



THE REASON WHY...

"LA ALACENA DE MARÍA /MARÍA'S LARDER" EXISTS IS BECAUSE WE LOVE, ABOVE ALL, COOKING. AND WE DO IT THE OLD WAY, RUSH FREE, WITH FRESH LOCAL PRODUCE AND PAYING ATTENTION TO DETAIL. AS IT USED TO BE FOUND IN OUR ELDER'S LARDERS, IN MARÍA'S WE WILL FIND TRADITIONAL RECIPES SERVED WITH JAVIER'S CREATIVITY AND A PINCH OF AVANTGARDE SO AS TO OFFER RENOVATED CLASSIC-FLAVOURED DISHES WHICH WILL SURELY SURPRISE YOU. IF THERE IS A WORD THAT DEFINES OUR CUISINE IS WITHOUT A SHADOW OF A DOUBT, HONESTY.

IN OUR FAMILY-OWNED RESTAURANT, WE WORK IN EXCLUSIVE WITH FRESH SEASONAL LOCAL PRODUCE. NOT ONLY DOES THIS PHILOSOPHY ALLOW US TO ENHANCE OUR FLAVOURS BUT "COMPELS" US TO UPDATE OUR MENU AND OFFER NEW IN-SEASON DISHES.

IN ADDITION, WE PRESENT YOU WITH OUR CAREFULLY CHOSEN WINE SELECTION, ALL OF THEM FROM SMALL ARTISANAL WINE CELLARS. OUR SECTION OF NATURAL WINES IS DEFINITELY WORTH A TRY, BOTH AT LA ALACENA AND AT HOME.

BESIDES, YOU CAN ENJOY OUR GROUP MENUS, ON WHERE YOU WILL ALSO FIND DISHES THAT ARE NOT LISTED ON OUR MENU. WE ALSO OFFER COOKING COURSES AND NATURAL WINE TASTING EVENTS FOR GROUPS (UNDER RESERVATION)...

...WE HOPE YOU ENJOY YOURSELF AT LA ALACENA DE MARÍA, WE PROVIDE A HEALTHY AUTHENTIC CUISINE, HONEST AND SINCERE, SIMPLY OLD-SCHOOL HOME COOKING WITH OUR CHEF'S INNOVATIVE TOUCH, BECAUSE OUR INTENTION IS NO OTHER BUT TO MAKE YOU FEEL

...FEEL AT HOME.



STARTERS AND APPETISERS

Seasonal croquette made with goat's milk. So creamy!(4 pieces).....8,00



This is a staple in our kitchen. Their ingredients and flavour combinations vary constantly. Our secret? Let them simmer as if they were in an artisanal pot until we reach the desired creaminess. After that, we coat them in panko in order to make them crunchy on the outside and extra creamy inside.

Russian salad and mayonnaise flavored with truffle (Spanish version of the olivier salad)...10,00



The Unica 100% homemade! We make all the ingredients by hand. Cooked peppers roasted in their juice. Traditional pickled vegetables, fresh tuna cooked at low temperature and macerated in EVOO and our mayonnaise (classic recipe) made with pasteurized egg. Creamy, tasty and above all healthy

Gamba XL battered in Spanish Coca Cola tempura

with homemade orange mayonnaise.....6,00



Homemade by our chef. Crispy batter that wraps a large shrimp. To which we add the refreshing flavor of Coca Cola and a fresh homemade orange mayonnaise that combines perfectly. Tasty, refreshing, different

**Salad of rapeseed and prawns, homemade mayonnaise, crispy homemade bread
flavored with the famous Caldero de Cartagena rice and caviar12,00**



More than a seafood salad. The combination of fresh rapeseed, prawn, sturgeon egg and our 100% homemade mayonnaise, make it unique. To this we add our own crispy bread cooked with Caldero base that bring a crispy touch and more depth of sea. To eat a whole fountain!

STARTERS AND APPETISERS

Shrimp pancake (homemade) with lobster and garlic sauce (2 units)10,00



How hard it is to find 100% homemade shrimp pancakes! We not only make them handmade with the classic recipe of Andalucia. But we also accompany them with a very good alioli that improves the dish. .

La Alacena fried potatoes with spicy tomato sauce.....9,00



Authentic, with natural potatoes in 3 cooking precesses. Our spicy tomato sauce cooked over low heat with fresh tomatoes, chilli chipotle and almond crisp.

Cod and garlic dumplings with coconut and mojito alioli (Completely homemade).....14,00



Perfect to soak our gourmet donuts with an impressive alioli. An exquisite combination of intense flavors. Ideal for those who always want more..

TO SHARE

“Tomatepartío” (sliced pink tomato), salted white tuna, caramelised onion, basil oil and caper berries stems.....13,00



A local classic;our contribution consists of selecting the best possible products for this salad. By the way, we love it when you dip your bread into the rich oil. Thank you!

