

In accordance with **European order n° 1169/2011** we inform our clients about our dishes that have allergens

### TO BEGIN WITH:

#### ~ COLD STARTERS ~

one Moscow Night (sardine fillet on toast with beetroot sauce) (una Noche de Moscú) (gl psd)	2.75 €
one Julen Guerrero (salted sardine on toast with special olive sauce) (gl lac sulf hvo psd)	2.75 €
one Toast with mashed codfish (Tosta con bacalao meneao) (gl lac sulf hvo psd)	3.00 €
one Carretón (Murcian tapa with anchoa and russian salad) (gl hvo psd)	2.75 €
one Anchovy fillete in yuzu sauce (minimum 6 pieces)(Filete de boquerón al yuzu)(sulf mol psd crst sj ses)	1.40 €
one Fresh tuna ceviche (Ceviche de atún) (sulf mol psd crst)	6.60 €
one Fresh salmon with guacamole (Salmón coagulado con guacamole)(sulf mol psd crst)	6.60 €
kilo Tuna tartare (~200-400 gr) (Tartare de atún) (sulf psd)	110.00 €
Plate of marinated salmon tacos with dressing (Tacos de salmón marinado con aliños) (sulf mol psd crst frs)	24.00 €
plate Mixed-salad (Ensalada de la casa) (sulf frs)	15.00 €
one Beef steak (una Cucharita Steak de vaca) (sulf frs sj)	5.25 €
plate Pork tenderloin marinated (plato Lomo de orza en escabeche) (sulf)	21.00 €
by weight/kilo Cured big steak of Galicia beef (Chuletón de vaca vieja en fiambre)	85.00 €
by weight international cheeses / kg (Quesos internacionales) (lac sulf)	90.00 €
home-made bread (Pan artesano) (gl lac sulf hvo frs)	3.50 €
plate Olives Ricote style (Olivas aderezadas al estilo de Ricote) (sulf)	3.00 €
plate of dried fruits (plato de Frutos secos) (frs)	3.00 €

#### ~ HOT STARTERS ~

kilo Squid in its own ink (250-450 gr) (plato Calamar salteado en su tinta) (sulf mol psd crst lac)	65.00 €
plate Fried octopus with sauce (Pulpo a la sartén) (gl mol crst psd)	24.00 €
one Sordito (tiny piece of pork fillet on toast with special homemade sauce) (gl lac sulf hvo)	2.75 €
one Beef croquette (gl lac sulf hvo)	1.75 €
plate Special pork ear (Oreja especial de la casa) (sulf)	8.00 €
one Veal meat-ball Asurbanipal, ancient recipe (Albóndiga de Asurbanipal) (gl sulf hvo frs)	5.50 €
one Mexican chalupa with jowl (Chalupa de chato) (gl lac sulf hvo frs cch)	4.40 €
spoon Foie in date sauce, pistachio and wine (Foie con reducción de dátiles, pistacho y su vino) (sulf frs)	5.75 €
plate Fresh sauteed vegetables (Verduras salteadas) (sulf)	20.00 €
plate Cocotte of sauteed vegetables with egg (Cocotte de verduras salteadas con huevo) (sulf hvo)	8.25 €
plate Natural artichokes from Tudela (alcachofas de Tudela) (sulf gl)	26.00 €

VAT. Included in all prices

#### Meanings of allergens:

gl – gluten      lac – dairy      sulf – sulfites      hvo – egg      frs – dried fruits      ap – celery  
 cch – peanuts      crst – crustaceans      psd – fish      mst – mustard      sj – soya      mol – molluscs      ses – sesame

Our menu in Instagram: [@elsordodericote](https://www.instagram.com/elsordodericote) [#cartaelordo](https://www.instagram.com/cartaelordo) [www.elsordo.es](http://www.elsordo.es)

~ **FROM MOUNTAINS AND WOODS** ~

one Pheasant pie (Empanadilla de faisán) (gl lac sulf hvo)	2.75 €
un Fried sparrow (minimum 4 pieces) (Pajarico frito)	2.40 €
one Medallion of deer in Fondillón (special sauce made from sweet wine of Alicante) (Medallón de lomo de Venado al Fondillón) (gl lac sulf frs)	6.90 €
one Mini-burger of deer (Mini Burger de Ciervo) (gl lac sulf frs mst ses)	6.90 €
plate Wild mushrooms with potatoes in quark and poached egg (Setas silvestres y patatas al quark con huevo escalfado) (gl lac sulf frs mst)	28.00 €
plate Wild mushrooms with poached egg and puff pastry (Setas silvestres con huevo escalfado y hojaldre) (gl hvo)	28.00 €
plate Coctail of wild mushrooms (Coctel de setas silvestres salteadas) (gl frs)	28.00 €
plate Boletus Edulis	26.00 €

... CONTINUE WITH :

