

MENU
Restaurant
-2026-



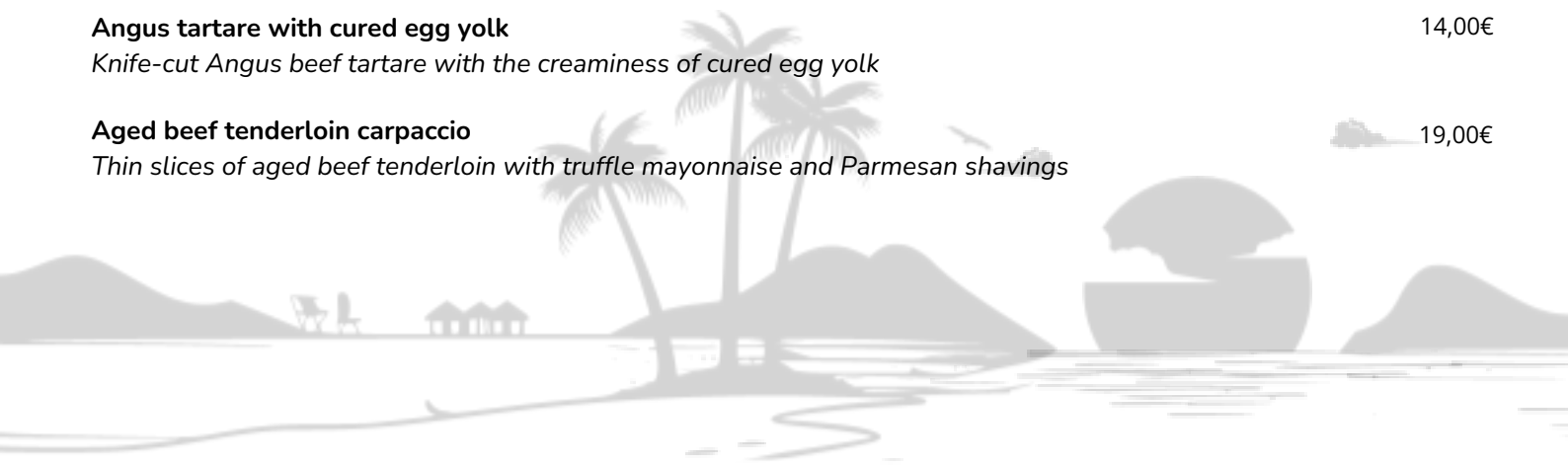
KABAÑA

Mediterranean Food



To Open the Appetite

	PVP
<p>Smoked sardine toast with blue cheese cream and tobiko roe on crispy seaweed <i>The smokiness of the sardine and the creaminess of the cheese come together on a crunchy, sea-flavored base.</i></p>	5,00€
<p>Caramelized escalivada toast with torched goat cheese and PX reduction <i>Crystal bread topped with caramelized roasted peppers, gratinated goat cheese, and a touch of Pedro Ximénez reduction.</i></p>	4,50 €
<p>Our marinera on crispy anchovies with yuzu pearls <i>A sea-flavored bite where the crunchy texture and salty touch of anchovy combine in balance with the citrus notes of yuzu</i></p>	4,10 €
<p>Gratin scallop with Iberian bacon béarnaise <i>The juiciness of the scallop is enhanced by the gratin béarnaise and the subtlety of Iberian bacon</i></p>	4,50 €
<p>Scallop with kimchi mayonnaise, lime, and wakame seaweed <i>Spicy kimchi emulsion topped with a juicy grilled scallop and a salty-citrus touch.</i></p>	4,50 €
<p>Croquetón (Iberian ham, stew, baby squid in ink, or boletus) <i>Each with its own character and a creamy interior</i></p>	2,70 €/Ud.
<p>Confit artichoke flower finished on the grill with duck ham and truffle sauce <i>Artichoke at its best: confit and grilled, with the smoky nuance of duck ham and the aroma of truffle</i></p>	7,50 €
<p>Handmade shrimp fritter with pineapple and chili sauce <i>Homemade shrimp fritter served with a sweet, sour, and spicy sauce</i></p>	5,00€
<p>Salmon tataki with avocado cream and crispy wonton <i>Fresh salmon cured in soy, served with a seasoned creamy avocado base and crispy wonton</i></p>	15,00€
<p>KB Potatoes with homemade brava sauce and roasted black garlic aioli <i>Crispy smashed and fried potatoes with our special brava sauce (sweet and spicy) and our roasted black garlic aioli</i></p>	9,50€
<p>Oven-melted provolone on Murcian pisto with toasted touches and honey <i>Italian cheese melted in the oven over Murcian pisto with sweet and toasted notes</i></p>	12,00€
<p>Brioche sandwich filled with pork tenderloin in hoisin sauce <i>Soft brioche bread filled with grilled pork tenderloin coated in hoisin sauce, fried leek, and a touch of Korean sauce</i></p>	9,50€
<p>Angus tartare with cured egg yolk <i>Knife-cut Angus beef tartare with the creaminess of cured egg yolk</i></p>	14,00€
<p>Aged beef tenderloin carpaccio <i>Thin slices of aged beef tenderloin with truffle mayonnaise and Parmesan shavings</i></p>	19,00€



