

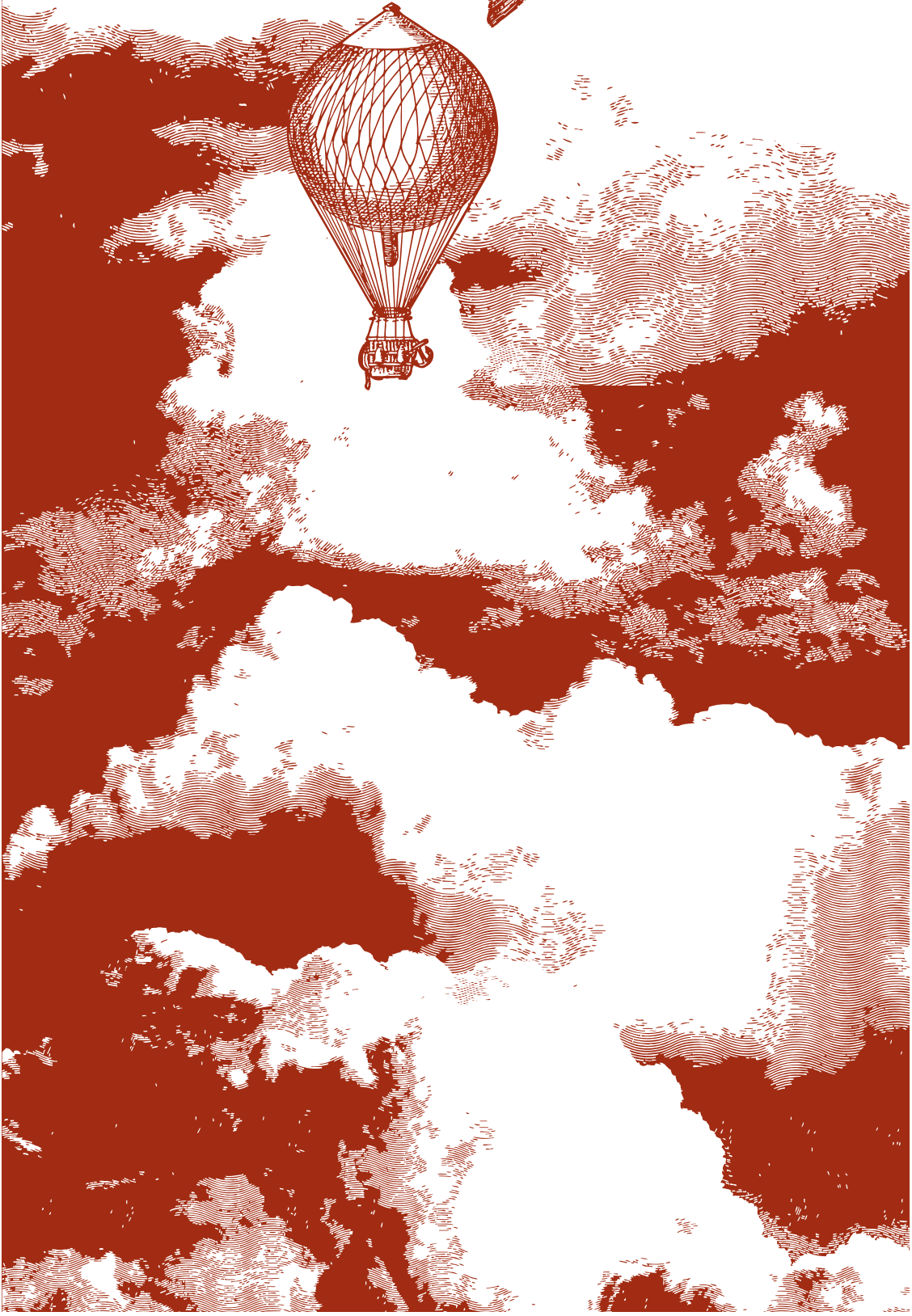
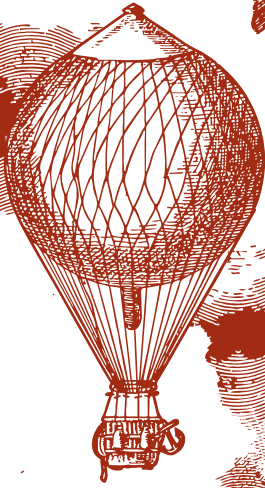
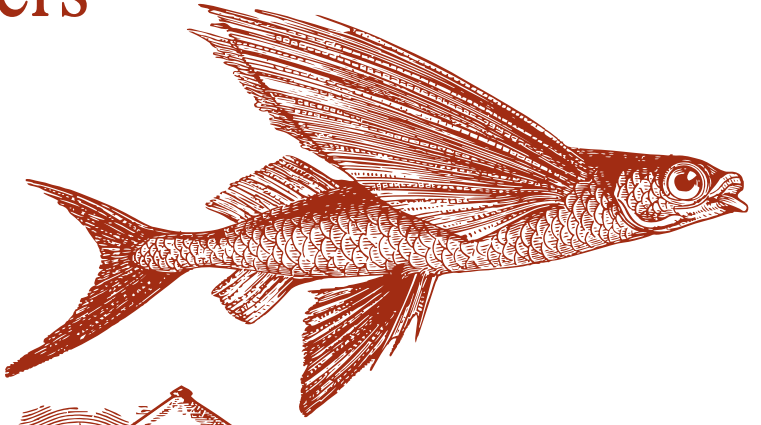






