

# ZAGÁLICO

## CAN NOT MISS

### **NARANJITO | 6.5€**

Our refreshing orange spritz made by infusing white murcian wine with local fresh oranges, finished with a lime-lemon soda.

### **VERMU-TONIC | 6€**

White vermouth infused with local herbs, topped up with citrus tonic and garnished with fresh cucumber.

### **VERMUT CASERO | 4€**

Homemade red vermouth literally thrown, not shaken or stirred.

### **SANGRIA DE CAVA| 7.5€/PERSONA**

Served with fresh seasonal fruits, citrus and flowers.

### **TINTO DE VERANO 2.0 | 6.5€**

Our secret recipe tinto de verano finished with a lemon and passion fruit foam.

### **APERITIVO DE LA CASA 7€**

Let the bartender make something special for you..

**YOU CAN ALSO ORDER YOUR FAVORITE CLASSICS:  
NEGRONI, AMERICANO, BRONX, DRY MARTINI, BLOODY MARY ETC.**

# ZAGÁLICO

FROM TUESDAY TO SATURDAY 13:00/16:00 - 20:30/23:30

## SMALL PLATES

### **CROQUETTES | 2.5**

- Black pudding and white sausage (black pork)
- Spinach and blue cheese

### **MICHIRONES | 6**

Traditional stew made with broadbeans ham and chorizo. Slightly spicy.

### **CABALLITOS | 7.5**

Special tempura prawns with homemade roasted vegetable sauce(4 units.)

### **PULPO CABALLITOS | 12**

Octopus tempura served with our special sauce (4 unid.)  
|limited units|

### **PASTEL DE CARNE | 7**

Typical Murcian pastry filledwith slow cooked black pork.

### **PASTEL DE CIERVA | 4 / 8**

Slightly sweet pastry stuffed with wild chicken, free range eggs and finished with our mushroom sauce.

### **HUEVO POCHAO | 7.5**

Poached egg with sobrasada (chorizo butter), almonds, honey and panchetta

## SPECIAL BITES

### **MARINERA "CLASSIC" | 3.5**

Russian salad on a bread craker with an anchovie. (Origin: Cartagena)

### **MARINERA ZAGÁLICO | 3.5**

Roasted chicken russian salad, green apple, panchetta and red wine reduction.

### **CURED SAUSAGE TAPA| 3.9**

Black pork cured sausage accompanied with almonds and bread crackers.

### **CARTUCHO DE AGRIOS | 6.5**

Homemade potato crisps with fresh fried anchovies served with a olive oil, garlic and lemon sauce.

### **CARTUCHO DE MEJILLONES | 7.5**

Homemade potato crisps with pickled mussels served with pickled mayonnaise.

### **SALTED FISH EGGS| 5**

Salted mullet fish eggs served with almonds.

### **ACHO QUE TARTAR 2.0 | 9**

Ox cured sausage tartar marinated with egg yolk, worcestershire sauce, tabasco and Dijon mustard.

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## TO SHARE

### **ACHO QUE BERENJENAL | 9.5**

Fried aubergine with homemade roasted vegetable sauce and lemon thyme ali-oli.

### **BAKED OCTOPUS | 9/18.5**

Baked octopus with murcian beer, garlic, paprika and bay leaf. Served with potatoes.

### **HUEVOS ROTOS | 16**

Perfectly fried eggs with prawns in garlic sauce and fish stock foam.

### **SECRETO DEL ZARANGOLLO | 9/18.5**

Typical murcian scramble eggs with poached potatoes, courgette onion and grilled black pork meat.

### **CHAPINAS | 12**

Lamb meat bites cooked in garlic, vinegar and parsley sauce

### **MONKFISH BITES | 17.5**

Deep fried monkfish, spring garlic and black pork panchetta.

