



LA PALAPA MENU

LA PALAPA

Mediterranean. Vegetable Garden. Grill. Rice.

At La Palapa, we believe in a cuisine rooted in respect for the finest produce and for those who grow, fish and craft it.

Our larder is built around the Murcian Vegetable Garden, the waters of the Mediterranean Sea and the small producers who give our region its identity. From there, we incorporate techniques and influences from cuisines around the world, enhancing each ingredient while never concealing its origins.

Every dish is a journey through our region, interpreted with personality, balance and respect for the product.

Our bread

Artisan bread served with Extra Virgin Olive Oil.

Service 1,80 €

OUR ESSENCE

Some flavours speak of a place. Here, we bring together some of the finest products that best represent our region and our approach to gastronomy: simplicity, respect for the ingredients, and the highest quality.

Marinera en toast 3,00 €

Free-range chicken salad, *ñora* pepper chimichurri, truffle mayonnaise, provençal herbs and pea shoots.

Marinera with "00" Anchovy 3,50 €

The most iconic *marinera* from our region finished with a "00" Cantabrian anchovy in extra virgin olive oil.

"00" Cantabrian Anchovy with Murcian Vegetable Garden Tomato 18,90 €

Seasonal tomato from our local vegetable gardens, served with a selected "00" anchovy and extra virgin olive oil.

Selection of Artisan Cheeses 22,90 €

A carefully curated selection of national and international artisan cheeses, chosen according to the season for their character and balance.

Mar Menor Cured Fish 24,50 €

Mullet roe, *mojama* and salt-cured bonito. The coastline and culinary traditions of Murcia brought to the table.

Cebo de Campo Ibérico Ham 28,00 €

A selection of Ibérico ham served with Murcian-style *mojete salmorejo* and brioche bread.

Imperial Ossetra Caviar 10gr. Tin 30,00 €

Russian sturgeon, served with its traditional accompaniments. 30gr. Tin **80,00 €**

Calvisius Beluga Caviar 30gr. Tin 195,00 €

The ultimate expression of caviar.

A JOURNEY THROUGH THE SEA

From the sea to the table. From the Mediterranean, we source the finest fish and seafood, selected for their quality and freshness. At La Palapa, we let them shine through a cuisine that seeks to enhance the product without ever concealing its essence.

Ricardo Fuentes Red Tuna Tartare **24,80 €**

Murcian red tuna from *Ricardo Fuentes*, marinated in yakiniku sauce and served with roasted pepper ponzu, smoked mayonnaise, pico de gallo and herring roe.

Salmon Tiradito **17,90 €**

Delicate slices of marinated salmon, creamy *leche de tigre* (peruvian ceviche), smoked avocado ice cream and coriander shoots.

Ricardo Fuentes Red Tuna Tataki **22,90 €**

Lightly seared on the grill, served with a citrus soy and sake sauce, creamy avocado and coconut, and trout roe.

Fine Clams with Garlic **24,50 €**

Fine clams opened to order, finished with golden garlic and extra virgin olive oil.

Nº1 Red Prawn with Garlic **23,50 €**

Mediterranean red prawn sautéed with garlic and extra virgin olive oil.

Grilled Squid **24,50 €**

Charcoal-grilled squid, finished with a green sauce emulsion. Pure product, enhanced by the fire.

Charcoal-Grilled Octopus **28,00 €**

Grilled octopus served over creamy causa limeña and citrus gel.

TO SHARE

Dishes designed to be shared around the table, where exceptional ingredients and thoughtful cooking invite you to slow down and savour the moment.

“EL BARRANQUILLO” Fresh Milk and Ibérico Ham Croquette 3,00 €

A croquette made with fresh milk from “*El Barranquillo*”, Ibérico ham and a delicate pancetta veil. Crisp on the outside, exceptionally creamy within.

“EL BARRANQUILLO” Fresh Milk and Mediterranean Red Prawn Croquette 3,00 €

A croquette made with fresh milk from “*El Barranquillo*”, Mediterranean red prawn and chipotle mayonnaise.

