# 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€**

**'Our marinera'**
Crispy caramelised puff pastry base and creamy salad topped with Cantabrian anchovies. Gluten-free available
**3.50€**

**'Marinero'**
Crispy caramelised puff pastry base and creamy salad topped with anchovies in vinegar. Gluten-free available
**3.50€**

**'Joselito' acorn-fed ham croquette**
Gluten-free available.
Half portion (4 pieces) **10€** |
Full portion (6 pieces) **14.50€**

**Sobrasada-sausage and chocolate croquette** Vegetarian option available
Half portion (4 pieces) **9€** |
Full portion (6 pieces) **13.50€** May contain traces of:

**'Our exploradores'**
Gluten-free and vegetarian option available. Half portion (4 pieces) **10€** |
Full portion (6 pieces) **14.50€**

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

**'Campo de Cartagena' flower with vegetable sobrasada-sausage and honey**
Gluten-free and vegetarian option available **4€/piece**

**Crispy pancetta, miso and smoked sardine taco** Gluten-free and vegetarian option available
**4.50€/piece**

**Salmorejo bomb topped with bluefin tuna** Vegetarian option available
**2.80€/piece**

**Cartagena-style manzanilla olives 2€**

**Toasted almonds from Fuente Álamo 2.50€**

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

**Crunchy with organic linseed and sesame seeds 2.80€**



# FIRST STOP

## *A GOOD WAY TO START*

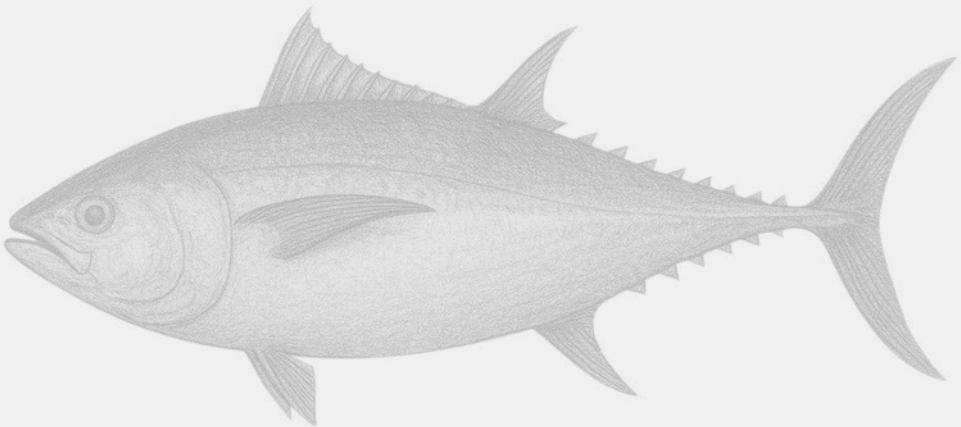
**Oh, my God! russian salad**
Gluten-free and vegetarian option available
Half **5.50€** | Full portion **11€**