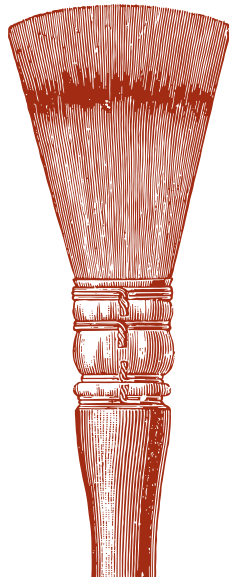
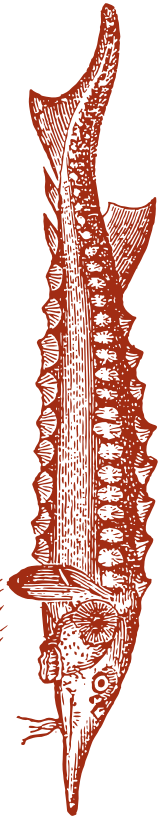
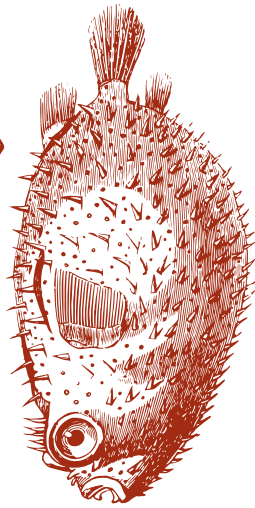
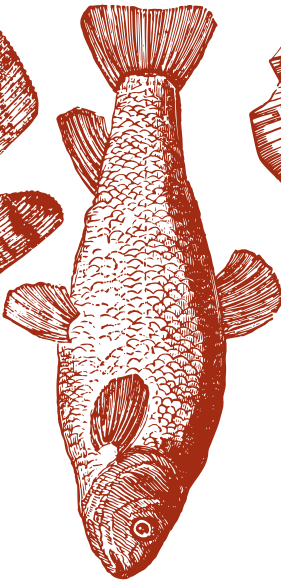
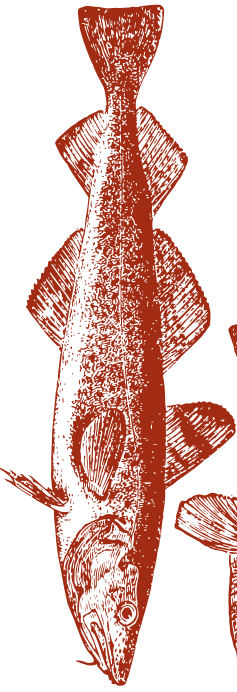
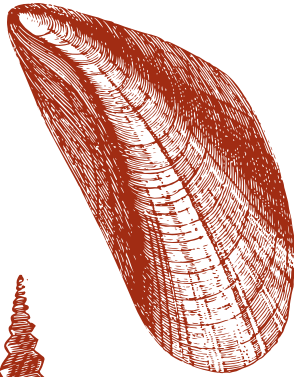
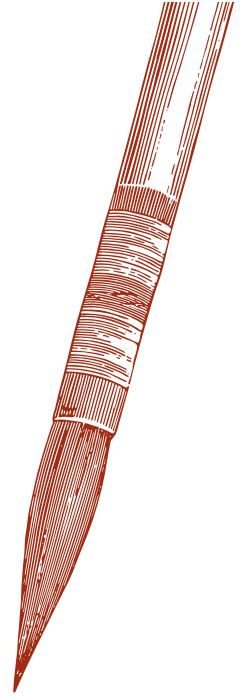
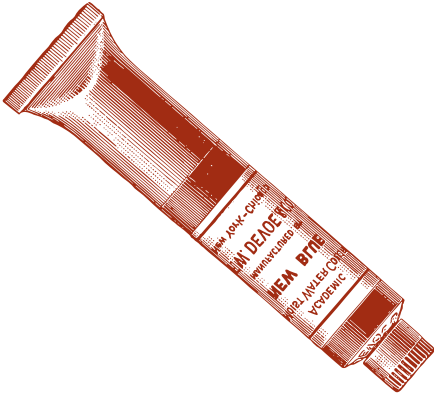
The Menu.

