

RESTAURANTE

el Chato

Los Alcázares



CARTA ESPAÑOL



ENGLISH MENU



GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LACTEOS



FRUTOS
DE
CÁSCARA



APIO



MOSTAZA



GRANOS
DE
SÉSAMO



DIÓXIDO
DE AZUFRE
Y SULFITOS



ALTRAMUCES



MOLUSCOS

APERITIVOS APPETIZERS

Alioli 🍷	2,38€
Almendras - Almonds 🍷	2,38€
Olivas - Olives	2,38€
Croquetas 5J - Homemade 5J ham croquettes (unit) 🍷	2,88€
Croquetas Rabo - Homemade oxtail croquettes (unit) 🍷🍷🍷🍷🍷🍷🍷	2,88€
Ensaladilla rusa - Russian salad 🍷🍷🍷🍷	8,88€
Caballitos - Tempura prawns with tartar sauce (unit) 🍷🍷🍷🍷🍷🍷	2,88€
Marinera - Bread stick with russian salad and black anchovy 🍷🍷🍷🍷🍷🍷	2,88€
Marinero - Bread stick with russian salad and anchovy in vinegar 🍷🍷🍷🍷🍷🍷	2,88€
Bicicleta - Bread stick with russian salad 🍷🍷🍷🍷	2,88€

PARA COMENZAR STARTERS

Mejillones al vapor - Steamed mussels 🍷	12,88€
Mejillones a la americana - American-style mussels 🍷🍷	14,88€
Alcachofas - Artichokes with Iberian Guijuelo ham and parmesan flakes	15,88€
Tartar - Salmon tartar with wasabi mayonnaise 🍷🍷🍷🍷🍷🍷	13,88€
Tataký - Tuna tataký with wakame seaweed 🍷🍷🍷	18,88€
Setas - Seasonal mushrooms with foie and fried quail eggs 🍷🍷🍷🍷🍷🍷🍷	18,88€
Colas de gambas - Garlic prawns 🍷	15,88€
Pulpo a la cartagenera - Sliced octopus with Cartagena recipe 🍷	18,88€
Pata de pulpo con parmentier - Octopus leg with parmentier 🍷	20,88€
Calamar a la plancha - Grilled squid on poached onion in its ink 🍷🍷🍷	23,88€
Calamares andaluza - Andalusian-style squid rings 🍷🍷	12,88€
Almejas al Pil Pil - Clams with Pil-Pil sauce and fried pine nuts 🍷🍷🍷🍷	18,88€
Almejas a la marinera - Clams with Marinera sauce 🍷	19,88€
Almeja fina gallega - Galician fine clams with garlic and chilli 🍷🍷	20,88€
Salteado de gulas - Sautéed baby eels with prawns and clams 🍷🍷🍷🍷🍷🍷	15,88€
Huevos rotos - Fried eggs with 5J ham and padrón peppers 🍷	12,88€
Queso frito - Fried cheese with strawberry jam 🍷🍷🍷	9,88€

PRODUCTOS GOURMET GOURMET PRODUCTS

Hueva y mojama	- Roe and salted mojama with almonds	🍷🍷	12,88€
Ostras	- Oysters	🦪	4,88€
Caviar Oscietra, Royal (20 gr)	- Oscietra Caviar, Royal (20 gr)		45,88€
Quisquilla	- Boiled shrimp from the Lonja from Santa Pola (1 kg)	🦐	130,88€
Gamba roja	- Red prawn from the Lonja from Santa Pola (1 kg)	🦐	138,88€
Jamón de Jabugo 5J	- Jabugo 5J Ham Sanchez Romero Carvajal		30,88€
Kokochas	- Cod cheek sautéed with prawns and clams	🍷🍷🍷🍷🍷🍷🍷	23,88€
Carpaccio	- Aged beef carpaccio with arugula and cheese parmesan	🍷	13,88€
Tabla de quesos murcianos	- Selection of Murcian artisan cheeses	🍷	15,88€

PANES Y ROSQUILLAS BREAD

Brioche	- Bread brioche with smoked sardines and tomato jam	🍷🍷🍷🍷	5,18€
Brioche	- Bread brioche with murcian flat bacon and pickled mussels	🍷🍷🍷🍷🍷	5,18€
Brioche	- Bread brioche with foie and Pedro Ximenez	🍷🍷🍷🍷🍷🍷🍷🍷	8,88€
Bao	- Bread stuffed with pulled pork, parmesan cheese sauce and red onion	🍷🍷🍷	5,18€
Servicio de pan	- Bread service	🍷	1,88€

VAT 10% INCLUDED



DE LA HUERTA SALADS

Cesar – El Chato style Caesar salad 🍷🐟🥬🥑🥩🥒	12,88€
Tomate partido con ventresca – Chopped tomato with ventresca and olives 🐟🥬	15,88€
Tomate partido con bonito – Chopped tomato with salted tuna and olives 🐟🥬	15,88€
Ensalada de bogavante – Lobster salad 🦞🥬	20,88€
Ensalada mediterránea – Mediterranean salad 🥑	12,88€
Ensalada de burrata – Burrata salad with confit tomato 🍷🥑	13,88€