**100% beef steak tartare, fried egg and crispy croissant** Gluten-free available **18€**

**Sweet potato omelette with Padrón peppers**
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€**



# 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€**



# THE MAIN ADVENTURE

## *AN UNFORGETTABLE JOURNEY*

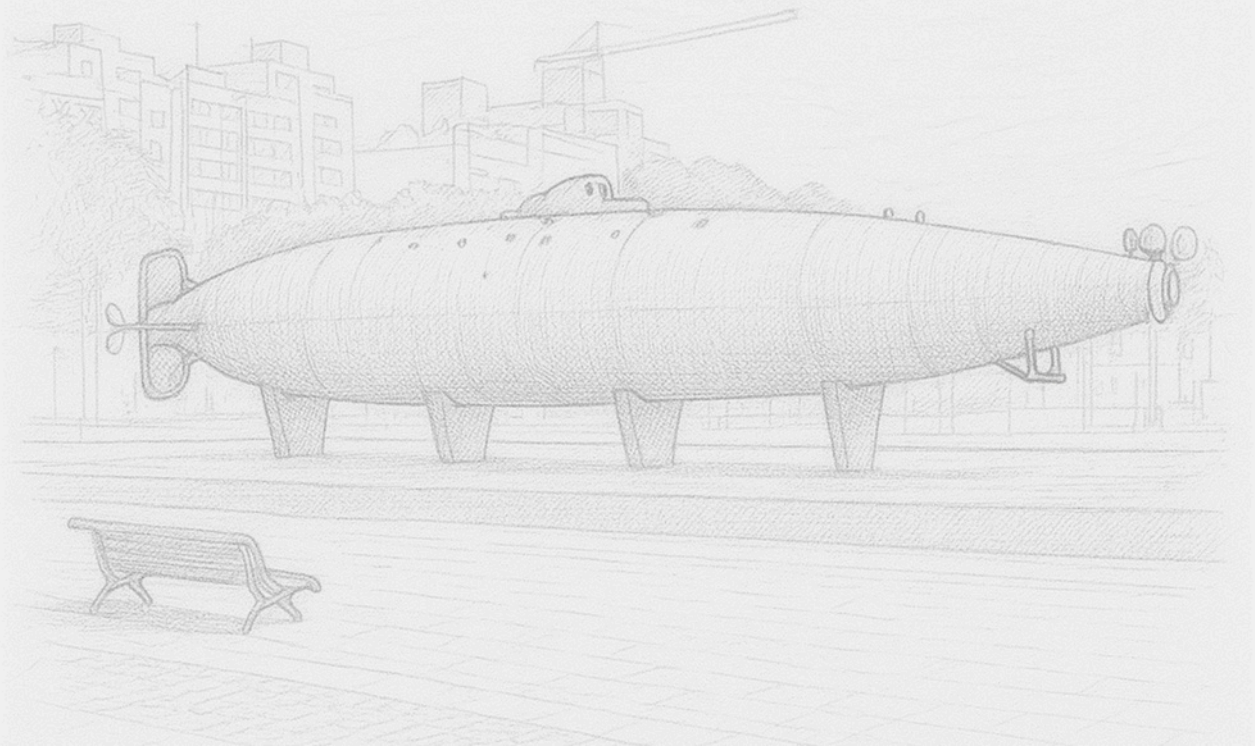
**Grilled Iberian pork presa with peach sauce, served with potatoes and vegetables from our organic garden**
**26€**

**Tandoori-style prawn muffin**
Gluten-free available **17€**

**'La Consentida de Mi Mare' chop burger**
100% aged 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€**



# A SWEET RETURN

## *THE END OF THE JOURNEY*

**Pavlova**
Lactose-free available **7€**

**Cheesecake**
**7€**

**Chocolate and carob cake**
**8€**

**Cinnamon roll from our year in Sweden**
**8€**

**Our ice creams**
Choose 2 scoops from the following flavours:
Vanilla ice cream | Lemon, bergamot and yuzu sorbet **6€**