Starters



Aperitif & Bread	1,50 / pp
<small>ALLERGIES: GLUTEN, LACTOSE</small>	
Lechera de Burdeos Cheese Board	20,00
<small>(4 varieties depending on season) Accompanied with Local Jams</small>	1/2 12,90
<small>ALLERGIES: LACTOSE, NUTS, GLUTEN</small>	
Iberian Ham	19,00
'Pueblo' Bread, Tomato, Roasted Garlic & Extra Virgen Olive Oil	5,00
<small>ALLERGIES: GLUTEN</small>	
Dried Mullet Roe	120,00 € / Kg.
<small>ALLERGIES: FISH, NUTS</small>	
Dried Salted Tuna	100,00 € / Kg.
<small>ALLERGIES: FISH, NUTS</small>	
Santoña 000 Anchovies	2,50 € / ud.
<small>ALLERGIES: FISH</small>	
Armonía Gilda	4,00
<small>Gordal Olive, Quail's Egg, Anchovy, Piparra Pepper and Spring Onion</small>	
<small>ALLERGIES: EGG, FISH, SULPHITES</small>	
Fried Almonds	2,50
<small>ALLERGIES: NUTS</small>	
Marinera	3,50
<small>With Smoked Sardine and Berry Emulsion</small>	
<small>ALLERGIES: GLUTEN, EGG, MOLLUSKS, FISH, SULPHITES</small>	
Russian Salad	5,90
<small>ALLERGIES: GLUTEN, EGG, FISH, MOLLUSKS, SULPHITES</small>	
Salmorejo	8,90
<small>With Basil Oil and Garlic & Honey Quenelle</small>	
<small>ALLERGIES: GLUTEN, SULPHITES, LACTOSE</small>	
Shrimp Carpaccio	21,00
<small>With Citric Extra Virgen Olive Oil and Ginger Gel</small>	
<small>ALLERGIES: EGG, SOY, CRUSTACEANS</small>	
Aged Beef Carpaccio	16,50
<small>With Parmesan, Pistachios, Cream Cheese & Truffled Extra Virgen Olive Oil</small>	
<small>ALLERGIES: NUTS, LACTOSE</small>	
Salmon Tartare	18,00
<small>Marinated with Mango, Cream of Avocado & Shallots</small>	
<small>ALLERGIES: GLUTEN, NUTS, LACTOSE, SOY, CRUSTACEANS, FISH</small>	

Warm Starters



Battered Shrimp 3,00 / ud.

With a Mango & Curry Sauce

ALLERGIES: CRUSTACEANS, GLUTEN, EGG, SOY, SESAME

Red Prawn Croquette 3,50 / ud.

With Citric Mayonnaise

ALLERGIES: GLUTEN, EGG, LACTOSE, CRUSTACEANS, SOY

Iberian Ham Croquette 3,00 / ud.

With Piquillo Pepper Gel

ALLERGIES: GLUTEN, EGG, LACTOSE

Gorgonzola Croquette 3,00 / ud.

With Tomato Jam

ALLERGIES: GLUTEN, NUTS, LACTOSE

Spicy Bravas Potatoes 3,00 / ud.

With Garlic Mousseline Sauce & Bravas Sauce.

