



APPETIZERS

Anchovy 00	1,30 €/u
" Mojama " salted tuna /Almonds	10 €
Salted mullet roe / Almonds	12 €
Iberian pork loin cured	10 €

RAW AND MARINATED

Gillardeau ' s Oysters N°2	4,30 €/u
Tuna tartar, mango and almonds	18 €
Sea Bream Ceviche, passion fruit and coconut	14 €
Marinated anchovies	9 €
Green curry mussels	12 €
Iberian pork meat Tataki, foie and truffle oil	11 €

STARTERS

Pink russian salad with smoked eel	13 €
Patatas bravas 2.0.	13 €
Grilled asparagus, with pumpkin seeds pesto	10 €
Braised mullet roe with almonds	15 €
Fried squid " Andaluza Style "	17 €
Grilled squid, onion and ink	18,50 €
Baked Octopus with violet potato puree and green " mojo " sauce	18,50 €
Grilled lamb sweetbreads and cauliflower	14 €
Pork cheek lasagna with red curry	16 €

Typical seafood creamy rice, strongly rooted in the cuisine of the Mar Menor region.

²Paella with calamary, tuna and shrim. It ' s typical in Murcia and Alicante

SALADS

Fresh tomatoes and Red tuna " tarantelo "	16 €
Burrata, red pesto and coppa	13 €
Asian mango salad	13 €
Lettuce buds with smoked sardine	13 €

PAELLA / RICE *

Caldero del Mar Menor ¹	14 €
" A banda " seafood rice ²	15 €
Duck, mushrooms and foie	16 €
Tuna and red prawn	19 €
Lobster * (pre-order)	26 €

* Minimum 2 pax.,and until 17:00h. 1 Paella per table

MEATS

Cheese burger, with truffle mayonaise	15 €
Cube Roll (Argentinian Bife)	22 €
Beef ' s Sirloin	22 €
Beef Chop	55 €/kg

FISHES AND SEAFOOD

Ask the waiter for fresh daily products

*IF YOU HAVE ANY ALLERGIES INDICATE THIS TO THE WAITER

WIFI: REST. CAMAROTE MARTINIQUE

PASS: sosmarmenor



TABLE SERVICE € 1,50 PER COMENSAL *VAT INCLUDED



DESSERT

Raspberry mojito sorbet	5.00 €
Brownie with hazelnut ice cream	5.50 €
Caramelized rice pudding with " leche merengada" ice cream	5.50 €
Capuccino 's pudding with " Asiático"* coffee ice cream	5.50 €
Pineapple carpaccio, saffron syrup and coconut ice cream	5.50 €
Shropshire cheesecake	6.00 €
Millefeuille filled with frangipane cream	6.50 €
Cheeseboard	12.00 €

* Local coffee with brandy and Licor43

SWEETS WINES

Los Cuartillos, Moscatel	3.50 €
Sauternes, Chateau de L ' Ecole	4.00 €
Tokaji Deresza, 5 Puttonyos	8.00 €



SPARKLING



CAVAS

Grimau Brut 16,50€
(Macabeo, Xarel - lo y Parellada)

Guilera Reserva Brut Nature 19,00€
(Macabeo, etc)

CORPINNAT

Gramona La Cuvee Brut 24,00€
(Macabeo, Xarel-lo, Parellada)

Recaredo Terrers 33,00€
(Macabeo, Xarel-lo, Parellada)

Llopart Leopardi Gran Reserva Brut Nature 38,00€
(Macabeo, Xarel-lo, Parellada y Chardonnay)

Llopart Brut Rosado 25,00€
(Macabeo, Xarel-lo, Etc..)

CHAMPAGNE

Jean Pernet Blanc de Blancs Brut Reserve 55,00€
(Chardonnay)

L'Atavique Extra Brut Grand Cru 65,00€
(Chardonnay y Pinot Noir)

Billecart - Salmon Brut Reserve 65,00€
(Chardonnay, Pinot Meunier y Pinot Noir)

Bérèche & Fils Brut Reserve 66,00€
(Chardonnay, Pinot Meunier y Pinot Noir)

Soutiran Perle Noir Blanc de Noirs Grand Cru 70,00€
(Pinot Noir)

Petit Bajan Nuit Blanche Grand Cru 82,00€
(Chardonnay)

Billecart - Salmon Rdv N° 1 Meunier Extra Brut 90,00€
(Pinot Meunier)

J. Selosse Initial Blanc de Blancs Grand Cru 199,00€
(Chardonnay)

Krug: Grande Cuvee 250,00€
(Chardonnay, Pinot Noir y Pinot Meunier)

Soutiran Rosé Grand Cru 68,00€
(Pinot Noir)



WHITE WINE



INTERNATIONAL

ALSACIA

Jos Meyer 2020 **24,00€**
(Pinot Blanc) **BIO**

Leon Beyer Riesling 2019 **25,00€**
(Riesling)

Bott-Geyl Gewurztraminer 2016 **30,00€**
(Gewurztraminer) **BIO**

BORGOÑA

Ropiteau Chardonay 2021 **17,00€**
(Chardonay)

Cuvee Saint-Vincent 2016 **27,00€**
(Chardonay)

Chablis Droin 2019 **36,00€**
(Chardonay)

La Croix La Voluptueuse 2018 **42,00€**
(Chardonay)

Billaud Simon 1^{er} Cru Montée Tonnerre 2017 **65,00€**
(Chardonay)

Jacques Carillon Puligny-Montrachet 2018 **90,00€**
(Chardonay)

Antoine Jobard Meursault 2018 **105,00€**
(Chardonay)