# 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!*

## SPARKLING WINES

**Penedés - Mas Candi Brut Nature 2023**
Parellada, Macabeo, Xarel·lo, Sumoll
**Copa 4.40€ | Botella 22€**

**Penedés - Llopart Reserva Brut 2022**
Parellada, Macabeo, Xarel·lo **26€**

**Penedés - Llopart Rosado Reserva Brut 2022** Monastrell, Garnacha, Pinot Noir **25€**

**Murcia - De Nariz Zero Cava Rosado**
Monastrell **22€**

**France - Eric Bordelet Sidra Brut**
20 variedades de manzana **20€**

**France - Champagne - Faniel et Fils Brut Nature** Pinot Noir, Chardonnay **55€**

**Italy - Albino Rocca Moscato d'Asti 2024** Moscato Bianco **21€**

## GENEROUS

**Sanlúcar de Barrameda - La Riva Manzanilla Fina** Palomino
**Copa 3.50€ | Botella 23€**

**Jerez - Luis Pérez Fino Caberrubia Carrascal NV** Palomino
**Copa 3.50€ | Botella 44€**

**Chipiona - César Florido Amontillado Cruz del Mar** Palomino Fino
**Copa 4.60€ | Botella 23€**

**Portugal - Barbeito 5 Years Reserva Sweet** Malvasía
**Copa 3.50€ | Botella 18€**

## NATIONAL WHITE WINES

**Jumilla - Cerrón Remordimiento 2025** Chardonnay
**Copa 4€ | Botella 20€**

**Alicante - Gutiérrez De la Vega Casta Diva Cosecha Dorada 2024**
Moscatel de Alejandría, Merseguera
**Copa 3.50€ | Botella 20€**

**Rioja - Javier San Pedro Anahí Blanco 2024** Malvasía, Sauvignon Blanc, Tempranillo Blanca
**Copa 3.50€ | Botella 17€**

**Castilla y León - Isaac Cantalapiedra Cantayano 2025**
Verdejo **Copa 3.50€ | Botella 21€**

**Rueda - Viñas Murillo Animoso 2024** Verdejo **Copa 3.20€ | Botella 16€**

**Manchuela - Ponce Reto 2025**
Albillo **22€**

**Penedés - DG Cinclus SC 2023**
Albariño, Loureira **20€**

**Rías Baixas - Bouza de Carril 2025**
Albariño **Copa 3.80€ | Botella 19€**

**Galicia Valdeorras - Alan de Val Godello 2025** Godello
**Copa 4.20€ | Botella 21€**

# OUR WINERY

*CHEERS!*

## INTERNATIONAL WHITE WINES

**France - Jean Marc Brocard Chablis 2024** Chardonnay **30€**

**France - Familie Perrin Côtes Du Rhônes Reserve Blanc 2023** Viognier, Garnacha Blanca, Roussanne, Marsanne **Copa 4€ | Botella 22€**

**France - Marcel Deiss Alsace Complatation 2023** Gewürztraminer, Riesling,Pinot Blanc **31€**

**France - Bott-Geyl Gewürztraminer Les Elements 2019** Gewürztraminer **30€**

**Portugal - Antonio Madeira Branco Dao 2021** Siria, Bical, Fernão Pires, Encruzado, Arinto, Cerceal, Malvasía Fina **27€**