ALLERGIES: LACTOSE, EGG, SULPHITES

Grilled Artichoke Heart 3,50 / ud.

Stuffed Artichoke 6,00 / ud.

With Mini Green Beans, Iberian Ham, Bechamel Sauce and Parmesan Cloud

ALLERGIES: GLUTEN, LACTOSE

Fried or Grilled 'Letones' 16,90

ALLERGIES: FISH, GLUTEN

Fried or Grilled Roe 16,90

ALLERGIES: FISH, GLUTEN

Pacific Ocean Scallops with Lemon Gel 3,50 / ud.

ALLERGIES: MOLLUSKS

Clams in Garlic and White Wine 18,90

ALLERGIES: NUTS, MOLLUSKS, SULPHITES

Garlic Prawns 9,00

ALLERGIES: CRUSTACEANS, SULPHITES

Andalucian Style Calamar Squid 22,90

With red Onion Coulis

ALLERGIES: MOLLUSKS, GLUTEN

Grilled Calamar Squid 22,90

With Cream of Corn, Crunchy Hazelnut and Squid ink

ALLERGIES: GLUTEN, MOLLUSKS, NUTS, SOY, LACTOSE, SULPHITES

Oven Baked Octopus 29,90

With Potato Parmentier & Coral

ALLERGIES: GLUTEN, EGG, FISH, MOLLUSKS, SULPHITES

'Broken Eggs' with Red Carabinero Prawns 25,90

ALLERGIES: CRUSTACEANS, EGG, FISH, CELERY

Bluefin Tuna Tataki 19,90

With Cashew and Garlic

ALLERGIES: GLUTEN, SESAME, SOY, FISH, SULPHITES

Salads



De la huerta

14,90

Tuna, Lettuce, Onion, Tomato, Quail's Egg, Carrot, Cucumber, Asparagus, Pepper, Sweetcorn, Olives and Mustard Dressing.

ALLERGIES: MUSTARD, EGG, FISH, SULPHITES

Tomate 'partío'

17,00

Tomato with Stems, Tuna Belly, Olives, Piparra Peppers and Pickled Onion

ALLERGIES: SULPHITES, FISH

Burrata and Mango

17,90

Burrata Mozzarella, Mango, Avocado and Roasted Cherry Tomato with mango Dressing

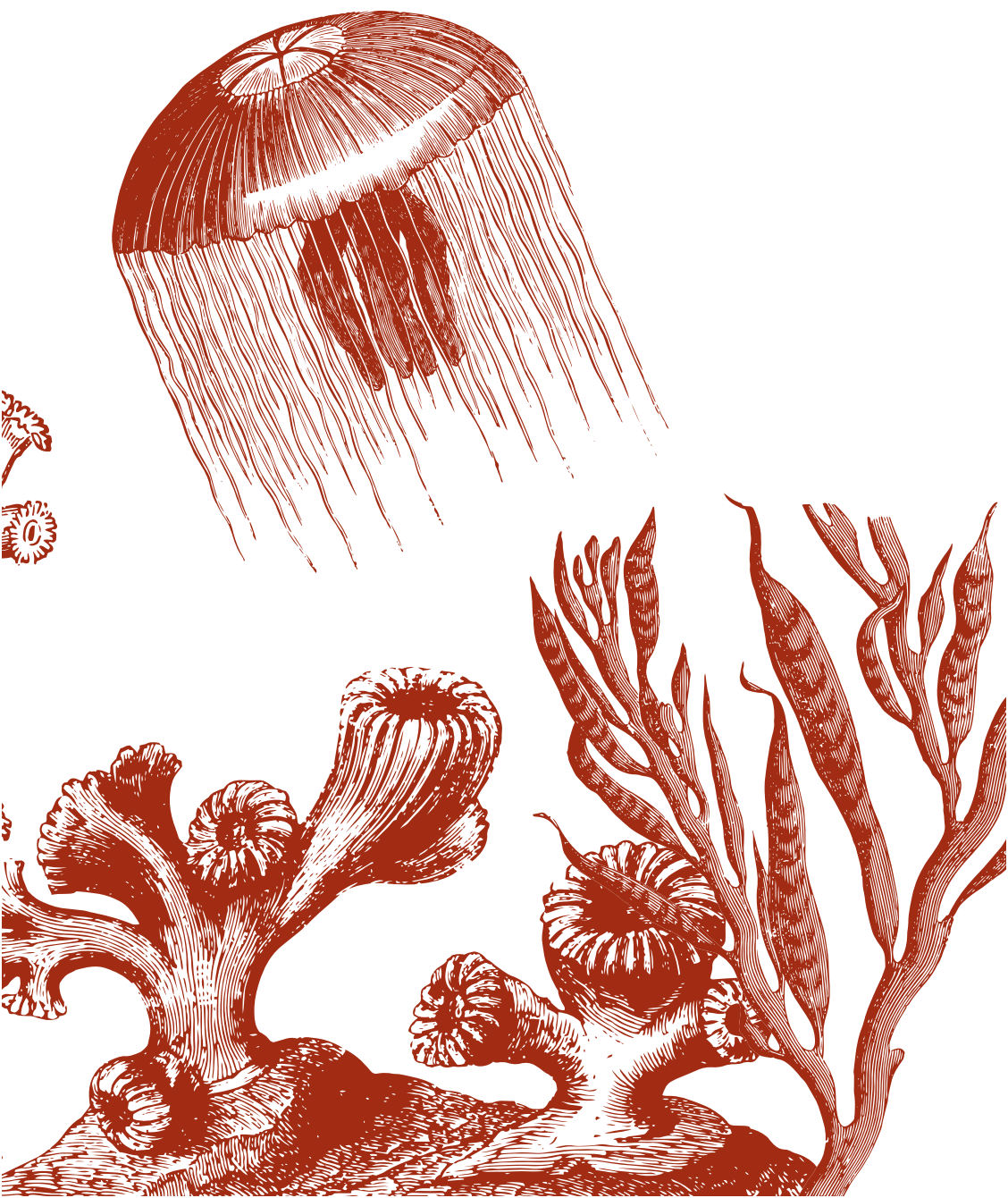
ALLERGIES: MUSTARD, NUTS, SULPHITES, LACTOSE