From the garden

	PVP
Vine Tomato with Tuna Belly, Capers and Olives <i>The balance between the freshness of tomato, the smoothness of tuna belly and the touch of capers</i>	12,50€
Kabaña Salad <i>Mixed lettuces, vine tomato, fresh onion, corn, egg, asparagus, carrot and tuna loin</i>	14,00€
Caesar Salad with Crispy Prawns <i>Mixed lettuces, fresh tomatoes, spiced croutons and crispy panko prawns, dressed with Caesar sauce and grated Parmesan</i>	14,50€
Grilled Vegetable Platter with Herb Oil <i>(Add foie or goat cheese +4€)</i> <i>A selection of vegetables from the Murcian garden grilled over charcoal and finished with infused herb oil.</i>	11,50€

Dry rice dishes

All our rice dishes are prepared with Spanish bomba rice (minimum 2 people)

	PVP
Dry Rice with Seasonal Vegetables <i>Broccoli, cauliflower, carrot, artichoke and mushrooms.</i>	15,00€
Dry Rice with Fish <i>Lomitos de salmonete, sepia y gambas.</i>	18,00€
Dry Rice with Tuna Tataki <i>Tuna loin and seaweed mix</i>	21,50€
Dry Rice with Carabineros and Prawns <i>Carabineros (red prawns), cuttlefish and prawns.</i>	24,80€
Dry Rice with Beef Cheek in Red Wine <i>Red wine braised beef cheek with seasonal vegetables.</i>	19,00€
Dry Rice with Aged Beef Tataki and Seasonal Mushrooms <i>Slices of aged beef and seasonal mushrooms</i>	19,00€



Meats

	PVP
Melty Beef Cheek with “Panadera” Potatoes <i>Slow-cooked beef cheek with a melt-in-the-mouth texture, served with soft, flavourful baked potatoes</i>	18,50€
Grilled Beef Tenderloin with Bourbon Sauce and Foie	28,50€
30-day, dry-aged Ribeye Steak, Grilled	28,00€
40-day dry-aged Frisian Beef T-Bone Steak, Grilled - 800 g	65,50€
Grilled Angus Picanha (Miguel Vergara) – 250 g	25,50€
200 g - Beef Burger with Cheddar Cheese, Pickles and Chipotle Mayonnaise	16,50€
Grilled 100% Duroc Pork “Pluma” from Batallé	22,00€
Grilled Chicken Breast with homemade fries	15,00€

From Our Seas

	PVP
Smoked and Chargrilled Octopus Leg with Sweet Potato Parmentier	26,00€
Grilled local squid with black garlic aioli	19,00€
Butterflied Smoked sea bass with roasted pepper escalivada	18,00€
Gadira Tuna Parpatana with seasonal Grilled Vegetables	24,00€
Grilled Turbot with garlic and Sautéed Prawns	30,00€

All our fish are cooked and lightly smoked in our charcoal oven



For our little guests

PVP

Pasta with bolognese sauce

Pasta served with homemade Bolognese sauce made with minced beef, tomato, onion and carrot.

10,00€

Homemade Chicken Fingers with Fries

Breaded chicken breast strips served with homemade fries.

9,50€

200g - Beef Burger with chips

A 200g beef burger, served with melted cheese, accompanied by vegetables of your choice and chips.

13,00€

A Final Bíte

PVP

Caramelised apple Tatin with Baileys Ice Cream and Lotus biscuit crumble

7,00€

Mousse de almendras y frambuesa liofilizada

6,50€

Cheesecake with Piña colada Ice Cream

7,80€

Chocolate Coulant with Sichuan pepper Ice Cream

7,00€

Pistachio and White Chocolate cake

7,50€

Ruby Chocolate Brownie with Sheep's milk curd Ice Cream

7,50€





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Book your table

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