



**CABO DE SAL**  
MEDITERRANEAN ESSENCE



**CABO DE SAL**

CABO DE PALOS



## A TASTE OF TRADITION

Salt, the sea and fishing have shaped the soul of Cabo de Palos for generations. A Mediterranean heritage that lives on in every product, every recipe and every flavour that reaches your table.

## ARRIVING AT PORT



Red prawn croquettes with kimchi mayo	10.90€
Creamy cod croquette with black aioli	10.90€
Puchero stew croquette with saffron mayo	11.90€
Marinera, marinero, bicicleta	3.30€
Grilled octopus marinera with codium seaweed	5.50€
Cured bonito marinera with katsuobushi	4.90€
100% acorn-fed Iberian ham with Mazarron tomato and toast	full: 27.50€ / half: 14.90€
Cheese board with tomato chutney	22.90€
Red tuna saam <i>Avocado, crunchy cucumber, spiced yogurt sauce, pistachios and honey (3 pcs)</i>	13.90€
Confit red tuna morrillo savarin with Hoisin mayo (2 pcs)	14.90€
Our bravas potatoes	9.90€
Stewed lamb brioche with dates and kimchi mayo	9.90€
Chargrilled rustic bread <i>with Iberian sobrasada and fresh butter</i>	9.50€

Pan y Servicio: 2,20€ pax



## FIRST WAVE



<b>Broken eggs with garlic red prawns and chip potatoes</b>	<b>25.90€</b>
<b>Prawn, sea bass and octopus ceviche</b> <i>Passion-fruit tiger's milk and corn</i>	<b>21.50€</b>
<b>Broken eggs with Iberian ham and Padron peppers</b>	<b>17.50€</b>
<b>Grilled octopus with charcoal-roasted potato</b>	<b>29.90€</b>
<b>Scallop with pancetta veil over corn salmorejo</b>	<b>17.90€</b>
<b>Grilled artichoke gratin</b> <i>Payoyo cheese, Iberian sobrasada and pine nuts (2 pcs)</i>	<b>16.90€</b>
<b>Carabinero prawn carpaccio</b> <i>Fresh mango gel, yuzu pearls, extra virgin olive oil and a touch of shichimi</i>	<b>18.90€</b>
<b>Wagyu carpaccio</b> <i>Fine Parmesan shavings, rocket, white truffle oil and capers</i>	<b>19.90€</b>

## FROM THE ALMADRABA TO THE GRILL



<b>Grilled red tuna parpatana</b>	<b>26.50€</b>
<b>Black cod</b> <i>with miso paste, onions and cherry tomatoes</i>	<b>25.90€</b>
<b>Grilled sea bass</b>	<b>23.90€</b>
<b>Teriyaki salmon</b> <i>with sauteed vegetables</i>	<b>24.90€</b>
<b>Roasted turbot loin</b>	<b>25.50€</b>
<b>Grilled lobster</b> <i>with fried eggs and pilpil emulsion</i>	<b>48.90€</b>
<b>Red tuna tartare</b> <i>with mustard seeds, black sesame and pine nuts</i>	<b>26.90€</b>
<b>Charcoal-grilled red tuna tenderloin tataki</b>	<b>29.50€</b>
<b>Red tuna belly</b> <i>with balsamic teriyaki and roasted garlic head</i>	<b>27.50€</b>

## THE GARDEN BETWEEN SEAS

<b>Grilled Tudela baby gem lettuce</b>	<b>15.90€</b>
<i>Caesar sauce, charcoal-grilled chicken, cherry tomato, cheese cloud and croutons</i>	
<b>Sliced tomato with km0 salt-cured bonito</b> <i>Olives, piparras and crispy nori seaweed</i>	<b>15.50€</b>
<b>Grilled octopus Russian salad</b>	<b>9.90€</b>
<b>Cabo de Sal salad</b> <i>Smoked burrata, fresh lettuce, tomatoes, prawns, crispy onion and pesto</i>	<b>16.90€</b>

## FROM THE FISH MARKET

<b>Oysters, natural or grilled</b>	
<b>Natural oyster</b>	<b>6.50€</b>
<b>Oyster with mint and cucumber sauce</b>	<b>6.90€</b>
<b>Grilled oyster</b>	<b>6.90€</b>
<b>Oyster with vodka and tomato juice</b>	<b>6.90€</b>
<b>Local salt-cured seafood.</b> <i>Mullet roe, tuna roe, ling roe and mojama with almonds</i>	<b>18.90€</b>
<b>Andalusian-style national squid</b>	<b>33.90€</b>
<b>Fried baby squid with a touch of lime</b>	<b>17.50€</b>
<b>Galician clams grilled in the Josper.</b> <i>Tender garlic shoots and toasted pine nuts</i>	<b>18.90€</b>
<b>Line-caught squid.</b> <i>Pea and green bean cream, tomato chutney and chipotle chilli</i>	<b>25.90€</b>
<b>Grilled baby squid with onions and baby broad beans</b>	<b>16.90€</b>

*Ask about today's shellfish from the fish market*



## OUR FRESH PASTA

Tagliatelle all'arrabiata	18.90€
Aglio e olio tagliatelle with grilled scallops	21.90€
Monkfish and prawn cannelloni <i>Black ink sauce and shellfish bechamel</i>	19.90€

## SEARED BY FIRE

*Served with roasted peppers, fries with Padron peppers, or charcoal-roasted potatoes, sweet potato and leek*

• 600 g Galician cow rib steak, 30-day matured	45.90€
• Acorn-fed Iberian pork secreto	26.90€
• Calblanque lamb chops	25.90€
• 1/2 grilled poussin	24.50€
• Beef tenderloin	31.90€
• Argentinian Angus skirt steak	34.90€
• Argentinian Angus rib-eye (300 g)	29.90€

Choose one of our sauces 2.00€

- Homemade chimichurri
- Pepper sauce
- Meat jus
- Mushrooms with foie
- Roquefort cheese sauce



## OUR RICE DISHES

*Minimum two people. Price per person.*

Cabo de Sal rice <i>Grilled red tuna belly, confit morrillo and red prawn</i>	19.50€
Seafood paella <i>Prawn, langoustine, squid, king prawn, mussels, clams and swordfish</i>	19.90€
Peeled seafood rice	18.90€
Grilled octopus and peeled prawn rice	19.90€
Lobster and codium rice	25.90€
Black rice with cuttlefish, squid and grilled baby squid	18.50€
Grilled Iberian secreto rice <i>Charcoal-roasted peppers and leeks, and tender garlic shoots</i>	18.50€
Free-range chicken, foie and shiitake rice	17.90€
Mar Menor caldero rice with grey mullet	17.90€
Char-grilled vegetable and chickpea rice	16.90€



## DESSERTS

Josper-roasted pineapple <i>Rum and coconut syrup, coconut ice cream and a touch of lime</i>	7.90€
Tiramisu with sobaos pasiegos <i>White chocolate and amaretto foam</i>	7.90€
Classic baked cheesecake <i>with raspberry ice cream</i>	8.50€
Fresh seasonal fruit	7.50€
Caramelised mille-feuille <i>Orange pastry cream, toffee sauce and salted peanut ice cream</i>	7.90€
Whisky ice cream cake	7.90€
Chocolate bomb <i>with homemade brownie and milk chocolate sauce</i>	8.50€