Gourmet sauces of hake egg and mojama of tuna from almadraba accompanied by marcona almonds and vinaigrette of dehydrated tomatoes.....16,00



Selection of homemade salads selected by our Chef. Marcona almond fried in extra virgin olive oil and a homemade vinaigrette of dehydrated tomatoes that enhances the whole. Mediterranean in its purest state.

Iberian ham. Homemade bread toast cooked with Tallante cheese and tomato romesco sauce, herbs and almonds.....18,00



A good bait ham selected by our Chef accompanied by a homemade bread cooked with our Tallante Cartagena cheese that has won so many awards.

We finish it with a 100% homemade romesco sauce and we have a perfect dish

Artisanal cheese with fruit and nuts14,00



Fine cheese selection with a common denominator: they all come from small cheesemonger's who elaborate their cheese in an artisanal and natural way. All of them are either Cartagena or national -based. Served with nuts and homemade jam.

“Pulpo a Feira” with a Mediterranean touch.....19,00



Another classic with a twist.Traditional boiled octopus, boiled potato parmentier, smoked paprika oil and herbs.

Squid topped with Kellogg's Krispis and ceviche and hake sauce 16.00



A fusion dish made with top quality products. Squid with the crispy and warm contribution of the cereal to which we add a refreshing and citrus sauce that provides a flavor that lasts in the mouth.

To enjoy it slowly and savor it.

TO SHARE

Sautéed grilled vegetables, pollen crunch, dehydrated black olive, citrus salt and sesame10,00

Vegetables cooked to perfection, on the crunchy side. Simple and different. To their natural flavour we add in refreshing roasted, floral and citrus nuances. Who said eating your veggies was boring?

Huevosrotos with Iberian ham and assorted wild mushrooms.....13,00



A classic in our cuisine. Sugar glazed potatoes, thin-sliced Iberian ham and an assortment of slow-cooked wild mushrooms, adding to the free-range eggs a mountain-like distinctive flavour.

“Gambas al ajillo” Shrimp in fish sauce with garlic, Andalucia wine and cointreau.15,00



When a dish has worked well for so many years, little more can be added. To the classic recipe our Chef brings the low temperature cooking technique and the citrus connotations of Cointreau. Getting a salsa linked umami and citrus that will invite you to dip with bread. The salsa has no alcohol.

Tuna tataki with ajoblanco and roe 16.50



This is a variation to the famous Alberto Chicote's dish: Fusion cuisine putting in some effort and care with the produce. An umami dish with a touch of Andalusian tradition (ajoblanco) and an explosion of sea flavours.

**“Michirones” from Iberian . Traditional recipe 100% homemade.
(The most traditional and emblematic dish of the cuisine of Cartagena, made with broad beans and Iberian sausages)..... 12.00**

Traditional dish and benchmark of the cuisine of Cartagena.
The classic recipe made over a low heat and handmade with top quality products.

MAIN DISHES

Cured Extremadura beef entrecote with padrón peppers (500 gr)25,00

To a good national cured beef little more can be added. In this case, the classic garnish of poached potato and Padrón peppers. We just recommend that you don't order it very cooked .

Cachopo (condon breu very large) of beef with Iberian ham and cheese from the countryside of Cartagena26,00



Crispy, tender and tasty. We follow the traditional recipe using only the best raw material to get all the flavor.

Bulltail canelones and pear bechamel.....18,00



After simmering a bull's tail with the particular touch of our Chef. . We make these creamy canelones that enhances an original and refreshing bechame . Classic and different.

Cod (Very juicy white fish) with seafood sauce and seaweed sea lettuce.....18,00



A classic dish that is no longer on the menu of the best restaurants. We recover the traditional recipe and raise the sea flavor with the contribution of algae. For the nostalgic kitchen of always. A journey through time with a happy ending.

Cod at low temperature, with stew of its calluses and shitake mushrooms.....16,00



We add to a juicy cod a side of its calluses with simmered sea sausages inside a deep and leisurely fish broth. Sea, sea and more sea. we finish it with a few jumped shitake mushrooms that elevate the dish to another dimension

Aask about our paellas

DESSERTS

Oven-baked cheesecake, made with local goat cheese from the Tallante from Cartagena area and red berries (Very intense flavor.).....4,50



The traditional cheesecake elaborated with our sublime local goat cheese and accompanied by homemade fresh blueberry jam. Unctuous and addictive.

Rice cake with milk and white chocolate.4,50



The recipe of our grandmothers turned into a delicious cake with homemade biscuit and a white chocolate soup also homemade. To sin again and again.

Souflée de chocolate (black chocolate) and custard vanilla and egg.....4,50



What are you missing out on classic cuisine and its desserts?

What are the soufflés and homemade pudding missing?

Well, it's not going to be. 100% homemade. A tribute to our master cooks "pastry cooks" of all time.

Bread per person 1.00€

 MOLLUSCS

 WHEAT

 LUPINS

 SULPHUR DIOXIDE

 EGGS

 TREE NUTS

 FISH

 CELERY

 SOYA

 MILK

 CRUSTACEANS

 PEANUTS

 SESAME

 MUSTARD

 RECOMMENDATIONS



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