

Restaurant Menu 2025



KABAÑA

Mediterranean Food



Visit our gourmet store



TOMATI&Co



MG
masGusó



Appetizers

	PVP
Smoked sardine toast, blue cheese cream, and balsamic jelly on crispy seaweed <i>The smokiness of the sardine and the creaminess of the cheese come together on a crispy base, balanced by the sweet touch of balsamic</i>	4,90 €
Caramelized escalivada toast, blow-torched goat cheese, and Pedro Ximénez reduction <i>Cristal bread with caramelized roasted peppers, gratinated goat cheese, and a touch of Pedro Ximénez reduction</i>	4,10 €
Our marinera served on a crispy anchovy toast <i>A sea-flavored bite, where the crisp texture and the salty essence of anchovy blend in perfect harmony</i>	4,00 €
Gratinated zamburiña with béarnaise sauce infused with Iberian bacon <i>The succulent zamburiña is elevated by the béarnaise gratin and the delicate flavor of Iberian bacon</i>	4,20 €
Confit artichoke flower, flame-grilled and served with duck ham and truffle sauce <i>Artichoke in its finest form-slow-cooked confit and flame-grilled, complemented by the smoky nuance of duck ham and the delicate fragrance of truffle.</i>	7,20 €
Gourmet croquette filled with Iberian ham, roasted chicken, baby squid in its ink, and boletus mushrooms <i>Each with its unique character and a smooth, creamy filling</i>	2,50€ / ud.

To share

	PVP
Hand-carved Iberian ham served with Tomati&Co cherry tomatoes on the vine, cristal bread, salt flakes, and Cuadrat Valley extra virgin olive oil <i>150g of Iberian ham, paired with top-quality cherry tomatoes at peak ripeness, crispy bread, salt flakes, and a superb extra virgin olive oil</i>	21,00 €
Grilled vegetable platter with herb-infused olive oil. Finished with your choice of foie gras, goat cheese, or fresh truffle shavings (+€4) <i>Assortment of vegetables from the Murcian garden, cooked over charcoal and finished with infused olive oil</i>	11,00 €
Kabaña potatoes with MG brava sauce and roasted garlic aioli <i>Crispy hand-cut potatoes with our sweet and spicy Mas Gusò brava sauce and roasted garlic aioli</i>	9,50 €
Dry-aged beef tenderloin tartare <i>Dry-aged beef tartare, matured for 60 days, hand-cut and served in its purest form with Elixir Despiñolada DOP Les Garrigues extra virgin olive oil and delicate salt flakes</i>	14,00 €
Dry-aged beef tenderloin carpaccio <i>Beef steak, dry-aged for 60 days, seasoned with Elixir Despiñolada DOP Les Garrigues extra virgin olive oil and delicate salt flakes</i>	17,00 €

Salads

	PVP
Tomati&Co cherry tomato vine with cristal bread, salt flakes, and Cuadrat Valley extra virgin olive oil <i>The perfect and healthy snack: a vine of Tomati&Co cherry tomatoes, served with crispy cristal bread, salt flakes, and a touch of Cuadrat Valley extra virgin olive oil</i>	3,50 €
Cherry tomato vine Tomati&Co and local tomato with tuna belly and Cuadrat Valley extra virgin olive oil. <i>A harmonious balance of fresh tomatoes, delicate tuna belly, and a touch of Cuadrat Valley extra virgin olive oil</i>	12,00 €
Kabaña salad <i>Mix of lettuces, local tomato, fresh onion, corn, egg, asparagus, carrot, and tuna loin.</i>	13,80 €

Dry rice dishes

All our rice dishes are made with premium Spanish bomba rice (minimum order for 2 people)

	PVP
Dry rice with seasonal vegetables <i>(broccoli, cauliflower, carrot, artichoke, and mushrooms)</i>	14,00 €
Dry rice with rock fish <i>(red mullet fillets and clams)</i>	15,80 €
Dry rice with meat and seasonal mushrooms (Dry Aged Beef Tataki) <i>(slices of dry-aged beef and black trumpet mushrooms)</i>	17,00 €
Rice with scarlet prawns, white prawns, and red prawns <i>(scarlet prawns, white prawns, and red prawns)</i>	22,00 €

Slow-cooked

	PVP
Oxtail stew with red wine <i>Slow-cooked oxtail stew in red wine, served with crispy straw potatoes.</i>	19,00 €
Braised veal cheeks with pan-roasted potatoes <i>Slow-cooked veal cheeks with a tender, melt-in-the-mouth texture, served with soft and flavorful baker-style potatoes</i>	18,00 €



Meats



All our meats are of national origin and are cooked and smoked in a charcoal oven

PVP

1kg National dry-aged beef Txuleton matured for 60 days	69,00 €
0.5kg National dry-aged beef Txuleton, matured for 60 days	35,00 €
0.5kg National bone-in veal entrecôte, rested for 20 days	27,50 €
National veal tenderloin grilled over charcoal	28,00 €
200g beef burger with brie cheese and semi-dried tomato	16,00 €
<i>200g beef patty served in a toasted brioche bun, topped with melted brie cheese, semi-dried tomato, fresh arugula leaves, and pickled spring onion.</i>	
<i>Served with roasted and fried potatoes</i>	
100% Duroc pork pluma from Batallé	21,50 €
Grilled chicken breast with roasted potato wedges	14,50 €

Fish

PVP

Charcoal-grilled and smoked octopus leg with sweet potato parmentier	26,00 €
Charcoal-grilled and smoked sea bass with roasted pepper escalivada	18,00 €
Charcoal-grilled salmon fillet with seasonal vegetable tempura	24,00 €

All our fish are cooked and smoked in a charcoal oven

**Ask for all fish and seafood options.*



Children

Macaroni with KB Bolognese

Macaroni served with our slow-cooked Bolognese sauce made from minced veal, crushed tomatoes, onion, and carrot

PVP

14,00 €

100g veal burger with fries

100g veal burger served in a burger bun with a slice of melted cheese, accompanied by French fries and vegetables of your choice

14,50 €

Croquettes (4 pieces)

Crispy on the outside and creamy on the inside, filled with Iberian ham.

12,50 €

All dishes on this page are served with Mooma apple juice and a dessert ice cream

Desserts

Caramelized apple tatin with Baileys ice cream and Lotus cookie crumble

6,50 €

Almond mousse with caramelized figs

5,90 €

Cheesecake with piña colada ice cream

7,30 €

Chocolate and hazelnut coulant with Sichuan pepper ice cream

6,30 €