Caesar Salad

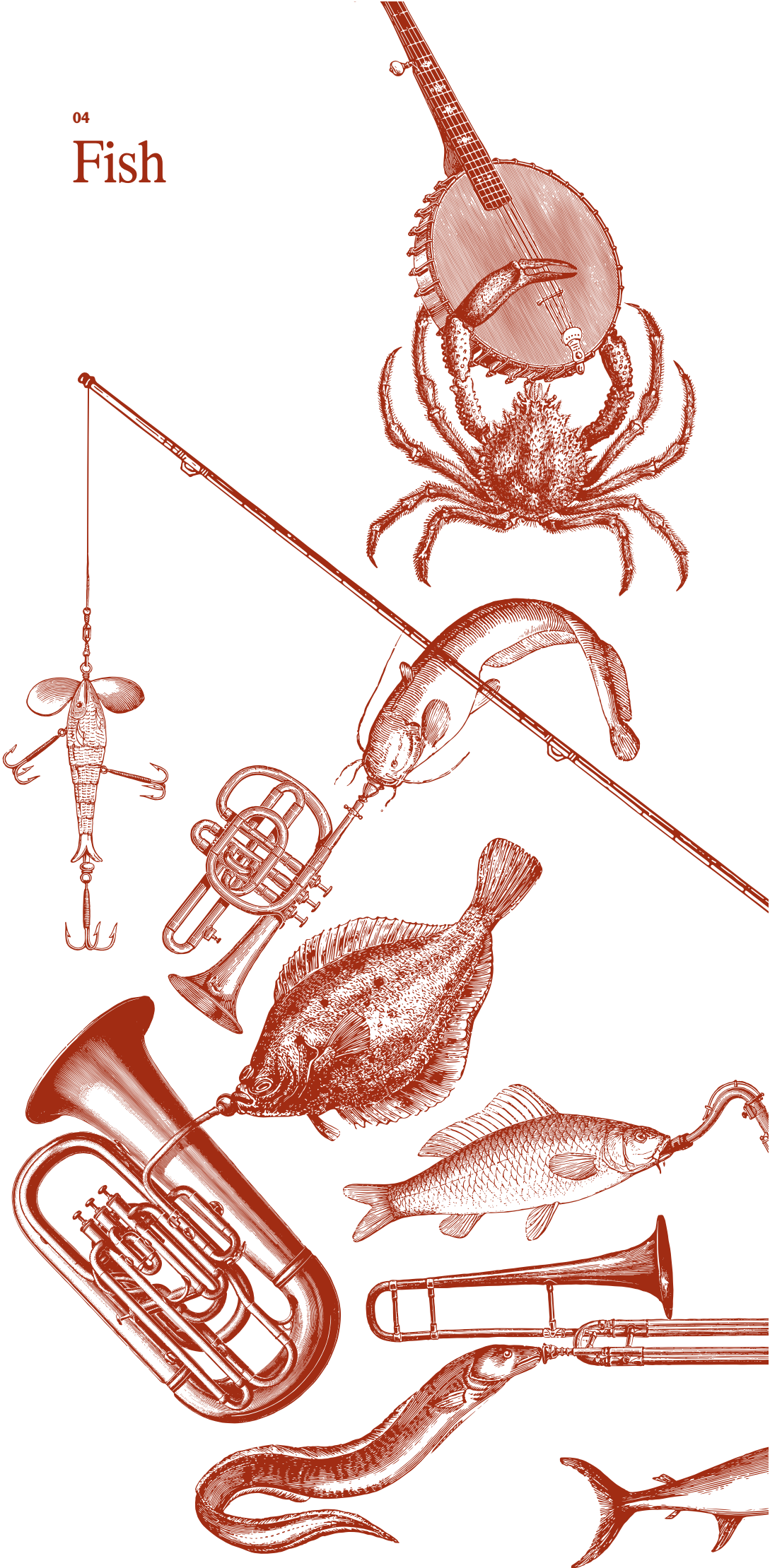
14,90

Slow cooked Chicken and Crispy Bacon

ALLERGIES: EGG, FISH, MUSTARD, SULPHITES



Fish



John Dory ‘Gallo Pedro’ Fish / 2 people 59,00

Donostiarra Style with Baked Potatoes

ALLERGIES: FISH, LACTOSE, SULPHITES

Sole 26,90

Citrus Menier and Asparagus

ALLERGIES: FISH, LACTOSE, SULPHITES

Bluefin Tuna Flank 28,90

Grilled with Cream of Parsnip and Sauteed Vegetables

ALLERGIES: FISH, LACTOSE, SOY, SULPHITES

Turbot 24,90

Grilled with Cream of Parsnip and Sauteed Vegetables

ALLERGIES: FISH, LACTOSE, SOY, SULPHITES

Sea Bass Paupiettes 17,90

With Mushrooms and Cream of White Asparagus

ALLERGIES: FISH, LACTOSE, SULPHITES

Salmon 18,90

Oven-Baked with Cream of Pea, Bimi Broccoli and Herb Extra Virgin Olive Oil

ALLERGIES: FISH, LACTOSE

Cod 19,90

With Potato Parmentier and Boletus Mushroom

ALLERGIES: FISH, LACTOSE



Meats



Aged Fillet of Beef

Monastrell Wine Sauce, Boletus Mushroom Cream,
Potato Millefeuille and Veggies.

ALLERGIES: LACTOSE, SULPHITES

24,90

Extra of foie 5€

30 Days Maturated Frisona Chuleton Steak

With Panadera potatoes and 'Bola' pepper.

30,00 € / 500 gr.

59,00 € / 1 Kg.

Slow Cooked Iberian Pork Lingot

Monastrell Wine Sauce, Boletus Mushroom Cream, Potato Millefeuille and Veggies

ALLERGIES: LACTOSE, SULPHITES

21,00

Chicken Skewer

With Fries and Satay Sauce

ALLERGY: PEANUT, SESAME, SOY

16,90

Shoulder of Segureño Lamb

Slow Cooked for 12 Hours,
Served with Parisian Potatoes and Garlic Shoots

ALLERGIES: NUTS

25,90

Maturated Beef Burger

Cheddar Cheese and Bacon,
Served with Fries & Citric Mediterranean Sauce

ALLERGIES: GLUTEN, LACTOSE, EGG, SOY, MUSTARD, SULPHITES

16,90

Vegan Burger

Made of Pea Protein,
With Cristal Bread, Rocket and BBQ Sauce.