PASTA FRESCA FRESH PASTA

Tagliatelli al alioli – Tagliatelle with alioli 🍷🥑🥩🥒	12,88€
Tagliatelli con frutos del mar – Tagliatellie with seafood 🐟🥑🥬🥩🥒🥬	15,88€

ARROCES (POR ENCARGO) PAELLA AND RICES (ON REQUEST) (MIN 2 PERSON)

Arroz con bogavante – Rice with lobster 🦞🐟🥑🥬🥩🥒🥬	25,88€
Arroz a la banda – Fish rice 🐟🥑🥬🥩🥒🥬🥬	13,88€
Arroz de marisco – Seafood rice 🐟🥑🥬🥩🥒🥬🥬	15,88€
Arroz negro – Black rice with squid and octopus 🍷🥑🥬🥩🥒🥬🥬	15,88€
Caldero del Mar Menor – Typical rice from the Mar Menor 🐟🥑🥬🥩🥒🥬🥬	14,88€
Arroz de chato murciano – Rice whit murcian pork	15,88€
Arroz de verduras – Rice and vegetables	13,88€
Paella mixta – Mixed paella 🥬🥬	15,88€

VAT 10% INCLUDED



NUESTRAS CARNES OUR MEATS

Pollo empanado con patatas fritas – Breaded chicken breast with fried potatoes	9,88€
Churrasco de pollo deshuesado a la parrilla marinado con salsa Kimchi Grilled boneless chicken steak marinated with Kimchi sauce	12,88€
Chuletas de cordero a la parrilla – Grilled lamb chops	19,88€
Lingote de cochinito – Suckling pig in its own juice	20,88€
Chuleta de chato murciano a la parrilla – Grilled Murcian pork chop	18,88€
Rabo de toro – Oxtail with red wine reduction from Jumilla	18,88€
Pluma ibérica – Iberian acorn-fed meat Sanchez Romero Carvajal	18,88€
Paletilla de cabrito lechal – Baby goat shoulder	26,88€
Solomillo de ternera – Grilled beef tenderloin	23,88€
Solomillo con foie – Grilled beef tenderloin with foie and Pedro Ximenez	28,88€

NUESTRAS CARNES PREMIUM OUR PREMIUM MEATS

Hamburguesa de black angus – Black angus burger	14,88€
Lomo bajo de vaca raza Frisona 25 días de maduración – Friesian breed beef tenderloin 25 days of maturation	24,88€
Lomo alto de Buey raza Black Angus Australia – Black Angus Australia breed beef high loin	30,88€
Chuletón de vaca raza Frisona de 500g/600g más de 5 años madurado 45 días en seco Friesian breed beef steak 500g/600g more than 5 of maturation, 45 days in dry	36,88€
Chuletón de vaca madurada Raza Roja Danesa ≈ 1kg 30 días de maduración Red Danish breed beef steak ≈ 1 kg 30 days of maturation	59,88€
T-BONE de vaca raza Simental ≈ 1 kg 35 días de maduración Simental breed beef T-Bone ≈ 1 kg 35 days of maturation	59,88€
Lomo bajo Wagyu japon Kagosima ≈ 100 gr – Japanese Wagyu Japanese wagyu Kagosima beef low loin Friesian breed ≈ 100 gr	28,88€

SIDE DISH TO CHOOSE – Fried potatoes / Baked potatoes / Boiled vegetables
SAUCE TO CHOOSE – Pepper / Roquefort / Pedro Ximenez / Boletus

VAT 10% INCLUDED

DEL MAR FROM SEA

Bogavante al estilo El Chato – El Chato style Lobster with prawns, mussels, clams and special sauce of the house 🦞🦐🦪🦑	68,88€
Bogavante con patatas – Lobster with chips, fried eggs and tender garlic 🦞🍷🥚🧄	58,88€
Gallo Pedro – John Dory (1 Kg for 2 people) fried in slices and lightly floured with fried potatoes, padron peppers and tender garlic 🦞🥔	60,88€
Gallineta – Redfish (1 Kg for 2 people) fried and slices with fried potatoes and tender garlic 🦞🥔	60,88€
Lubina salvaje – Wild sea bass (1 Kg for 2 people) baked on the back with white wine, olive oil, garlic and parsley 🦞🌿	48,88€
Rodaballo a la murciana – Murcian style Turbot 🦞🥔	23,88€
Rodaballo a la gallega – Galician style Turbot 🦞🥔	23,88€
Lenguado al horno – Baked Sole with fried potatoes and vegetables 🦞🥔🌿	30,88€
Lomos de corvina – Baked croaker loin with pisto and tender garlic 🦞🥔	20,88€
Dorada a la murciana – Baked gilt head with vegetables and chopped potatoes 🦞🥔	18,88€

VAT 10% INCLUDED