***Joël Robuchon* Crispy Prawns $\frac{1}{2}$ portion (4 units) 9,80 € portion (8 units) 18,00 €**

Crispy prawns inspired by a *Joël Robuchon* recipe, with a light, delicate crunch, served with our house sauce.

Green Curry Mussels 16,50 €

Mussels opened to order, served with a delicate green curry sauce with a Mediterranean touch.

Murcian Vegetable Garden Artichokes 15,90 €

Artichokes from our local vegetable gardens, charred over the grill and served with foie gras, Ibérico pancetta and aged cheese.

Parisian-Style Steak Tartare 26,50 €

Steak tartare prepared to order in the Parisian style, served with charcoal-roasted bone marrow and shoestring potatoes made with potatoes from *El Algar*.

LA PALAPA OYSTERS, A JOURNEY ACROSS THE SEAS

We exclusively select N°1 Gillardeau oysters, internationally renowned for their perfect balance, exceptional fleshiness and delicate taste of the sea.

Each preparation has been thoughtfully created to preserve the oyster's essence while offering a distinctive gastronomic journey.

ORIGEN - N°1 Gillardeau Natural Oyster 4,90 €

The purest expression of the ingredient. Served simply with lemon from the Murcian vegetable gardens, allowing you to savour the purity and mineral character of one of the world's finest oysters.

A STOP AT THE FIRE - N°1 Gillardeau Grilled Oyster 5,90 €

Delicately grilled over the embers to enhance its character and impart a subtle smoky note, while preserving the oyster's natural juiciness.

A STOP IN PARIS – N°1 Gillardeau Oyster, French-Inspired 7,50 €

N°1 Gillardeau oyster served with classic French mignonette sauce and a delicate lime gel, adding freshness and balance.

A JOURNEY TO JAPAN – N°1 Gillardeau Oyster, Japanese-Inspired 8,50 €

N°1 Gillardeau oyster accompanied by a delicate dressing of soy, yuzu and dashi, finished with trout roe. An interpretation inspired by the Japanese tradition of "*Nama Kaki*".

THE MURCIAN VEGETABLE GARDEN

The Murcian vegetable garden is one of the Mediterranean's great larders. Here, vegetables take centre stage, always respecting their seasonality and provenance.

Seasonal Tomato from Mazarrón 17,50 €

Seasonal tomato grown in Mazarrón, served with salt-cured bonito, a selection of pickles and extra virgin olive oil.

“Cinco Sabores” Cherry Tomatoes from Mazarrón 18,50 €

A selection of five varieties of cherry tomatoes grown in Mazarrón, served with smoked eel, fresh burratina and pistachio pesto.

La Palapa Salad 19,50 €

A salad with a character of its own, combining the freshness of mango and young shoots with kimchi, soy, shiitake mushrooms, crispy Ibérico pancetta and fried shrimp, all dressed with our extra virgin olive oil.

Grilled Murcian Garden Vegetables 14,90 €

A selection of seasonal vegetables grilled over the embers, served with a reduction of local tomato and delicate Mediterranean aromatic herbs.

RICE DISHES

Rice is an integral part of the Mediterranean culinary identity. At La Palapa, our rice dishes are cooked to order using our own house-made stocks and a carefully selected range of ingredients that remain true to the essence of each recipe. All our rice dishes are prepared for a minimum of two people.

Senyoret Rice 19,00 € / person

Prepared with a traditional fish stock, featuring fully prepared and peeled seafood, ready to enjoy without the need to shell the seafood at the table.

Octopus and Clam Rice 22,90 € / person

Rice cooked with octopus and clams in a seafood stock that brings out the flavours of the Mediterranean.

Iberian Pluma, Seasonal Mushrooms and Roasted Piquillo Pepper Rice 22,50 € / person

Rice cooked with Iberian pluma, seasonal mushrooms and roasted piquillo peppers, where the succulence of the meat finds balance in the flavours of the vegetable garden.

Duck Magret, Foie Gras and Seasonal Vegetable Rice 23,50 € / person

Rice cooked with duck magret, foie gras and a selection of seasonal vegetables from our vegetable garden, bringing freshness and depth to the dish.