**Germany - Wittmann Riesling Tonel 2023** Riesling **30€**

## ROSÉ WINES

**Alicante - Alagú Forcallat 2022** Forcallat **20€**

## NATIONAL RED WINES

**Bullas - Jorge Piernas Banquete de Platón 2024** Monastrell **Copa 3.80€ | Botella 19€**

**Bullas - Bodegas Lavia Pueblo de Lavia 2021** Monastrell **Copa 4€ | Botella 19.50€**

**Bullas - Pura Viña 2023** Monastrell **Copa 4.20€ | Botella 21€**

**Bullas - Pura Viña Tío Santiago 2023** Monastrell **28.50€**

**Jumilla - Cerrón Remordimiento 2025** Monastrell y Garnacha **Copa 3.60€ | Botella 18€**

**Jumilla - Cerrón Matas Altas 2024** Monastrell **25€**

## NATIONAL RED WINES

**Jumilla - Casa Castillo La Tendida 2024** Monastrell y Garnacha **Copa 4€ | Botella 23€**

**Jumilla - Casa Castillo El Molar 2023** Garnacha **27€**

**Jumilla - Casa Castillo Valtosca 2023** Syrah **28€**

**Jumilla - 5 Hormigas Premonición 2023** Monastrell **27€**

**Murcia - Paraje Finca La Hoya Besos de Lobo 2022** Garnacha **Copa 4.6€ | Botella 23€**

**Yecla - 5 Hormigas Tocando el Suelo 2023** Monastrell **Copa 5.5€ | Botella 26€**

**Yecla - De Nariz Terrori 2023** Monastrell **25€**

**Alicante - Curii Una Noche y un Día 2022** Garnacha **22.5€**

**Bierzo - Raúl Pérez La Clave 2022** Mencía **Copa 4.20€ | Botella 21€**

**Ribera Sacra - Algueria Mencía 2023** Mencía **21€**

**Rioja Alavesa - Viuda Negra Nunca Jamás 2023** Tempranillo **Copa 4.60€ | Botella 23€**

**Ribera del Duero - Riberal Roble 2024** Tempranillo **Copa 3.50€ | Botella 17€**

**Ribera del Duero - San Cobate La Finca 2021** Tinto Fino **26€**

## INTERNATIONAL RED WINES

**Italy - Elio Altare Dolcetto D'Alba 2020** Dolcetto **27€**

# OUR WINERY

*CHEERS!*

## SWEET WINES

**Jumilla - Olivares 2020** Monastrell
**Copa 3.80€ | Botella 29€**
**Alicante - Gutierrez De la Vega Casta Diva Cosecha Miel 2022 3/8**
Moscatel **Copa 4€ | Botella 24€**
**Chipiona - César Florido Moscatel Dorado Moscatel de Chipiona**
Alejandría **Copa 4€ | Botella 20€**
**Francia - Cuvee47 2022**
Semillón **Copa 4.50€ | Botella 26€**

## NON-ALCOHOLIC WINES

**Natureo Moscat 2023** Moscatel
**Copa 3€ | Botella 18€**
**Natureo Rosado 2023**
Syrah y Cabernet Sauvignon
**Copa 3.50€ | Botella 18€**
**Natureo Tinto 2023** Garnacha y Syrah **Copa 3€ | Botella 18€**
**Natureo Espumoso Semi Seco**
Moscatel **Copa 3€ | Botella 18€**
**Sidra Mayador**
**Copa 3€ | Botella 18€**

# COFFEES AND INFUSIONS

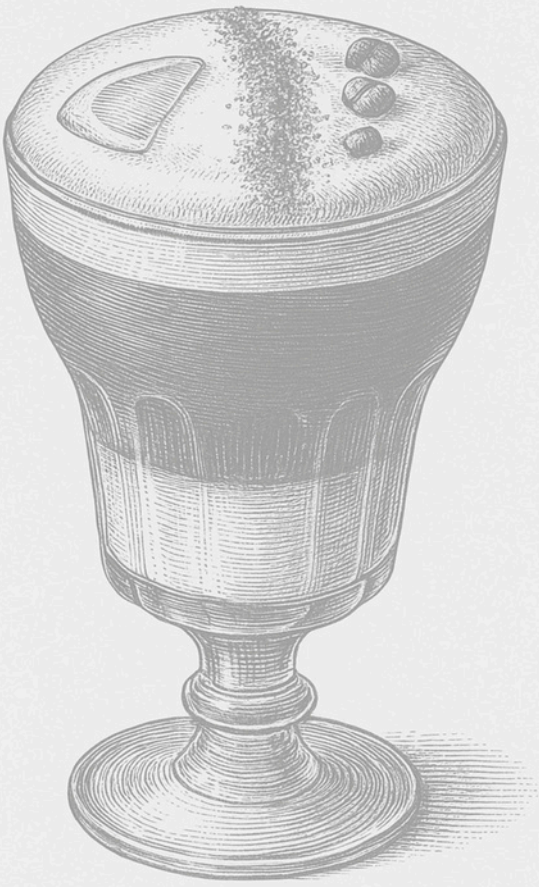
## *WARM-HEARTED*

### COFFEES

Our coffees are specialty coffees.
We use the Ethiopia Yigarachefe
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

**Orange & Lemon Rooibos** €2
**Chamomile** €2
**Tutti Frutti Infusion** €2
**Sencha Green Tea** €2
**Pu-erh Red Tea** €2
**Mint Green Tea** €2
**Pennyroyal Mint Infusion** €2
**Pakistani Black Tea** €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 0.0, 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, 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 **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**
**Olmeca 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