



RESTAURANTE
puertofino
CABO DE PALOS



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FISH DISHES

GRILLED ALMADRABA TUNA BELLY with roasted onion cream and vegetable chop suey	34.50€
CONFIT COD with cauliflower puree, black garlic, roasted apple and caramelised onion	25.90€
MONKFISH with seafood sauce	26.50€
SEA BASS with vegetables sauteed in oyster sauce and bilbaina	24.50€
MEAGRE with seared scallop and truffled huancaína sauce	25.90€
LOBSTER WITH FRIED EGGS, young garlic, ikura and baby shrimp	49.90€
SALMON TATAKI with guacamole and crispy onion	24.90€

MEAT DISHES

ANGUS RIBEYE with fries, homemade chimichurri and confit piquillo pepper	31.90€
BEEF TENDERLOIN with sweet potato puree and padron peppers	34.90€
IBERIAN PORK SHOULDER with smoked aubergine, goat cheese and teriyaki sauce	25.90€
SLOW-COOKED PORK CHEEKS with potato and apple	24.50€
GRILLED CALBLANQUE LAMB CHOPS	26.90€

DESSERTS

WHITE CHOCOLATE BROWNIE with coconut ice cream and raspberry coulis	7.90€
CARAMELISED "ASIATICO" FRENCH TOAST with Lotus ice cream	7.90€
PISTACHIO AND WHITE CHOCOLATE CREMINO	8.50€
HOMEMADE TRIPLE CHOCOLATE ICE CREAM CAKE	8.50€
ORANGE MILLE-FEUILLE with cream, meringue and mandarin sorbet	7.90€
APPLE TEXTURES with green apple ice cream	7.90€
BAKED PISTACHIO CHEESECAKE with dark chocolate ice cream	8.50€
HOMEMADE WHISKY CAKE	7.90€
FRESH SEASONAL FRUIT WITH LICOR 43	7.90€

FINE TAPAS

IBERIAN HAM CROQUETTE with cured slice and truffle mayo	11.90€
"CALDERO" RICE CROQUETTES with black garlic alioli	10.50€
AUBERGINE AND PRAWN CROQUETTE with kimchi mayo	10.90€
SHRIMP FRITTER with guacamole and baby shrimp	5.90€
MARINERA, MARINERO OR BICICLETA	3.20€
MARINERA with teriyaki tuna tartare and lime	5.50€
MARINERA with pickled mussel, wakame seaweed and mackerel roe	4.50€
STEAK TARTARE PANI-PURI with tougarashi sauce (3 pcs)	14.90€
TEMPURA COD LINGOT with green tomato jam and mild gratinated alioli	13.50€
TEX-MEX BRAVAS POTATOES	9.90€
with brava sauce, chipotle mayo, guacamole and jalapenos	
100% ACORN-FED IBERIAN HAM	27.50€ FULL / 14.50€ HALF
LOCAL CHEESE BOARD with fruit chutney	21.90€

SALADS

PUERTO FINO SALAD	14.50€
A mix of lettuces, Mazarron tomato, pickled onion, tuna belly, corn, organic egg, hearts of palm, avocado and feta cheese	
"IBERIKO" TOMATO WITH TUNA BELLY	15.50€
With piparras, cracked olives, black olive crumble and charcoal-roasted pepper gel	
BURRATA	16.90€
With stewed strawberries and cherry tomatoes, caramelised pumpkin seeds, freeze-dried raspberry, rocket and sweet tomato & basil vinaigrette	

STARTERS

BROKEN EGG with scarlet prawn and truffle	26.90€
ARTICHOKES with gratinated Parmesan, Iberian ham and roasted pepper sauce (2 pcs)	16.90€
BRIOCHE WITH CANTABRIAN ANCHOVY and smoked butter (2 pcs)	9.90€

FRESH OF THE DAY

MARINATED DOGFISH IN HOMEMADE ADOBO	12.50€
ANDALUSIAN-STYLE FRIED BABY CUTTLEFISH	16.90€
”HUERTANO” BABY CUTTLEFISH with fried egg, padron peppers and baby broad beans	17.90€
ANDALUSIAN-STYLE NATIONAL SQUID	32.90€
NATIONAL SQUID IN ITS OWN INK	32.90€
CLAMS WITH GARLIC AND PINE NUTS	18.90€
CLAMS IN ”MARINERA” SAUCE	18.90€
GARLIC PRAWNS	16.50€
CARTAGENA-STYLE BABY SQUID	14.90€
GRILLED OCTOPUS LEG with sweet potato cream and green mojo picon	29.50€

RAW SPECIALTIES

WHITE PRAWN CARPACCIO FROM PALOS with shichimi, garlic from the heads, salmon pearls and toasted pine nuts	16.90€
SEA BASS TIRADITO with coconut-lime tiger’s milk	16.90€
BLUEFIN TUNA TARTARE with fried egg, potato paille and ponzu sauce	26.90€
OCTOPUS CARPACCIO with smoked oil, lime and Iberian sobrasada	19.90€
MEAGRE CEVICHE with nikkei passion fruit tiger’s milk	17.90€
IBERIAN PORK SHOULDER CARPACCIO with steak dressing, Pommery mustard, fried capers and pistachios	16.90€
OYSTERS:	
- NATURAL	6.50€
- JOURNEY THROUGH AMERICA (tequila, lime, popcorn butter)	6.90€
- JOURNEY THROUGH ASIA (yuzu, unagi, citrus pearls and shichimi)	6.90€
- JOURNEY THROUGH EUROPE (salmon pearls and vodka)	6.90€

RICE DISHES (minimum 2 portions)

FREE-RANGE CHICKEN RICE with roasted peppers and foie gras	17.90€
RICE WITH OCTOPUS AND WHITE PRAWN FROM PALOS	19.90€
BLACK RICE with squid, baby cuttlefish and cuttlefish	17.90€
RICE WITH IBERIAN PORK RIBS, roasted eggplant and grilled artichoke	17.90€
PUERTO FINO RICE with monkfish, squid, red prawn and clams	17.90€
SHELLED SEAFOOD RICE FROM CABO DE PALOS	17.50€
ROASTED VEGETABLE RICE with confit cod and baby broad beans	15.90€
CABO DE PALOS CALDERO WITH FISH	17.50€
FRESH LOBSTER RICE	26.90€
MEDITERRANEAN SEAFOOD PAELLA	18.90€
ALMADRABA RICE with loin and belly of bluefin tuna and meagre	18.90€

