






ENGLISH MENU

cosafina
R E S T A U R A N T E

APPETIZER

Russian salad on pastry 	7.50€
 Marinera 	2.90€
Marinero 	2.70€
Bicicleta 	2.50€
Anchovies in vinegar 	1.60€
Salmuera 	1.60€
Matrimonio 	3.00€
Codesa's Anchovies in brine 	14.50€
Sanfilippo's Anchovies in brine 	18.50€
Ana María's Anchovies in brine 	17.00€
Ramon Franco's Mussels 	15.00€
Caballito XXL 	3.20€
Ham Croquette 	2.70€
 Cuttlefish Croquette 	2.70€
Mullet Roe 	11.00€
Dried tuna 	11.00€
Grilled squid 	18.00€
Battered squid 	18.00€
Cosafina cheeseboard 	18.50€

FROM THE LAND AND THE SEA

Sliced Tomatoes	10.00€
Sliced tomatoes with tuna 	16.00€
Sliced tomatoes w/ anchovies in vinegar	14.00€
 and stems 	
Raw sturgeon w/ sliced tomatoes 	15.00€
Sliced tomatoes w/ anchovies in brine 	15.50€

OUR CREATIONS

Truffle oil sardine

2.90€



The Captain

4.20€



Fried Norway lobster with
garlic shoots

19.90€



Truffled egg with mushrooms
and a creamy foie

7.80€



Cod fritter with mint
and kiwi mayonnaise

3.20€



new

“Pan Brioche Alejandria”
Carne de ternera mechada,
parmesano, salsa a elegir

7.00€



Murcian's
pork skewer

7.00€



Pork shoulder (presa iberica de bellota) carpaccio , salmorejo
(soup consisting of tomato and bread), quail eggs
and fried tomato sauce w/basila

21.00€
















new Fried eggs and potatoes (“patata a lo pobre”),
red prawns and chilli pepper

19.00€



FROM TWO SEAS

Mussels in pickled vinegrette	 	13.50€
Steamed mussels		11.00€
Japanese clam with red shrimps and pine nuts	 	21.00€
Japanese clam with thyme and camomile	 	19.00€
Sea bass' ceviche with "leche de tigre" sauce and plantain	     	19.50€

FROM THE SEA TO YOUR PLATE

Sea bass		31.50€
Sea bream		30.00€
John Dory fish		1Kg 65.00€
Croaker		1Kg 55.00€
Red tuna tartar	   	19.50€
Marinade sea bass		35.00€

AN EXPERIENCE IN MEATS

Beef entrecote	31.50€
Beef tenderloin	26.00€
 "Pluma" Iberian pork loin	22.00€
"Chato Murciano" mini burger	7.00€

OUR SWEET SIDE

Caramelised nuts with cream   	6.50€
 White chocolate coulant   	6.50€
Strawberries with cream 	6.50€
 Millefeuille with icecream and hot chocolate   	8.20€
<i>new</i> Baked cheesecake  	7.00€
<i>new</i> Baked cake "3 leches"   	7.00€

ALERGENOS



CONTIENE
GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS
DE CÁSCARA



APIO



MOSTAZA



GRANOS
DE SÉSAMO



DIÓXIDO DE AZUFRE
Y SULFITOS



MOLUSCOS



PESCADO PREVIAMENTE
CONGELADO

cosa fina
RESTAURANTE

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COSA FINA Gastrobar



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