LOIRA

Les Bisollières Cheverny 2018 **23,00€**
(Sauvignon Blanc y Chardonay)

Vacheron Sancerre 2018 **39,00€**
(Sauvignon Blanc)

ALEMANIA

Frederic Richter Zeppelin 2020 **22,00€**
(Riesling)

Dr.Bürklin Riesling Trocken 2019 **32,00€**
(Riesling)

PORTUGAL

Quinta Edmun Do Val Reserva 2018 **23,00€**
(Albariño)



WHITE WINE



SPAIN

RIAS BAIXAS

Vizconde de Barrantes 2021 (Albariño)	18,00€
Albariño de Fefiñanes 2021 (Albariño)	24,00€
Leirana 2021 (Albariño)	24,00€
Trico 2018 (Albariño)	27,00€
Trico Nicolas 2018 (Albariño)	35,00€
Do Ferreiro Cepas Vellas 2020 (Albariño)	41,00€

RIBEIRO

Sameiras 2019(Treixadura, Godello y Albariño, etc)	21,00€
La Lume 2018 (Treixadura)	24,00€
El Paraguas 2019 (Treixadura, Godello y Albariño)	32,00€
Luis Anxo Escolma 2017 (Treixadura, Torrontes, Lado)	46,00€

VALDEORRAS

Alan de Val Godello 2021 (Godello)	18,50€
Louro 2020 (Godello)	26,00€
As Sortes 2020 (Godello)	61,00€

RIOJA

Ostatu Blanco 2020 (Viura y Malvasia)	15,50€
Anahi 2021 (Malvasia, Sauvignon Blanc y Tempranillo Blanco)	17,00€
Abel Mendoza 5V 2017 (Viura y Malvasia, etc..)	36,00€

RUEDA

Rey Santo Verdejo 2021 (Verdejo)	14,00€
Circe 2021 (Verdejo)	17,00€
Naia 2021 (Verdejo)	19,00€
Quinta Apolonia de Belondrade 2021 (Verdejo)	27,00€
Belondrade y Lurton 2020 (Verdejo)	54,00€

CASTILLA LA MANCHA

La Doncella (Chardonay)	14,50€
El Beso de las Uvas F.B (Chardonay)	19,00€

JUMILLA

Remordimiento 2020 (Chardonay)	17,00€
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RED WINE



LOCAL WINE

JUMILLA

Casa Castillo 2020 (Monastrell)	17,50€
El Molar 2019 (Garnacha)	23,00€
Valtosca 2020 (Syrah)	26,00€
Las Gravas 2019 (Monastrell y Garnacha)	39,00€
Pie Franco 2017 (Monastrell y Garnacha)	88,00€

YECLA

Barahonda Organic Barrica 2019 (Syrah, etc)	16,00€
Detras de la casa 2019 (Syrah)	22,00€

BULLAS

Lavia + 2016 (Monastrell)	22,00€
Pura Viña - Tio Santiago 2020 (Monastrell)	25,00€

ALICANTE

Viña Ulises 2018 (Giró y Garnacha)	17,50€
El Sequé 2020 (Monastrell)	29,00€

RIBERA DEL DUERO

Riberal Roble 2020 (Tempranillo)	15,00€
Erial 2020 (Tempranillo 12 Meses)	19,00€
Antidoto 2020 (Tempranillo, 12 Meses)	24,00€
Corimbo 2017	25,00€
Lopez Cristobal Crianza 2019	28,00€
Nabal 2016 Crianza (Tempranillo)	32,00€
Dominio de Atauta 2017 (Tempranillo)	38,00€
PSI 2017 (Tempranillo y Garnacha)	48,00€
Regina Vides 2018 (Tempranillo)	80,00€
Flor de Pingus 2018 (Tempranillo)	160,00€

FROM SPAIN

MONTSANT

L'Efecte Volador 2018 (Garnacha, Cariñena)	17,50€
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RED WINE

PRIORATO

Pedrabona 2018 (Cariñena)	27,00€
Ferrer Bobet V. Viejas 2017 (Garnacha, Cariñena)	50,00€
Gratallops 2018 (Garnacha, Cariñena, etc)	82,00€

RIOJA

Ostatu Crianza. 2019 (Tempranillo, Graciano, Mazuelo)	18,00€
Sela Crianza 2019 (Tempranillo)	23,00€
Viñas de Gain 2019 (Tempranillo)	29,00€
Roda Reserva 2017 (Tempranillo y Graciano)	35,00€
El Puntido 2014 (Tempranillo)	50,00€
Valdegines 2017 (Tempranillo)	65,00€
Quintanilla 2017 (Tempranillo)	85,00€
Pagos Viejos 2012 (Tempranillo)	90,00€
El Bosque 2019 (Tempranillo)	115,00€
Poza de Ballesteros 2012 (Tempranillo)	125,00€
El Carretil 2012 (Tempranillo)	180,00€
Pison 2012 (Tempranillo)	350,00€

BIERZO

Castro de Valtuille Selección 2019 (Mencia)	21,00€
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RIBEIRA SACRA

LaLama 2019(90% Mencia, Brancellao, Garnacha tintorera, Sousón)	28,00€
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RODANO

F. Perrin. Cotes-Du-Rhone 2019	21,00€
Domaine Feraud. Châteauneuf-Du-Pape 2016	63,00€

BORGOÑA

Francois Carrillon Pinot Noir 2018	39,00€
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FROM SPAIN

FRENCH

PINK WINE

RIOJA

Ostatu Rosado 2021 (Garnacha Tinta, Tempranillo y Viura)	15,50€
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PROVENZA

Miraval 2020 (Syrah, Cinsault, Rolle)	35,00€
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