## SPANISH OMELETE

### **THE CLASSIC | 6**

Without onion

### **ONION | 6.5**

With caramelised onion

### **SEASONAL | 7/9**

Made with seasonal ingredients, ask our staff.

## BOARDS

### **SALTED FISH | 9.5 - 19**

Selection of four different salted cured fishes. Recommended with tomato salad.

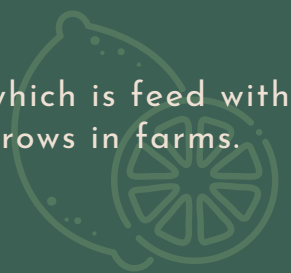
### **MAESTRO FULGENCIO | 8/15.5**

Murcian cured meat and local cheese selection.

## >USEFUL TIPS

Chato Murciano ( Black pork): Local pork from Murcia which is feed with fruits and grain from the field. Also this pork does not grows in farms.

Bonito: Salted cured fish also know as longfin tuna.



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## RED TUNA SPECIALS

### **TUNA TARTAR | 18.5€**

Red tuna from Cartagena  
(Ricardo Fuentes) Zagálico style  
Exquisite!!

### **ALBÓNDIGAS CASERAS | 14€**

Homemade tuna meat balls  
cooked in a special sauce.

### **CHEF'S SELECTION | €**

Special dish made everyday  
with a different part of the  
tuna.

## GRILLED MEATS

### **BLACK PORK | 26€**

Grilled black pork chops served  
with homemade fries and padron  
peppers (500gr)

### **CORDERO SEGREÑO IGP | 12-26€**

Ask for the special recipe made  
with a type of lamb with IGP that  
is unique.

### **OX STEAK | 37€**

Grilled ox steak from  
Cartagena(Murcia) served with  
homemade fries and padron  
peppers (500-600gr)

## VEGGIES

### **SWEET TOMATO SALAD| 9**

Seasonal tomato, pickles,  
olives (Add bonito +4 or the  
mixed salted fish+7)

### **BAKED TOMATO | 10.5**

Baked tomatoes, vegetables, goat  
cheese with olive oil and herbs.

### **FROM THE FIELD TO THE PLATE | /**

Ask for the seasonal vegetables!

## MONTADOS

### **PEPITA | 10.9**

Rustic bread, grilled beef fillet  
with rosemary butter

### **PITA DE CALAMAR | 8€**

Pita bread stuffed with fried  
squids, lettuce and homemade  
Tzatziki sauce

### **CHAPATO | 8€**

Sourdough bread, slow cooked  
wildboar meat, crispy onion and  
smoked paprika mayonnaise.

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## DESSERT

### **ASIÁTICO TIRAMISU| 6.5**

A twist on the classic tiramisu but with the flavours of the traditional Asiatico coffee from Cartagena (Murcia)

### **PAPARAJOTE ZAGÁLICO | 6.5**

Very typical dessert churro-like, lemon sorbet and lemon leaf foam

### **NUTTY SPONGE CAKE | 7**

Homemade baked walnut sponge cake, hazelnut sauce, chocolate and orange zest

### **CHEF CHOICE| 7**

Ask for the chef special dessert of the day

## DIGESTIVES

### **DIGESTIF OF ZAGÁLICO| 5.5**

Lemon sorbet, cava and our delicious homemade herb liqueur.

### **ASIÁTICO COCKTAIL | 8**

Espresso, Rum infused with cinammon and citrus peels, licor 43, condensed milk and milk foam.

### **CAFÉ DE OLLA | MIN 2 PERS 2.5/PERS**

Hot pot spiced coffee, served in a ceramic carafe!

### **CAFÉ ASIÁTICO | 3.75**

Traditional coffee from Cartagena ( Murcia)

### **HOMEMADE LIQUEURS| 5.5 SERVED WITH ICE**

- Sweet wine infused with passion fruit and fresh orange
- Herbs( Mint, basil, thyme, anise, lemon...)
- Seasonal alcoholic fruit punch