



## THE REASON

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 AT HOME.

*Javier Mateo*

## AT HOME

# STARTERS AND APPETISERS

## NUESTRAS MARINERAS

(Crusty bread doughnut stuffed with Spanish salad with potato, mayonnaise...)

**Marinera traditional 100% homemade ensaladilla with Cantabrian anchovies .....2,60**

Served with 100% homemade salad prepared by our chef.

The pickle that our grandmothers made, even mayonnaise, canned fresh tuna and mayonnaise.

We finish it with fresh anchovies.

Alérgenos: Huevo, pescado y glúten.   

**Marinera with 100% homemade salad and salted cured anchovies, oil and vinegar.....2,60**

Allergens: Egg, fish, gluten.   

**La Marinera de La Alacena. With hake, celery and onion confit and red mullet roe.....3,00**

A unique and original salad made in-house and finished with the umami flavour and the freshness of the sea from the mullet roe.

Allergens: Egg, fish, gluten.   

**Marinera of roast chicken salad with fine herbs and truffle spherifications.....3,00**

A different kind of salad that brings back familiar memories with the famous roast chicken with herbs.

We accompany it with truffle spherifications that flood us with flavour and combine perfectly.

Not to be missed.

Allergens: Egg, gluten.  

**Crespillo (thin toast of crunchy bread and pepper) with pipirrana (a salad of salted and dried peppers typical of the Cartagena countryside) and tomato spherifications. ....3,00**

We bring back the classic recipe from the Cartagena countryside in tapa format on a crespillo.

Deep flavour of salted fish and ñora pepper to which we add the freshness of tomato roe.

Allergens: Fish, gluten.  

# STARTERS AND APPETISERS

**The gilda (Skewered vegetables cured in vinegar, salt and spices). With octopus, Sevillian olive, piparra, spring onion, pepper and orange blossom vinaigrette.....3,00**  
A combination of pickles on a skewer reminiscent of the classic fish and pickle salad.  
We finish it with a citrus and floral touch.

Allergens: Mollusc. 

**Sardine salmorejo profiteroles. (Puff pastry balls filled with tomato and sardine soup typical of Andalusia). With homemade black olive pate and basil oil (2 pcs.) .....5,00**  
A fun and different canapé. A fresh combination of flavours that explodes in the mouth, filling us with contrasts. Familiar flavours that our chef reinterprets in a lionesa that goes from sweet to savoury.  
We are sure you will want to repeat.

Allergens: Gluten, fish.  





**Cuchurucho (cone-shaped puff pastry), marinated salmon tartare filling with 100% homemade guacamole .....7,00**  
A set of world cuisines recreated as an ice cream cone. Refreshing and umami.  
To the juiciness of the salmon we add the creaminess of the homemade guacamole.  
An explosion of flavours in a fun format.

Allergens: Gluten, fish.  

**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

Allergies: Eggs. Fish, Gluten.   

**Prawn salad with crespillos, (thin toast of crunchy bread and pepper).....13,00**  
Following the recipe of the classic ensaladilla and made in a traditional way. Creamy and umami.  
If we eat it on top of the crespillos, it turns into several seafood dishes with a different and improved flavour.

Allergens: Egg, fish, crustacean, gluten.    



# TO SHARE

## Artisan Iberian pâté made by our chef and monastrell grape reduction .....12,00

Recipe rescued by our chef from a 1929 book. 100% artisan, unique and different.

Made with top quality meats and accompanied by a monastrell grape reduction that elevates its flavour and takes us back in time. Don't miss it! (Accompanied by homemade tomato bread prepared by our chef).

Allergens: Egg, gluten, dairy



## Iberian ham cut by knife and toasts of real homemade salmorejo (cold tomato soup typical from Andalucia) 100 grams .....18,00

Iberian ham selected by our chef accompanied by homemade salmorejo and our homemade bread.  
(Accompanied by homemade tomato bread prepared by our chef).

Allergen: Gluten, dairy



## Tartar de salchichón de bellota (Iberian acorn-fed pork sausage and spices) and egg cured in vermouth.....14,00

A different and tasty recipe. We add the classic tartar recipe to the premium sausage and finish it off with the mellowness of the egg and the Mediterranean and herbal touches provided by the vermouth.  
(Accompanied by homemade tomato bread prepared by our chef).