ALLERGIES: GLUTEN, PEANUTS

14,90



Sauces

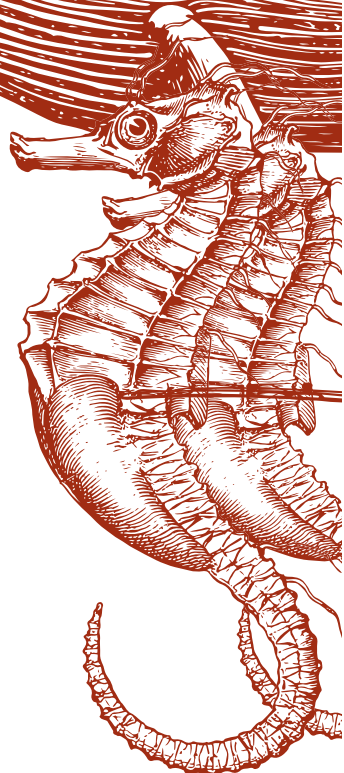
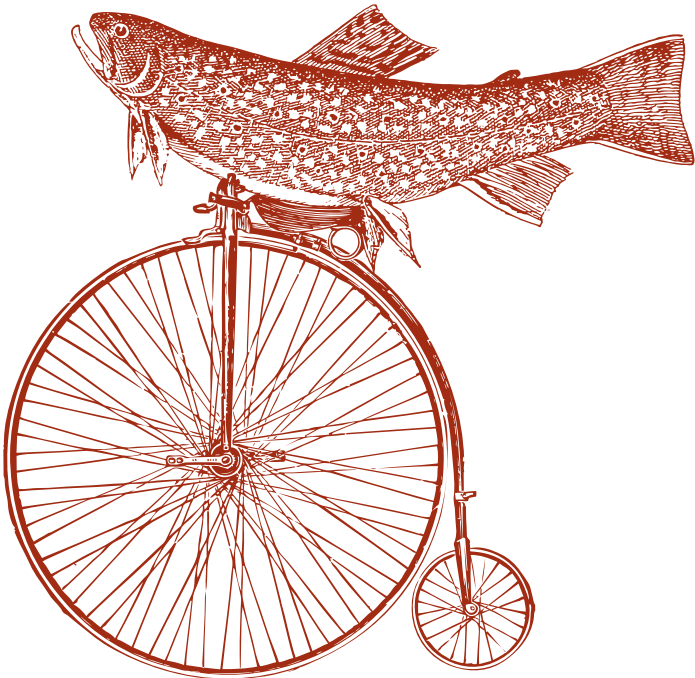
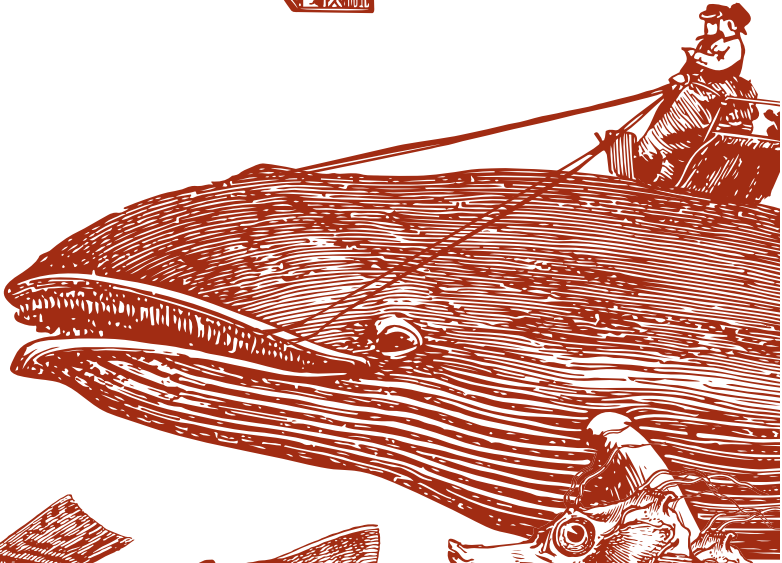
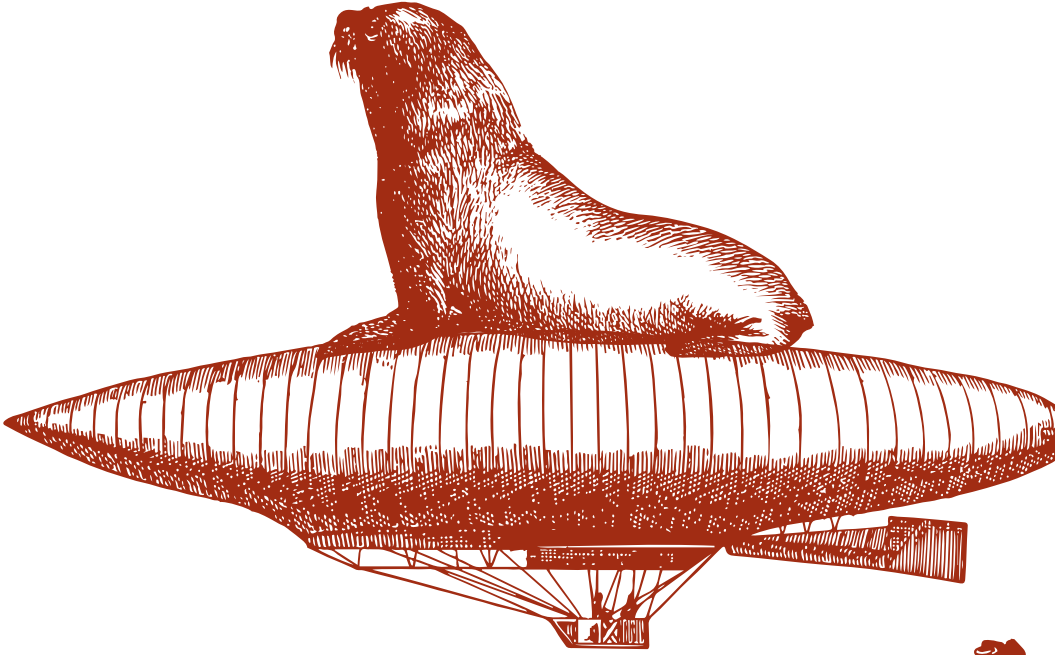
Black Pepper, Roquefort Cheese, Mushroom

