

# 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 8 3 3 3

## ‘Our marinera’

Crispy caramelised puff pastry base and creamy salad topped with Cantabrian anchovies. Gluten-free available **3.50€** # 0 8 3 3 3

## ‘Marinero’

Crispy caramelised puff pastry base and creamy salad topped with anchovies in vinegar. Gluten-free available **3.50€** # 0 8 3 3 3

## ‘Joselito’ acorn-fed ham croquette

Gluten-free available.  
Half portion (4 pieces) **10€** |  
Full portion (6 pieces) **14.50€** # 8 0

## Sobrasada-sausage and chocolate croquette

Vegetarian option available  
Half portion (4 pieces) **9€** |  
Full portion (6 pieces) **13.50€** # 8 0 May contain traces of: 0

## ‘Our exploradores’

Gluten-free and vegetarian option available. Half portion (4 pieces) **10€** |  
Full portion (6 pieces) **14.50€** # 8 0 3 3

## Mediterranean Gilda with Ricardo Fuentes bluefin tuna

**6.50€/piece** 3 3

## ‘Campo de Cartagena’ flower with vegetable sobrasada-sausage and honey

Gluten-free and vegetarian option available **4€/piece** # 8 0 3

## Crispy pancetta, miso and smoked sardine taco

Gluten-free and vegetarian option available **4.50€/piece** # 0 8 3 3 3

## Salmorejo bomb topped with bluefin tuna

Vegetarian option available **2.80€/piece** # 0 8 3 3 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 3



# 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

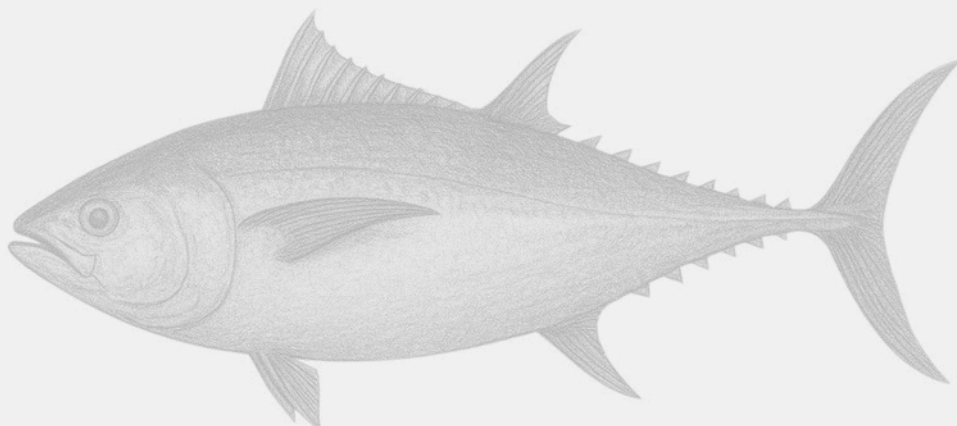
Slightly spicy. Vegetarian option available **24€** 🌱 🍷 🥄 🍴 🍴 🍴 🍴

