



RESTAURANTE  
*puertofino*  
CABO DE PALOS



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## FINE TAPAS

GARLIC SHRIMP POTATO SALAD	€6.90
TEX-MEX SPICY POTATOES	€7.90
100% ACORN-FED IBERIAN HAM	€25.90 (FULL) / €13.50 (HALF)
LOCAL CHEESE PLATTER with fruit chutney	€18.90
MULLET ROE WITH MARCONA ALMONDS (100g)	€16.90
IBERIAN HAM CROQUETTE	€9.90
PANI PURI WITH STEAK TARTARE and Tougarashi	€12.50
CALDERO CROQUETTES with black garlic mayonnaise	€8.90
EGGPLANT AND SHRIMP CROQUETTE with kimchi mayo	€8.50
COD BRANDADE EMPANADA WITH BLACK ALIOLI	€4.90 EACH
SHRIMP PANCAKES with guacamole and crystal shrimp	€4.50 EACH
MARINERA, MARINERO, BICICLETA (with various toppings)	€2.50 EACH
TEMPURA COD TACO with green tomato jam and smooth alioli	€9.50
MARINERA with marinated tuna tartare and toasted garlic	€4.90
MARINERA with pickled mussel, wakame seaweed, and mackerel roe	€3.50

## SALADS

PUERTO FINO SALAD with a variety of lettuces, Mazarrón tomato, pickled onion, tuna belly, corn, organic egg, and heart of palm	€12.50
IBERIAN TOMATO SALAD with tuna belly, piparras (green peppers), sliced olives, black olive soil, and charred roasted pepper gel	€14.50
BURRATA SALAD with strawberry and cherry tomato stew, caramelized pumpkin seeds, and sweet tomato and basil vinaigrette	€14.90

## STARTERS

BROKEN EGGS with scarlet shrimp and truffle	€19.90
SLOW-COOKED EGG With Murcian ratatouille and cod brandade	€14.90
BROKEN EGGS with lobster, ikura, crystal shrimp, and spicy sauce	€29.90
ARTICHOKES WITH IBERIAN HAM veil and roasted pepper sauce	€14.90
BRIOCHE WITH XXL CANTABRIAN ANCHOVY and smoked butter (2 pcs.)	€8.90
STUFFED PEPPERS with cod and red shrimp, gratinéed with their sauce	€12.90

## FRESH OF THE DAY

DOGFISH MARINATED IN HOMEMADE ADOBO	€9.90
FRIED BABY CUTTLEFISH, ANDALUSIAN STYLE	€14.90
"HUERTANO" STYLE BABY CUTTLEFISH (fried egg, padrón peppers)	€16.90
NATIONAL SQUID, ANDALUSIAN STYLE	€23.90
NATIONAL SQUID IN ITS INK	€23.90
CLAMS WITH GARLIC AND PINE NUTS	€16.90
CLAMS A LA MARINERA	€16.50
LETONES (SMALL FISH) IN BILBAO-STYLE SAUCE	€12.90
MUSSELS with Thai coconut sauce, codium seaweed, and grated hazelnut	€9.50
GARLIC SHRIMP	€14.90
CARTAGENA-STYLE BABY SQUID	€13.90
ROASTED OCTOPUS LEG with sweet potato purée and green mojo sauce	€24.50

## RAW SPECIALTIES

WHITE SHRIMP CARPACCIO from Palos with red chili and garlic from its heads	€15.90
SEA BASS "TIRADITO" with coconut tiger's milk, peach, and lime	€14.90
RED TUNA TARTARE with crispy fried eggs and ponzu sauce	€24.50
OCTOPUS CARPACCIO with smoked oil, lime, and Iberian sobrasada	€18.90
FRESH FISH CEVICHE OF THE DAY	€15.50
IBERIAN PORK PRESA CARPACCIO with tomato, citrus, and pistachios	€14.90

### OYSTERS:

NATURAL: With a touch of lemon	€4.90/EACH
AMERICAN JOURNEY: Lime, corn, tequila	€5.50/EACH
ASIAN JOURNEY: Yuzu, shichimi, unagi	€5.50/EACH
EUROPEAN JOURNEY: Vodka, ikura, lemon	€5.50/EACH

## RICE DISHES

COUNTRY-STYLE CHICKEN RICE with roasted peppers and foie	€15.90
CREAMY RICE with octopus and white shrimp from Palos	€17.50
BLACK RICE with squid, baby cuttlefish, and cuttlefish	€15.50
RICE WITH IBERIAN PORK RIBS, roasted eggplant, and artichoke	€14.90
PUERTO FINO RICE With monkfish, squid, red shrimp, and clams	€16.50
SHELLED SEAFOOD RICE from Cabo de Palos	€15.90
ROASTED VEGETABLE RICE with confit cod and broad beans	€13.90
CABO DE PALOS FISH CALDERO	€16.50
LOBSTER CALDERETA	€22.90
MEDITERRANEAN SEAFOOD PAELLA	€16.90
ALMADRABA RICE WITH TUNA LOIN, BELLY, AND CORVINA	€17.50



## FISH DISHES

GRILLED ALMADRABA TUNA BELLY WITH TEXTURED ONIONS	€26.50
CONFIT COD with creamy cauliflower purée, black garlic, and Bilbao sauce	€21.50
FRIED MONKFISH with marinara sauce	€22.90
SEA BASS WITH TOMATO TARTARE, AOVE dressing, lemon, and pine nuts	€19.90
SEARED CORVINA AND SCALLOPS with truffled huancaína sauce	€22.50
ALMADRABA TUNA with ratatouille	€24.50
SALMON TATAKI with guacamole and crunchy onion	€21.90

## MEAT DISHES

ANGUS RIBEYE with pepper jam and chips	€26.90
VEAL TENDERLOIN with sweet potato purée and padrón peppers	€28.90
IBERIAN PORK PRESA with smoked eggplant, goat cheese, and teriyaki sauce	€21.90
PORK CHEEKS SLOW-COOKED with potato and apple	€19.90
CALBLANQUE LAMB CHOPS with rustic garlic	€23.90

## DESSERTS

WHITE CHOCOLATE BROWNIE with coconut and raspberry ice cream	€5.90
“ASIÁTICO TORRIJA” French toast with Lotus ice cream	€5.90
ORANGE AND MERINGUE MILLE-FEUILLE with mandarin ice cream	€5.50
TEXTURES OF APPLE, cinnamon, and lemon ice cream	€5.50
BAKED CHEESECAKE with pistachio and dark chocolate ice cream	€6.50
SEASONAL FRESH FRUIT with Licor 43	€5.90



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