Allergens: Egg, gluten, dairy, mustard.



## Artisanal cheese with fruit and nuts.....14,00

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.

(Accompanied by homemade tomato bread prepared by our chef).

Allergies: Dairy, nuts,gluten.



## Beef carpaccio, foie gras cream, lime and parmesan cheese.....14,00

An umani and refreshing dish, warm and deep.

A combination of flavours that unites game meat with flavours of European cuisines. Simple but very, very good  
(Accompanied by homemade tomato bread prepared by our chef)

Allergens: Dairy, gluten



# TO SHARE

## The Meatball Sandwich from the TV series "Friends" .....11,00

Joey Tribbiani's favourite sandwich in the legendary TV series.

Artisan bread and one of the most famous recipes in the history of television that our chef cooks following the recipe faithfully.

Allergens: Dairy, gluten



## Homemade pizza of Galician veal entrecote with red pesto and padron peppers.....14,00

Artisan sourdough dough made by our chef, lightly smoked and a combination of flavours from Galicia to Italy. Parmesan pesto and basil and fresh tomato sauce accompanying the steak and padrón peppers cooked at low temperature. Different, strong and tasty.

Allergens: Dairy, gluten



## "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!

Allergies: Fish.



## Artichokes with ham, spiced yoghurt and foie gras.....12,00

Another classic revisited by our chef.

An apparently simple dish that encompasses a surprising combination of flavours.

Sweet, sour, salty, bitter and umami. All the flavours combined in a balanced way in a single dish.

To dip with bread

Allergens: Dairy.





# TO SHARE

## Spinach and courgette lasagne.....10,00

Vegetarian, without pasta. A dish to enjoy and take care of yourself at the same time.

Cooked with fresh vegetables. Light and tasty. Ideal for vegetarians or for all those who like to eat healthy without sacrificing flavour. With 4 cheese gratin.

Allergens: Dairy, nuts  

## 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

Allergies: Eggs. 

## 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.

Allergies: Nuts 

## Tuna tataki with ajoblanco and roe.....17,00

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.

Allergies: Gluten, Fish, Dairy, nuts, soy.     

# MAIN DISHES

**Pork ribs cooked at low temperature with 100% homemade barbecue and creamy Robuchon potato sauce.....16,00**

Cooked for 12 hours at a low temperature to obtain a tender and juicy meat.

We accompany it with a barbecue sauce prepared by our chef with fresh tomatoes. In addition to a recreation of the most famous potato cream sauce in the history of cooking.

Allergens: Dairy



**Duck confit with apple and tarragon chutney (Indian jam).....16,00**

Traditional French recipe with Indian flavours.

Sweet, salty and spicy. With a slightly acidic touch that takes it to another dimension.

Allergens: Allergen free

**White tuna (tuna-like fish) and fresh tomato concasse sauce.....16,00**

A summer classic prepared by our chef using fresh, home-made products. Juicy and fresh.

A Basque recipe combined with traditional French cuisine.

Allergens: Fish, crustaceans.






# DESSERT

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.

Allergies: Gluten, dairy, and egg 

Chocolate mousse cake with mascarpone and red berries.....4,50

On two layers of sponge cake soaked in syrup we can enjoy a red fruit jam.

In addition to a 70% chocolate mousse and a mascarpone mousse. A harmonious balance of contrasts

Allergies: Gluten, dairy, and egg 

The Classic Frozen Whiskey Cake (Totally Homemade).....4,50

A classic where they are.

The difference is that our cake is totally homemade, with the improved recipe of our Chef. It's refreshing and delicious.

Allergies: Gluten, dairy, egg and almond 

**Bread per person 1.00€**

- |  |   |   |   |
|--|---|---|---|
|  MOLLUSCS |  WHEAT     |  LUPINS          |  SULPHUR DIOXIDE |
|  EGGS     |  TREE NUTS |  FISH            |  CELERY          |
|  SOYA     |  MILK      |  CRUSTACEANS     |  PEANUTS         |
|  SESAME   |  MUSTARD   |  RECOMMENDATIONS |   |