### 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€** 🌱 🍷 🥄 🍴 🍴 🍴 🍴 May contain traces of: 🌱



# 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

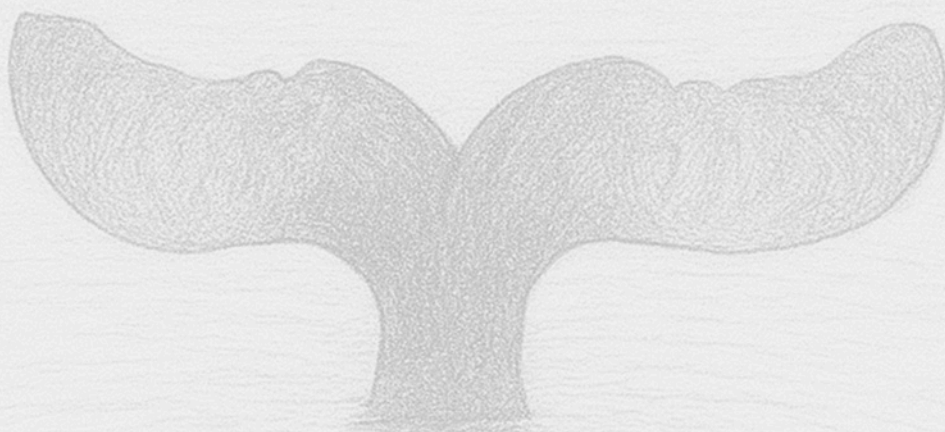
#### Ramen with a Cartagena soul

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€**    





# THE MAIN ADVENTURE

## AN UNFORGETTABLE JOURNEY

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

**35€** 🍷 🍴

**Grilled beef sirloin,  
green pepper sauce and potatoes**

**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€** 🌱 🍷 🍴 🍷 🍷 May contain traces of: 🍷 🍷

Gluten-free available

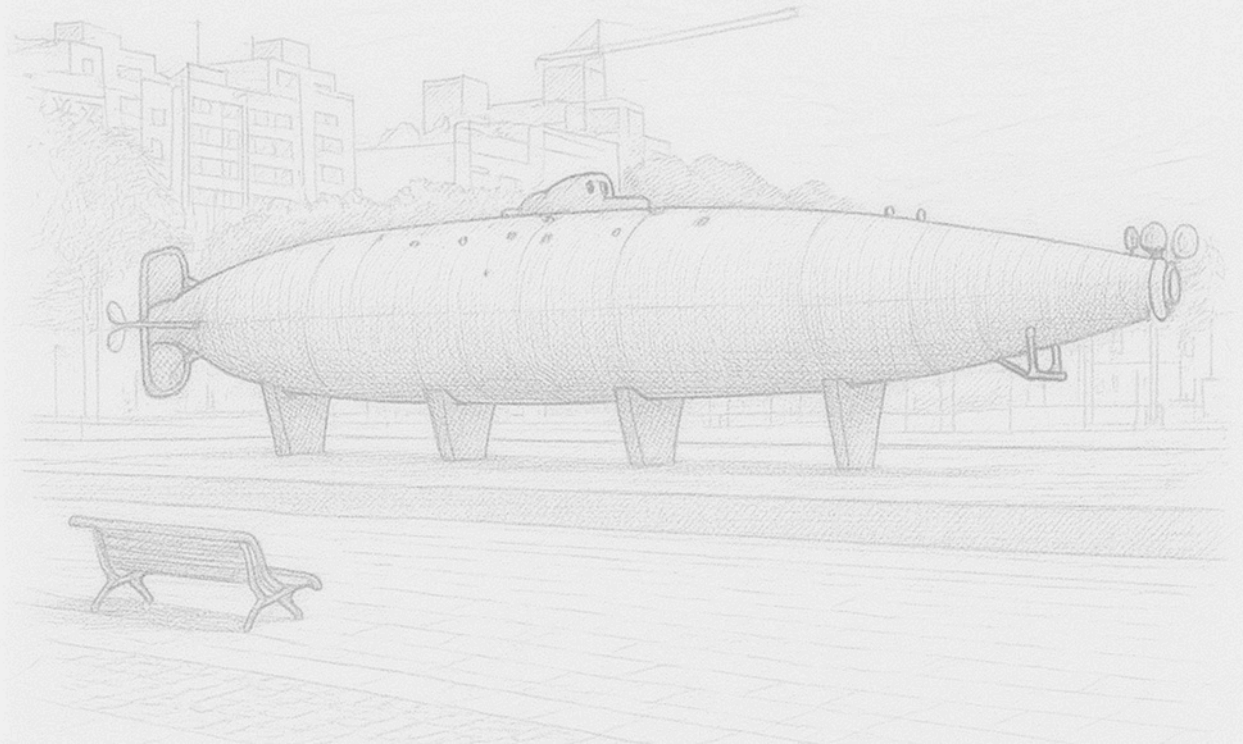
Brava sauce supplement for potatoes **+2€**

**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€** 🌱 🍷 🍴 🍷



# 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€**