~ **PLATES DAILY AVAILABLE** ~

portion Grilled lamb (Cordero a la parrilla)	22.00 €
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portion Grilled chops of murcian pork (Chato murciano a la parrilla)	22.00 €
by weight Big steak of Galicia beef (Chuletón de vaca gallega/kilo)	85.00 €/ kg
by weight Entrecôte of Galicia blond beef (Entrecot de vaca blanca gallega/kilo)	68.00 €/ kg
portion Fabada (typical asturian dish with beans) (gl lac sulf)	20.00 €
portion of Veal tripe with hands and snouts (Callos de ternera con manos y morros) (gl sulf)	22.00 €
portion Migas (typical murcian dish from flavour crumbs) (gl lac sulf hvo psd)	14.00 €
portion Beans with pig-ear (Pochas con oreja y otras menudencias) (sulf)	18.00 €
bowl of Consommé with meat-ball (Caldo con pelota) (gl lac sulf hvo ap)	5.50 €
bowl of Soup with meat-ball (Sopa con pelota) (gl lac sulf hvo ap)	7.00 €
plate Fried potatoes (Patatas fritas a lo pobre) (sulf)	7.00 €

~ **WILD MEAT DISHES** ~

portion Deer in Fondillón sauce (Lomo de venado al Fondillón) (gl lac sulf frs)	26.00 €
portion Red partridge marinated (Perdiz roja en escabeche) (gl sulf frs)	26.00 €

~ **SPECIAL ORDERS (IN ADVANCE)** ~

by weight/kilo Piglet roasted in the oven (Cochinillo asado al horno) (sulf)	32.00 €
by weight/kilo Baby-goat roasted in the oven (Cabritillo asado al horno) (sulf frs)	37.00 €
portion Roasted piglet (Cochinillo al horno) (sulf)	30.00 €
portion Hind leg or chops of roasted baby-goat (Cabritillo al horno (pata o costillar) (sulf frs)	29.00 €
portion Front leg of roasted baby-goat (Paletilla de cabrito al horno) (sulf frs)	31.00 €
one Rabbit in sauce (Conejo de la Loles) (frs)	35.00 €
portion Gazpachos de caza menor: Special dish made with flour and wild meat (gl lac sulf hvo)	22.00 €
portion Lamb stew in the pot (estofado de cordero a la leña) (frs)	21.00 €
portion Chicken muhallal – the murcian recipe of X century (mahallal de gallina)(hvo frs)	26.00 €

**NOTE:** For some meals we need a minimum number of persons, as well in some cases you have to order in advance.

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## ...AND FINISH

### ~ OUR HOMEMADE DESSERTS ~

Homemade chocolate cake with cookies (Nuestra tarta de galletas y chocolate) (gl lac sulf hvo frs)	6.50 €
Quince in rum (Membrillo al rhon)	6.00 €
Bienmesabe (lac hvo frs gl)	6.50 €
Tiramisu (lac hvo gl)	5.50 €
Coconut cake (la tarta de coco) (lac hvo frs gl)	6.50 €
Murciatone's French toast (La torrija de Murciatone) (gl lac sulf hvo frs)	7.00 €
Lemon sherbet with cava (Sorbete de limón al cava) (sulf gl lac hvo)	6.00 €
Homemade cheesecake (Tarta de queso) (sulf frs lac hvo sj)	6.00 €
Homemade nougat ice-cream with fruits in syrup (Helado de turrón con frutas en almíbar) (sulf frs gl lac hvo sj)	6.50 €
Vanilla ice-cream with fruits (Helado de vainilla con tropezones salteados) (sulf frs gl lac hvo)	6.50 €
Homemade coconut ice-cream with fruits (Helado de coco con fruta) (sulf frs gl lac hvo sj)	6.50 €
Big scoop of ice-cream (Bola de helado grande) (sulf frs gl lac hvo sj)	5.00 €
Little scoop of ice-cream (Bola de helado pequeña) (sulf frs gl lac hvo sj)	4.00 €

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## TASTING MENU

fresh salmon with guacamole (salmón coagulado con guacamole) (sulf mol psd crst)

fresh tuna ceviche (atún acevichado) (sulf mol psd crst)

Julen Guerrero (salted sardine on toast with special olive sauce) (gl lac sulf hvo psd)

sordito (tiny piece of pork fillet on a toast with special homemade sauce) (gl lac sulf hvo)

veal meat-ball Asurbanipal (albóndiga Asurbanipal) (gl sulf hvo frs)

pheasant pie (empanadilla de faisán) (gl lac sulf hvo)

fresh sauteed vegetables with poached egg

(verduritas salteadas con huevo poché) (sulf hvo)

fabada (typical asturian dish with beans) (gl lac sulf) or grilled chops of murcian pork

dessert to choose

bread (gl lac sulf hvo frs), olives (sulf)

drinks not included

PRICE : 48 €

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