

# OFICIAL PASAPORTE

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TO TRAVEL WITHOUT LEAVING THE TABLE  
The journey starts here.



**LA MESTIZA**



NOTICE. — This gastronomic PASSPORT opens the door to a journey with no luggage, where flavors invite you to travel without leaving your seat, laughter blends with aromas, and every moment is meant to be enjoyed — no rush.

You may experience side effects such as: ordering “just one more bite” becoming a delicious habit, stretching out after-dinner moments while the breeze and sunset light drift into the conversation, or getting lost between toasts and celebrations as if every moment deserved it.

Management takes no responsibility if you feel like coming back tomorrow..  
And most likely the day after too.

VALIDADO EN LA MANGA

a 2026.....  
bajo el N. 485.....



# PASSPORT

N.

0-198765

Nombre: .....

Apellidos: .....

Lugar y fecha de expedición: ..... *La Mestiza, 2026* .....

Domicilio: ..... *Poligono Dos Mares, Parcela 37* .....

..... *30380 La Manga, Murcia* .....

**LA MESTIZA**

# EASY RUN

Napolitan dough with butter, muhammara and tapenade for dipping	10,00
Iberian ham croquette with fried green pepper mayonnaise (2und)	5,50
60-day aged beef croquette (2und)	6,00
Payoyo cheese and spinach croquette (2und)	5,50
Crispy rice with sun-dried tomato tartare	3,00
Cantina sandwich (brioche bun with confit tuna)	4,50
Chalupita with glazed pork jowl, raspberry hoisin and miso	4,50
Mini lamb pitta with ras el hanout and pistachios (2und)	8,50
Cádiz shrimp fritters with Thai suquet sauce	12,00

# RAW BAR

Bluefin tuna tartare ..... 24,00

Sea bass ceviche ..... 22,00

Bluefin tuna sashimi  
with miso vinaigrette ..... 24,00

# COLD DISHES

Burrata with muhammara ..... 18,00

Roast chicken russian salad with its own-juice  
mayonnaise and marinated red cabbage ..... 18,00

# HOT DISHES

Glazed aubergine with satay curry	18,00
Artichokes with peanut hollandaise and parmesan	18,00
Tuna shank with Café de Paris sauce and cauliflower parmesan	26,00

## FROM THE GRILL

Dry-aged beef tenderloin with mushroom sauce	28,00
Dry-aged beef ribeye	24,00
Iberian pork pluma	24,00
Grilled sea bream with ratatouille and confit piquillo peppers (portion)	22,00
Bilbaína-style turbot (portion)	28,00

# RICE DISHES

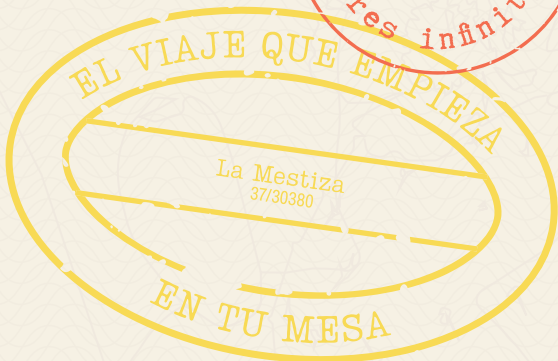
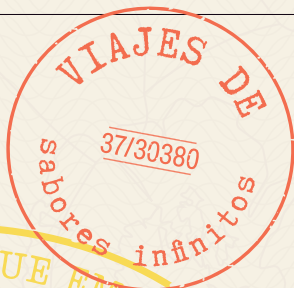
Señoret rice (seafood rice, peeled shellfish)	18,00
Vegetable garden rice	18,00
Pork rib rice	18,00
Angus short rib and porcini rice	28,00
Scarlet shrimp rice	30,00
Bluefin tuna morrillo rice	28,00

# DESSERTS

Banoffee-style torrija	9,00
Chocohuete	9,00
64% chocolate ice cream with crumble	9,00