ALLERGIES: LACTOSE

3,00

Rices

Minimum for 2



Caldero del Mar Menor 18,00

Typical Mar Menor Murcian Broth Rice with Mullet and Sea Bream

ALLERGIES: FISH, CRUSTACEANS

Arroz a banda 18,00

Rice with Cuttlefish, Swordfish, Prawns, Mussels and Cockles

ALLERGIES: FISH, CRUSTACEANS

Arroz de pulpo roquero 16,00

Rice with Rock Octopus

ALLERGIES: CRUSTACEANS

Arroz con carabineros y gamba roja 22,00

Rice with Carabinero and Red Prawns

ALLERGIES: CRUSTACEANS, SULPHITES

Arroz con verduras 14,90

Rice with Vegetables

ALLERGIES: SULPHITES

Arroz con pularda 16,90

Rice with Pularda Chicken

ALLERGIES: SULPHITES

Arroz de secreto de Angus con shiitakes 20,00

Rice with Angus Beef and Shiitake Mushrooms

ALLERGIES: SULPHITES

Extra foie 5€/pp



The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses, income, and transfers between accounts.

The second part of the document provides a detailed breakdown of the accounting process. It outlines the steps from identifying transactions to recording them in the general ledger. This process involves several key stages:

- 1. **Identifying Transactions:** Recognizing events that affect the financial position of the entity.
- 2. **Analyzing Transactions:** Determining the accounts affected and the amounts involved.
- 3. **Recording Transactions:** Entering the data into the accounting system, typically using double-entry bookkeeping.
- 4. **Posting to the Ledger:** Transferring the recorded information to the appropriate ledger accounts.
- 5. **Summarizing and Reporting:** Preparing financial statements such as the balance sheet, income statement, and cash flow statement.

The document also addresses the challenges of accounting, such as the need for consistency and the potential for errors. It stresses the importance of regular audits and the use of reliable accounting software to minimize these risks.

In conclusion, the document highlights that accounting is a fundamental aspect of any business operation. It provides a clear framework for understanding the accounting cycle and the role of each step in the process.

One cannot think well,
love well, sleep well,
if one has not dined well.

Virginia Woolf,
A Room of One's Own
1929

ARMONÍA



The Menu.

ARMONÍA