

ZAGÁLICO

LUNCH 13.00H - 15.45H | DINNER 20.30H - 23.30H

SMALL EATS

MARINERA MURCIANA	3.5€
Russian salad on a bread cracker with an anchovie "Murcian style recipe"	
MARINERA ZAGÁLICO	3,5€
Roasted chicken russian salad base with pancetta, green apple and murcian red wine reduction.	
CARTUCHO DE AGRIOS	5.6€
Homemade crisps, small boneless sardines with a special garlic, vinegar and parsley sauce.	
MICHIRONES	6€
Typical Murcian stew made with broad beans, chorizo, ham and other spices.	
CABALLITOS	7€
Murcian wheat beer tempura king prawns served with a spicy sauce.	
CROQUETICAS	2,5€/UND
-Spinach and cheese sauce croquettes -Fried eggs and chorizo croquettes	
MORCILLA ZAGÁLICO	5.5€
Vegan base black pudding made from aubergine, onion and cashew nuts. Served with crusty paprika bread.	
CARTUCHO DE MEJILLONES	6.5€
Homemade crisps, canned mussels served with an special sauce.	

YOU CAN NOT MISS

VERMU-TONIC	5.9€
White vermouth smoked with cinnamon, topped up with citrus tonic and lemon zest.	
TINTO DE VERANO 2.0	6.2€
Red wine, stone fruit liqueur, lemon soda, homemade passion fruit and lemon foam.	
VERMUT CASERO	3.9€
The best homemade red Vermouth in town.	
SANGRIA TINTA	6.75€ /PERS
Served in a punch bowl with fresh fruits <i>¡Espectacular!</i>	

BOARDS - PLATTERS

AUTHENTIC MURCIAN PORK SELECTION	9.5€- 18€
Three special cuts of cured pork meat served with bread and olive oil	
DEL MAESTRO FULGENCIO	13.5€ - 25€
Selection of 4 cured meats and 3 cheeses made in Murcia.	
SELECCIÓN DE SALAZONES	16.5€
Fine selection of salted sundried typical fishes from Murcia. Recomend to combine with our fresh tomato salad. +8€	

ZAGÁLICO

LUNCH 13.00H - 15.45H | DINNER 20.30H - 23.30H

TO SHARE

ACHO QUE TARTAR

Cured pork sausage, guacamole, mustard, cheese, spring onion. 11€

PASTELICO CARNE

Typical Murcian pastry filled with slow cooked pulled pork. 6.5€

PASTEL DE CIERVA

Slightly sweet pastry stuffed with eggs and chicken, served with a mushroom sauce. 7.5€

HUEVO POCHAO

Poached egg, chorizo paste (Sobrasada), local honey, crunchy almonds and pancetta. 7.5€

SECRETO DEL ZARANGOLLO

Potatoes, scrambled eggs, courgette, onion and grilled fatty pork loin. 19.5€

PENSAMIENTOS DEL CHATO

Little bites of grilled Murcian pork meat served with a homemade lemon and black pepper mayonnaise. 13.5€

TORTILLAS

CARAMELIZED ONION 6€

THE CLASSIC 5.5€

SEASONAL 7,5€

ECOS DEL MAR

TARTAR DE ATÚN

Tuna tartar made with local tomatoes and tuna from Cartagena - Murcia 18.5€

ACHO QUE PULPICO

Octopus tempura bites served with tradicional roasted tomato and red pepper sauce. 9.5€

PULPO AL HORNO

Wild octopus made in the Murcian way. 19€

HUEVOS ROTOS

Fried eggs to perfection with red king prawns in garlic and chilli sauce. 15€

VERDE QUE TE QUIERO VERDE

TOMATE TRINCHADO

Chopped sweet fresh tomato with pickles and olives 9€
With bonito or vixol: +4€

DE LA HUERTICA

Ask for the available seasonal veggies 12€

ZAGÁLICO

LUNCH 13.00H - 15.45H | DINNER 20.30H - 23.30H

MAIN COURSES

CHULETÓN DE VACA 32€

500gr of grilled 30+ aged beef steak with roasted potatoes and padron peppers.

CHULETAS DEL CHATO 29€

500gr of grilled fine pork steak with roasted potatoes and padron peppers

BOCADITOS DE RAPE 17.5€

Tempura monk fish bites with wild spring garlic

PARPATANA DE ATÚN ROJO 26€

Grilled red tuna chops from Cartagena with seasonal vegetables.

MONTADOS

PEPITA DE TERNERA 10.9€

Focaccia bread filled with grilled beef fillet and homemade rosemary butter.

PITA DE CALAMAR 8€

Pita bread stuffed with fried wild squids, lettuce and our homemade sauce.

CHAPATICA DE CABEZA 8€

Freshly baked bread with marinated wild boar meat and smoked chilli mayonaise

DULCES

PAPARAJOTE ZAGÁLICO 6.5€

Traditional murcian dessert, similar like a churro batter served with lemon sorbet and lemon leaf foam

SPONGE CAKE 7€

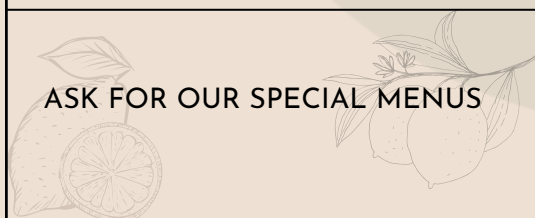
Baked sponge cake with hazelnut cream and milk chocolate and fresh grated orange.

CHEF'S RECOMENDATION 6.5€

DAYLY DESSERT - VARY
ACCORDING TO SEASON

MENÚS ZAGÁLICO

ASK FOR OUR SPECIAL MENUS



ALLERGENS

ZAGÁLICO



SOJA



GLUTEN



LÁCTEOS



HUEVO



MOSTAZA



MOLUSCOS



CACAHUETE



SÉSAMO



SULFITOS



FRUTOS DE
CÁSCARA



PESCADO



CRUSTÁCEOS

-MARINERA MURCIANA:     

-MARINERA ZAGÁLICO:     

-MICHIRONES: 

-MORCILLA ZAGÁLICO: 

-CARTUCHO DE AGRIOS:    

-MORTERO DE RABAS:  

-PULPO AL HORNO: 

-TORTILLA CLÁSICA:  

-TORTILLA CEBOLLA CARAMELIZADA:  

-TORTILLA TEMPORADA:  

-DEL MAESTRO FULGENCIO:   

-JAMÓN Y LOMO DE CHATO:  

-SELECCIÓN DE SALAZONES:   

-HUEVO POCHAO:  

-CROQUETAS DE HUEVOS FRITOS CON CHORIZO:    

-CROQUETAS DE ESPINACAS:    

-SECRETO DEL ZARANGOLLO: 

-PASTELICO CARNE:     

-TORRIJA DE CHIQUILO:    

-PENSAMIENTOS DEL CHATO:    

-ACHO QUE TARTAR:      

-TARTAR DE ATÚN:   

-OLLA DE MOLUSCOS:  

-HUEVOS ROTOS: 

-TOMATE TRINCHADO:  

-DE LA HUERTICA:     

-CHULETÓN DE VACA: 

-CHULETAS DE CHATO: 

-LOMO DE CORVINA:    

-PARPATANA DE ATÚN ROJO:    

-PEPITA DE TERNERA:    

-PITA DE CALAMAR:      

-CHAPATICA DE CABEZA:      

-PAPARAJOTE ZAGÁLICO:    

-ARROZ CON LECHE 2.0:      

-PICARDÍAS:      