SABORES

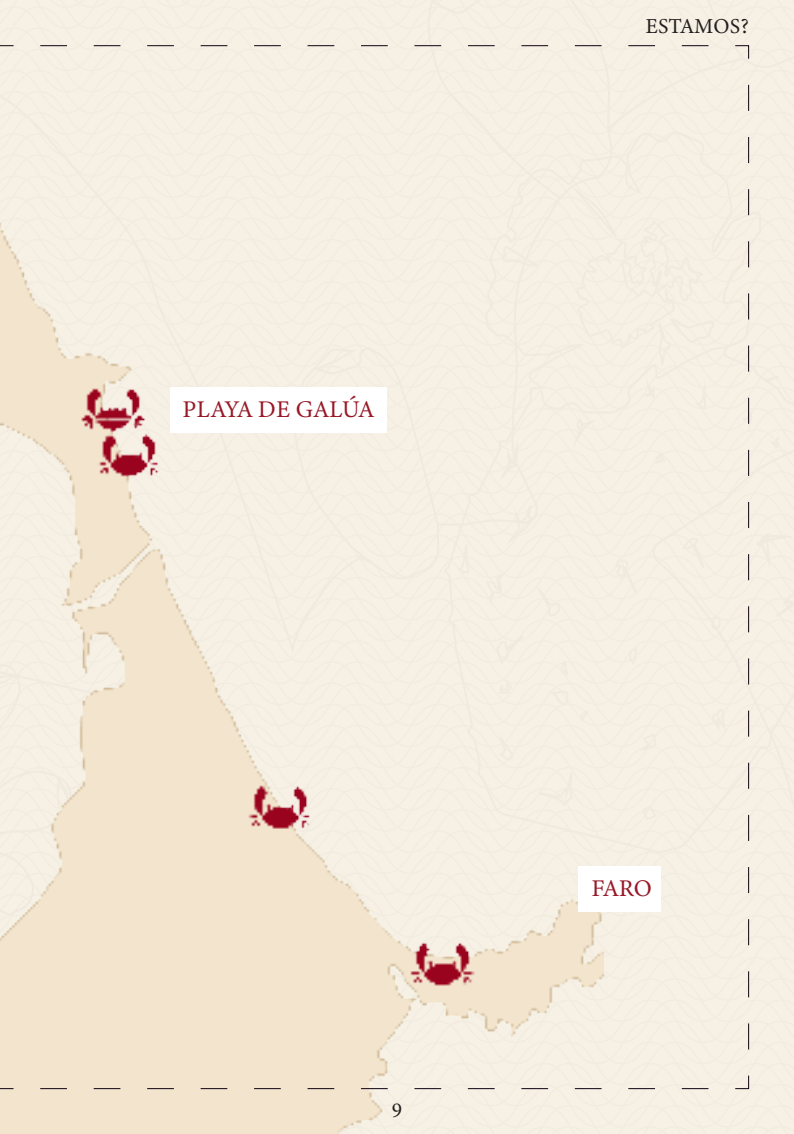


ISLA DEL SUJETO

ISLA REDONDA

ISLA DEL CIERVO





PLAYA DE GALÚA

FARO

There was a time when it all started in a small spot in Cabo de Palos. It was called La Palera, and it wasn't just a restaurant — it was a journey. A lively, fun, slightly rebellious bar where hands replaced cutlery, and every dish brought a little piece of the world with it.

Back in 2017, we sparked something different in Murcia — a fresh, unexpected, travel-inspired concept that people quickly fell in love with. Then in 2020, when the world hit pause, we had to close our doors. La Palera was gone, but the passion, the creativity, and our way of cooking never left.



Today, that same essence is alive again at La Mestiza. The menu once again becomes a passport — back to the flavors that made us dream, with that subtle wink that says, “we’re still here, doing what we’ve always done.”

It’s a tribute to that free-spirited soul, where every dish was a destination and every flavor a way to travel the world without leaving your seat. We want every page to invite you to explore, share, and enjoy — no rush.

Because some stories don’t end, they evolve.  
And this journey has just begun again.  
You in?



Your journey through La Mestiza ends here..

Or maybe it's just getting started.

We hope every flavor, every toast, and every shared moment has left something special with you. If this destination made its mark, scan the code and share your experience.

Your stamp can become part of our story too.

Englis menu



Leave us a review





