



La Abadía®

BRASSERIE

STARTERS

	1/2 PORTION	PORTION
Marinera: Olivier salad on a crunchy ring-shaped breadstick topped with an anchovy fillet.		2.75€
Cantabrian anchovy 00 extra (piece).		2.75€
Grilled artichokes with a touch of Idiazábal cheese.		15.8€
Brioche bread with acorn-fed Iberico pork belly.6€		
Jamón ibérico, parmesan cheese and truffle croquette.	2.5€	
Sugar snap peas.	8.5€	
Sturgeon confit salad.	15€	
Veal sweetbreads with a touch of lemon.	9.75€	
Smoked sardine on a crunchy toast.	5.25€	
Salmorejo and acorn-fed Ibérico pork jowl on a toast.	7€	
Acorn-fed Ibérico salchichón tartare with turrón.	5.5€	
Dry-aged beef montadito. (dinner only)	8€	
Dry-aged beef and foie grass montadito. (dinner only)	9.5€	
Vitelo Tonnato		17€
Torreznos: crispy fried pork belly	9€	18€
Guanciale salad		18€
Charcoal-grilled octopus with carrot cream		21€
Salmon tartar		21€
Charcoal-grilled squid		22€
Artisanal sourdough with organic EVOO.		2€

FROM THE VEGETABLE GARDEN

	1/2 PORTION	PORTION
Burrata <i>LA ABADÍA</i>		18€
Fresh sweet chilli pepper in tempura with acorn-fed ibérico pork belly.		9€
Tomatoes in season with tuna belly or albacore tuna.	12€	16€

FROM THE COOP

Our poached egg.	8€
Seasonal mushrooms with poached egg.	18€
Cod omelette.	9€

FROM THE HERD

	1/2 PORTION	PORTION
<i>BRASSERIE</i> cheese board.	23€	35€
<i>GOURMET</i> cheese board.	20€	30€
Assortment chosen by our Master Cheese Connoisseur featuring some local and international cheeses.		

COMFORT FOOD

Traditional stew developed on the season and produce available.	6.5€
From Tuesday to Thursday only at lunchtime.	

FROM THE SEA

Cod fish with onion and potato and cheese puree.	21€
Confit cod with French vichyssoise.	24€
Sea chop.	28€

OUR SPECIALITIES

	TAPA	1/2 PORTION	PORTION 100g
*** Jamón de bellota 100% ibérico "pata negra"	6.5€	15.5€	26€
Dry-cured acorn-fed 100% ibérico breed pork ham.			
*** Lomito de bellota 100% ibérico.	6.5€	15€	24€
Dry-cured acorn-fed 100% Ibérico breed pork tenderloin.			
Lomo de bellota 100% ibérico.	6.5€	12.5€	21€
Dry-cured acorn-fed 100% Ibérico breed pork loin.			
Salchichón ibérico de bellota.	3.5€	7.5€	13€
dry-cured acorn-fed Iberico pork salchichon sausage.			
Chorizo ibérico de bellota.	3.5€	7.5€	13€
Dry-cured acorn-fed Ibérico pork chorizo.			
Jamón ibérico de cebo.	5.5€	11€	18€
Dry-cured ibérico breed pork ham.			

OUR GRILLED ACORN-FED 100% IBÉRICO BREED "PATA NEGRA" PORK MEAT

Presa ibérica de bellota. Acorn-fed 100% ibérico pork shoulder steak.	24€
Pluma ibérica de bellota. Acorn-fed 100% ibérico pork shoulder loin.	24€
Secreto ibérico de bellota. Acorn-fed 100% ibérico pork shoulder fillet.	22€
<i>LA ABADÍA SELECTION OF IBÉRICO PORK MEAT.</i>	
Assortment of acorn-fed ibérico pork meat.	
<i>LA ABADÍA</i> ibérico pork cachopo.	
Deep-fried breaded fillet of ibérico pork tenderloin with melted cheese and ibérico ham.	
Ibérico escalope with an egg and truffle.	
Deep-fried breaded fillet of ibérico pork tenderloin with a poached egg and truffle.	

