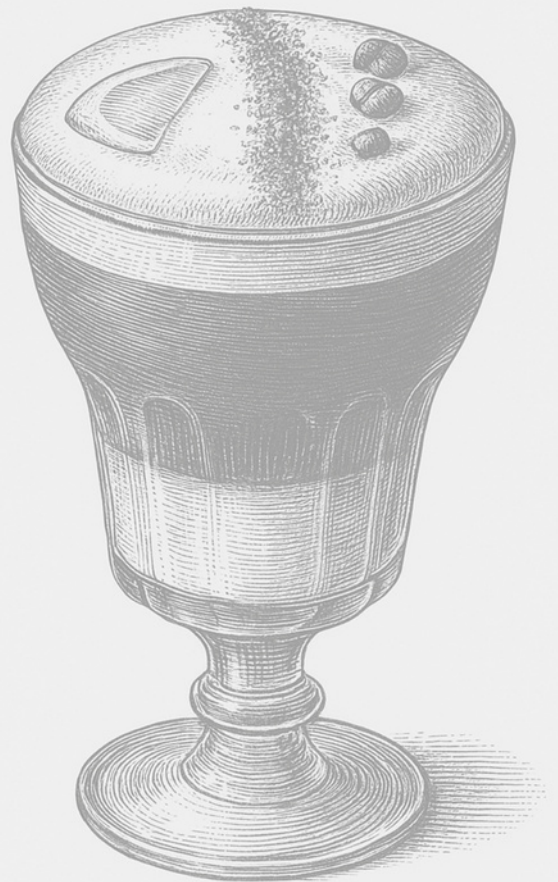
Our coffees are specialty coffees.
We use the Ethiopia Yigárachefe
and Mexico Decaf varieties.

- Asiático / Decaf Asiático 3€**
- American / Decaf American 2€**
- Bombón / Decaf Bombón 2€**
- Canario / Decaf Canario 2.20€**
- Capuchino / Decaf Capuchino 2€**
- Carajillo / Decaf Carajillo 2.50€**
- Latte / Decaf Latte 2€**
- Cortado / Decaf Cortado 2€**
- Decaf sachet 2€**
- Manchada / Decaf Manchada 2€**
- Manchado / Decaf Manchado 2€**
- Solo / Decaf Solo 2€**
- Belmonte / Decaf Belmonte 2.50€**

Filter Coffee UFO Ethiopia variety **5€**

INFUSIONS

- Digestive Chamomile €2**
- Relaxing Linden €2**
- Pennyroyal Mint €2**
- Relaxing Rooibos €2**
- Rooibos, Chocolate and Mint €2**
- Digestive Rooibos €2**
- Pu-erh Red Tea €2**
- Darjeeling Black Tea €2**
- Gunpowder Green Tea €2**
- Berries €2**



MI MARE COCKTAILS

UNIQUE OR WITH OUR TOUCH

ONLY IN MI MARE

MAR MENOR APPETISER Dry/Intense/
Marine | White rum bathed in Mar
Menor, salted cucumber and citrus with
manzanilla wine **8.50€** 

**CHICA RUBIA POR CARTAGENA
(SIN ALCOHOL) EVERYTIME** Spicy/
Refreshing/Fruity | Gin O.O, sweet
passion fruit, lime and hibiscus
tonic **8.50€**

EXOPLANETA EVERYTIME Spicy/
Acidic/Fruity | Gin with fennel and
chillies, carob cordial with
guava and soda **9€** 

1,2,3 ASÍ ES MARÍA EVERYTIME Floral/
Bitter/Fresh | Violet vodka with grapefruit
and chillies, lemon and ginger
beer **9.50€** 

CARTAGONOVA SOUR EVERYTIME Fruity/
Spicy/Refreshing | Gin,
thyme, rosemary, lemon and Jumilla wine
with spices **9€**  

CAIPI CARTAGENA DESSERT Slightly
sweet/Intense | Cachaça, lemon sorbet,
bergamot with yuzu and orange blossom
honey with thyme and rosemary
8.50€

LA PIÑA DE MI MARE DESSERT Sweet/
Fruity/Creamy | Rum with rice pudding,
Licor 43 and pineapple cordial
9€ 

WITH OUR TOUCH

BLOODY MARY APPETISER Smoky/
Spicy | Mezcal, prepared with a secret
smoked sauce, tomato juice,
lemon juice, Mexican tajin
9€      May contain traces of:   

**APEROL/CAMPARI SPRITZ
APPETISER** Refreshing/Bitter |
Sparkling cava from the region, soda
water, Aperol or Campari with orange
juice (bicicleta) **8€**

NEGRONI APPETISER Bitter/Dry |
Local vermouth, dry gin, Campari
and Bénédictine liqueur **9€**

PISCO SOUR DESSERT / Spicy/
Fruity/Sweet | Pisco, passion fruit
and lemon juice **9€** 



OUR MIXED DRINKS

PURITY IS IN THE BLEND

GIN

Seagram's Gin + Soft Drink **8€**

Nordés Gin + Soft Drink **11€**

Tanqueray Rangpur + Soft Drink **9€**

RUM

Havana Club 7 Rum + Soft Drink **8€**

Matusalem Añejo Rum + Soft Drink **10€**

Diplomático Reserva Exclusiva Rum
+ Soft Drink **13€**

VODKA

Finlandia Vodka + Soft Drink **9€**

TEQUILA

Olmecca Reposado Tequila Fruity,
sweet and citrusy, with a smoky touch
and light wood notes **Shot: 4€**

WHISKY

Bulleit Whisky + Soft Drink **10€**

Cooper Dog Whisky + Soft Drink **8€**

Johnnie Walker Red Label Whisky
+ Soft Drink **10€**



INFORMATION ON ALLERGENS

WE CARE ABOUT YOUR HEALTH

ALLERGENS

-  Gluten
-  Milk/Lactose
-  Egg
-  Mustard
-  Celery
-  Soy
-  Sesame
-  Lupin beans
-  Peanuts
-  Nuts/Nuts with shells
-  Crustaceans/Molluscs
-  Fish
-  Sulphites



MI MARE

We are open Wednesday to Saturday from 1:30 p.m. to 4:00 p.m.
and 8:00 p.m. to 11:00 p.m.
Sundays from 1:30 p.m. to 4:00 p.m. | Closed Mondays and Tuesdays

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