Aged Beef Chop and Wild Asparagus Rice 29,50 € / person

Rice cooked with aged beef chop and wild asparagus, with the intensity and character of the embers adding depth to the dish.

Carabinero Prawn Rice 28,80 € / person

Rice cooked with carabinero prawn, Iberian pancetta and free-range egg, a combination where the intensity of the sea meets the traditional flavours of the region.

*Our rice dishes are cooked to order and finished tableside following La Palapa's service protocol, ensuring that every guest enjoys a unique experience from the paella to the plate.

FISH

The Mediterranean is our greatest larder. We select the finest fish and treat it with the utmost respect, using the embers as our guiding thread and preparations designed to enhance its flavour without ever concealing its essence.

Ricardo Fuentes Red Tuna Parpatana 27,50 €

Parpatana cut of red tuna from our Murcian producer, *Ricardo Fuentes*, grilled and served with romesco sauce, lightly vanilla-infused garlic cream and *El Algar* potato parmentier.

Charcoal-Grilled Turbot 26,80 €

Turbot cooked over charcoal, served with a mushroom and potato stew and finished with a delicate plankton mayonnaise that evokes the subtle flavours of the sea.

Grilled John Dory 28,50 €

John Dory grilled over the embers, served with an ají amarillo emulsion, smoked butter and turmeric air, and a delicate mustard royale.

Grilled Salmon 22,90 €

Grilled salmon fillet, served with seasonal vegetables and a mildly spicy butter and chilli sauce.

OUR GRILLED MEATS

The grill is one of La Palapa's defining features. We select the finest cuts of meat and cook them over the fire to enhance their flavour, always respecting the ingredient and pairing them with simple sides that never overshadow the meat.

Grilled Aged Beef Chop 70,00 €

Aged beef chop cooked over the grill, served with caramelised piquillo peppers and our homemade *El Algar* fries.

Grilled Veal Entrecôte 27,50 €

Veal entrecôte cooked over the grill, served with homemade *El Algar* fries and *Padrón* peppers.

Grilled Veal Tenderloin 26,50 €

Veal tenderloin cooked over the grill, served with homemade *El Algar* fries and *Padrón* peppers.

Grilled Acorn-Fed Iberian Pluma 26,50 €

Acorn-fed Ibérico pluma grilled over the fire, served with homemade *El Algar* fries and *Padrón* peppers.

Rossini Burguer 19,90 €

Grilled beef, foie gras, Parmesan shavings, German pickle and caramelised onion, served in a brioche bun.

*All our meats are served with homemade fries made from *El Algar* potatoes and *Padrón* peppers.

TO ACCOMPANY

<i>El Algar</i> Fries, Fried to Order	5,00 €
Grilled Murcian Garden Vegetables	14,90 €
Slow-Caramelised Piquillo Peppers	6,50 €
Potato Parmentier with Butter and Extra Virgin Olive Oil	5,00 €

OUR SAUCES

Prepared in-house to accompany our grilled meats, always respecting the meat's starring role.

Green Peppercorn Sauce	5,00 €
Foyot Sauce	5,00 €
Demi-Glace	5,00 €
Gribiche Sauce	5,00 €
Béarnaise Sauce	5,00 €

DESSERTS

The best ending is the one that lingers in the memory. Our desserts are crafted in-house, inspired by tradition, seasonal ingredients, and the balance between technique and simplicity.

Baked Creamy Cheesecake 7,50 €

Our exceptionally creamy cheesecake, served with homemade raspberry ice cream

Caramelised Brioche Torrija 7,50 €

Brioche caramelised to order, served with homemade *leche merengada* ice cream.

Bread, Chocolate and Olive Oil 7,50 €

A reinterpretation of one of the most recognisable flavours of our childhood, created through different textures and served with homemade chocolate ice cream.

Seasonal Citrus from the Murcian Vegetable Garden 7,50 €

A selection of seasonal citrus fruits presented in different textures, creating a fresh, light and deeply Mediterranean dessert.

Chocolate Coulant 7,50 €

Chocolate fondant cake with a molten centre, served with homemade vanilla ice cream.