GRILLED DRY-AGED BEEF AND OX

Grilled dry-aged bone-in beef ribeye.	70€/kg
Premium grilled dry-aged bone-in beef ribeye.	100€/kg
Grilled dry-aged bone-in ox double ribeye.	upon availability
Grilled dry-aged beef entrecôte.	27€/pieza
Grilled dry-aged beef tenderloin.	28€
Premium grilled dry-aged beef minihamburger.	9€
Dry-aged beef steak tartare on bone marrow.	25€
Premium grilled dry-aged bone-in beef ribeye steak that has trimmed to resemble the shape of a Tomahawk.	100€/kg
Japanese Wagyu beef steak with shimeji mushrooms.	55€/100gr

OTHER MEATS

Trotter gratin.	14€
Slow-roasted shoulder of baby goat.	26.5€

POSTRES

Fruit in season (please check availability).	5.5€
Josper roasted pineapple	
Premium Ice creams (please check flavours).	3.5€/ 6€
Sorbet of lemon from Santomera.	6€
(The lemon grove of Europe)	
Murcian crème brûlée.	6.5€
Traditional crème caramel	6.5€
Tiramisú.	6.5€
Northern-Spanish crepes with arroz con leche.	6.5€
Lime and pistachio pie	6.5€
Traditional Grandmas chocolate cake.	6.5€
Don Camilo Apple Pie.	6.5€
LA ABADÍA cheesecake.	6.5€
Mini-Murcian chocolate panettone.	7€
Two Pistachio textures	7€

TEAS

MATCHA	5.5€
The trendy antioxidant drink in our own way.	
Green tea	

ENGLISH BREAKFAST

The classic English tea infused with bergamot oil from the ancient Ceylon.	3.5€
Black tea	

LE JARDIN DE MAJORELLE

Inspired by Le Jardin Majorelle in Marrakech under the auspices of the Yves Saint Laurent Museum.	3.5€
Rooibos, clove, orange, cardamom and coriander.	

SLEEPY HOLLOW

Rooibos is an African plant without theine and with relaxing properties.	3.5€
Rooibos, cocoa beans, orange peel, chocolate and orange slices.	

ROCKOLA

Black tea, green tea, vanilla Bourbon, cocoa, star anise, cumin and nutmeg.	3.5€
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SHANGRI LA

A voyage of flavour with a blend of Asian's most delicate teas.	3.5€
Sencha green tea, Kukicha, Pai Mu Tan white tea, lemon, kiwi, dragon fruit and pomegranate.	

HERBAL TEAS

Ideal for improving digestion and well-being during the after-lunch meal.	
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DIGEST

Camomile, star anise, ginger, lemon balm, mint, sage, calendula, orange and cornflower.	3.5€
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CAMOMILE BLOSSOM

	3.5€
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PENNYROYAL MINT

	3.5€
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LINDEN FLOWER

	3.5€
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COFFEES

In every cup a select blend with the high quality of Arabica in natural roast.	
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EXPRESSO

	1.3€
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CORTADO

	1.8€
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WITH MILK

	2.0€
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ASIÁTICO

Its name is not what it seems...	3.5€
Directly from el Albuñón (Cartagena, Murcia).	
Coffee, condensed milk, liquor 43, cognac, cinnamon and a coffee bean.	

WINES

WINE GLASSES

Ribera	glass	3.8€
Ribera Premium	glass	5.5€
Rioja	glass	3.8€
Rioja Premium	glass	5.5€
Jumilla	glass	3.8€
Jumilla Premium	glass	5.5€
Blanco	glass	3.5€
Blanco Premium	glass	5.5€
Cava	glass	3.5€
Vino dulce	glass	3.5€
Generoso	glass	3.5€

RED VINES

_RIBERA DEL DUERO

Alion 2020		100€
Balbas Magnum		45€
Bosque de Matasnos 2021		43€
Bosque de Matasnos Ed. Lim. 2019		52€
Bosque de Matasnos Malbec 2018		57€
Bosque de Matasnos Malbec Magnum		120€
Briego Adalid Reserva Magnum		50€
Briego Tiempo Crianza		45€
Carmelo Rodero		36€
Chafardin		36€
Coscojares Crianza		52€
El Primer Beso		22€
Entre Palabras		32€
Garmon		48€
Hacienda Monasterio		52€
La Pinaleta Cosecha Tinto Fina		46€
Los Tres Dones		46€
Manteca Fina		30€
Matarromera		36€
Mauro		48€
Montebaco Crianza		28€
Montecastro		30€
Pago de Carraovejas		50€
Pago de Carraovejas Magnum		100€
Pago de los Capellanes Crianza 0,75cl		40€
Pago de los Capellanes Magnum		75€
PSI		65€
Sembro Crianza		25€
Sembro Crianza Magnum		40€
Tahulla Tempranillo		22€
Tr3smanos		46€
Valbuena 5° 2018		170€
Vega Sicilia Único 2009		380€
Viña Sastre Crianza		35€

_RIOJA

Baigorri		24€
Coscojares		51€
Luis Cañas Selección		36€
Marqués de Murrieta		45€
Remírez de Ganuza		75€
Tobía Cuvée		19€
Tobía Selección de Autor		25€
Torno Crianza		25€
Torno Crianza Magnum		40€
Trasnocho		97€

_LOCAL WINES

Chaveo Monastrell	Bullas	26€
De Nariz Ed. Limitada	Bullas	54€
Jorge Piernas	Bullas	42€
Sinesquema	Bullas	30€

