

MENU

Welcome Appetizer (Seasoned Fresh Tallante Cheese and Mini Crespilllos)

Starters

Salad '5 de 43'	11 ,00
Cod, Orange and Pickled Salad	15 ,00
Salmon Slices, Guacamole, Escarole and Soy Dressing	14 ,00
Cartagena Salt-Cured Fish Board (Mullet Roe, Ling Roe, Fatty Bonito, Mojama and Smoked Cod Roe)	25 ,00
Iberian and Regional Charcuterie Board (Iberian Loin, Iberian Salchichón, Blanco, Sobrasada and Dry Longaniza)	16 ,00
Iberian Ham Croquette with a Veil of its Fat	3 ,00 /unidad
Fried Blind Anchovies with Citrus	9 ,00
Truffled Patatas Bravas Cuarentaytres	3 ,00 /unidad
Piri-Piri Chicken Wing Saam, Coleslaw and Pickle Relish	5 ,50 /unidad
Grilled Artichoke, Guanciale, Parmesan, Egg Yolk, Pine Nuts and Reduced Iberian Pork Jus	12 ,00
Textures of Vegetables from the Cartagena Countryside	15 ,00
Low-Temperature Egg, Pea Cream and Cockles	14 ,00
Hummus, Chard with its Majao, Fried Cod and Smoked Paprika Alioli	14,00
Seasonal Wild Mushroom Ragout, Bone Marrow and Cauliflower Foam	19,00
Wok-Glazed Lamb Chops and Vegetables	23 ,50

Our 'Fuentes Red Tuna'

Red Tuna Belly Sashimi and Mediterranean Notes	25 ,00
Spicy Red Tuna Loin Cubes	24 ,00
Flame-Grilled Aubergine, Red Tuna Cubes, Horseradish and Citrus Miso Sauce	19 ,00
Red Tuna Tataki, Aubergine Caponata and Tonnata Sauce	24 ,00
Red Tuna Tartare Dressed with Aged Beef Fat, Egg Yolk and Smoked Sardine	22 ,00

This establishment has written documentation listing the substances that may cause allergies or intolerances in all our dishes. Please ask a member of our staff if you would like further information. If you wish, we have containers available for you to take away any leftover food. Under Article 55 of Law 7/2022 of 8 April, single-use plastic containers must be charged at €0.50 per container, and this amount will appear separately on the sales receipt.

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Rice Dishes (minimum 2 people)

"Matanza" Rice, Blood Sausage and Pumpkin Rice	19 ,00
Chato Murciano Rice, Broccoli, Young Garlic and Seasonal Wild Mushrooms	20 ,00
'A Banda' Rice with Cuttlefish, Monkfish and Mussels	20 ,00
Fuentes Red Tuna Rice	21 ,00
Locally Sourced Vegetable Rice	17 ,00

Fish

Catch of the Day According to Market and Season, Choose from: Murcian Style or Cartagenan Style	S/M
Hake, its Pil-Pil Sauce, Roasted Leeks and Green Sauce	26,00
Sole, Wheat Stew, Jerusalem Artichoke and Codium Butter	36,00

Meats

Glazed Leg of Lamb, its Jus and Cabañil Garlic Potatoes (for two people)	49,50
Beef Tenderloin Short Loin and Adobo Butter made from its Fat, 500 g	55,00
'Strogonoff' Sirloin 200 g	32,00
Aged Beef Chop 1 kg	85,00
Kid Goat Ribs with Sautéed Young Garlic and Pine Nuts	29,50
<i>All meats are served with a garnish</i>	
<i>(Garnish supplement +€4)</i>	

Artisan Bread from Cartagena and Extra Virgin Olive Oil from the Region	2,00
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Desserts

Master Alfonso Ortega's Cream Flan	7,50
Cake 571-/9A	8,00
Pineapple Carpaccio Osmotized in Caramel, Pastry Cream, Basil Sorbet and Coconut Ice Cream	8,00
Chocolate in Textures and Peanuts	8,50
Cream and Chocolate Mille-Feuille	9,00
Red Berry and Kumquat Pavlova	8,50
Selection of National and International Cheeses	18,00

Our Ice Creams

7,00

Whipped Cream	Vanilla
Mascarpone	Coconut
Chocolate	Liquorice
Lemon	Pistachio

& Affogatos

CLASSIC Ice Cream of your choice and Espresso	5,00
LIQUEUR 43 Coconut Ice Cream, Pineapple Base, Ginger, Mint & Liqueur 43	9,00
LIQUEUR 43 CHOCOLATE Chocolate Ice Cream, Liqueur 43 Chocolate, Whipped Cream, Cocoa Powder & Liquid Chocolate (Crunchy)	9,00
CRÈME BRÛLÉE Pistachio Ice Cream, Pistachio Nutella, Pistachio Crumble and Liqueur 43 Crème Brûlée	9,00
VILLAMASSA LIMONCELLO Lemon Ice Cream, Villamassa Limoncello, Diced Lemon Confit, Basil & Lemon Zest	9,00
VILLAMASSA AMARETTO Vanilla 43 Ice Cream, Villamassa Amaretto, Amaretto Granola, Amarena & Whipped Cream	9,00

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