Alaya Tierra	Jumilla	32€
Bruto	Jumilla	46€
Calzas Pie Franco	Jumilla	31€
Clio	Jumilla	58€
El Borde	Jumilla	25€
El Nido	Jumilla	145€
Juan Gil 12 Meses	Jumilla	24€
Juan Gil 18 Meses	Jumilla	36€
La Tendida 2022	Jumilla	25€
Negrete	Jumilla	22€
Pie Franco 2021	Jumilla	180€
Por ti Luzón 18 meses	Jumilla	35€
Rango	Jumilla	23€

Minami II	Tierras de Murcia	38€
Machoman	Tierras de Murcia	33€

De Nariz Roble	Yeda	20€
De Nariz Terroir	Yeda	27€
De Nariz Ed. Limitada Magnum	Yeda	120€
Detrás de la Casa	Yeda	26€

_OTHER AOS

Abadia Retuerta	Sardon Del Duero	44€
San Román	Toro	41€
Côtes Du Rhone Perrin	Francia	25€
Côtes du Rhone-Les Rabassières	Francia	22€
Dopff Au Moulin Riesling	Alsacia, Francia	35€
Le Volte Dellhornellaia	Toscana, Italia	41€

WHITE WINES

Altos De Torona	Albariño	30€
Altos de Torona Magnum	Albariño	45€
CM Sobe Lias	Albariño	35€
DO Ferrereiro	Albariño	30€
Granbazán Etiqueta Ambar	Albariño	28€
Lagar De Condesa	Albariño	29€
Santiago Ruiz	Albariño	28€
Terras Gauda Negro	Albariño	40€

El Niño de las Uvas	Bullas	20€
Salto del Usero Macabeo	Bullas	24€

Somontano Viñas del Vero	Clarion	31€
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Vallegarcía Viognier	Castilla La Mancha	28€
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A Coroa	Godello	32€
Gargalo	Godello	25€
Louro	Godello	26€
Tamborá	Godello	21€
Regina Viarum	Godello	23€

Juan Gil Magnum	Jumilla	40€
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Lagar da Condesa	Rias Baixas	30€
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Viña Tenencia Carlos Moro	Ribeiro	25€
CM Viña Tenencia	Ribeiro	25€

La Malpagada Magnum	Ribera Del Duero	70€
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Carasviñas Magnum	Rueda	40€
José Pariente	Rueda	24€
Shaya	Rueda	20€
Viña Oropendola Magnum	Rueda	40€
Viña Oropendola	Rueda	23€

Godeval Magnum	Valdeorras	42€
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José Pariente	Verdejo	24€
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_OTHER AOS

Gewurztraminer Viñas del Vero	Alemania	23€
Chablis Demaine Nathalie	Francia	31€
Ropiteau Chardonay France	francia	22€

ROSE WINES

De Nariz Rosado		24€
Gramona Argent Rosado		51€
Habla De Ti Rosado	Extremadura	22€
Muga Rosado	Rioja	20€
Otazo	Navarra	21€
Raventós Blanc De Nit Rosat	Penedés	30€
Recaredo Intens Rosat Brut Nature 2	Penedés	45€

SPARKLING WINES

_CAVAS

Canta Grillos Brut		20€
Gramona Tres Imperial		38€
Gramona Tres Lustrós		49€
Gramona Rosé		51€
J&C Milesime		40€
Paloma Minguez		22€
Raventós Blanc De La Finca		35€
Raventós de Nit		32€
Recaredo Serrat Del Vel 2018		55€
Recaredo Terrers Brut Nature 2019		40€
Terrer De La Creu Brut Nature		20€

_CHAMPAGNE

Billecart Salmon Blanc De Blancs		110€
Billecart Salmon Brut		75€
Billecart Salmon Rose		110€
Bollinger Special Cuvee		75€
Dom Perignon Vintage		280€
Laurent-Perrier Brut		82€
Laurent-Perrier Cuvée Rose Brut		120€
Louis Roederer Rut Collection		80€
Veuve Clicquot Brut		80€
Veuve Clicquot Rosé		95€

SWEET AND SHERRY WINES

Casta Diva	glass	4€
Palo Cortado	glass	4€
Tokaj	glass	10€

Amontillado Tio Diego		26€
Casta Diva Licor Miel		28€
Dulce Tokaj Oremus 3 Pottonyos		55€
Palo Cortado Viejo		46€
Pedro Ximénez El Candado		26€
Royal Tokaji Blue Label 5		60€
Royal Tokaji Late Harvest		30€

_GENEROSOS		
Fino Inocente		26€
Manzanilla La Guita		19€
Manzanilla La Guita pasada en rama		30€