

- SALADS -

- Homemade potato salad 🐟🍅🥔 6,90 €
- Mixed salad 🐟🍅 10,50 €
- Warm salad with surimi and shrimp 🐟🦞 12,50 €
- Maxcaly salad 🐟 (garden tomato, charcoal-roasted peppers, capers and tuna belly) 12,90 €

- STARTERS -

- Homemade Andalusian Gazpacho (only in season) 🍷 4,50 €
- “Perón” D.O. Navarra (Appellation of Navarre) asparagus with mayonnaise or vinaigrette 🍷 11,50 €
- Homemade fried shrimp 🦞🍷🍷 12,00 €/6 und.
- Scrambled eggs with surimi and shrimp 🦞🐟🍷 9,50 €
- Zamburiñas (scallops) 🦪 15,00 €/6 und.
- Spanish grilled calamari 🦪 16,50 €
- Red shrimp 🦞 15,00 €
- Fresh mussels 🦪 7,90 €
- Fresh clams 🦪 12,50 €
- Fresh cockles 🦪 12,00 €
- Murcian baked octopus 🦪 2,50 € piece

- RICE -

- Seafood rice 🦞🦪🐟 12,50 €
- Black rice with squid, peeled shrimp and fish 🦞🦪🐟 12,50 €
- Mixed rice 12,50 €


















- FISH -

- Cod fish Ajoarriero style with shrimp and fried egg 🦞🍳🐟 12,90 €
- 6/8 Sardines or 12/14 anchovies 🐟 10,00 €
- Grilled fresh sea bass or sea bream with garnish 🦞🍳🌿 13,50 €
- Piquillo peppers stuffed with codfish 🌿🐟🍳🍳 10,00 €
- Fried fish (2 people) 🐟 25,00 €
- Grilled fresh pink snapper 🐟 (Ask sizes) 30,00 €/kg
- Fish and seafood of the day/ask for recommendation

- MEATS -





- Beef sizzle steak with garnish. 12,90 €
- Grilled pork loin with potatoes and fried egg 🍳 11,00 €
- Lamb ribs with garnish 14,90 €
- Horse rib-eye D.O. Navarra (Appellation of Navarre)
with potatoes and grilled Perón piquillo peppers (300 gr.).. . . . 16,00 €
- Roasted suckling pig 🍷 (specialty of the house made to order). . . 16,50 €
- Beef steak D.O. Navarra (Appellation of Navarre) with potatoes and
grilled Perón piquillo peppers (550-600gr.).. . . . 25,00 €

- DESSERTS -


- Season's fruit 2,90 €
- Whisky ice cream cake     4,00 €
- Assorted cakes (Ask)     4,90 €
- Cheese cake with toasted yoke    5,00 €
- Goxua   5,00 €
- Belgian chocolate fondant with a heart of Baileys and
vanilla ice cream     6,00 €

- WINE LIST -




REDS

- Juan Gil yellow label (D.O. / Appellation of Jumilla)  12,50 €
- Vilano roble (D.O. / Appellation of Ribera del Duero)  12,50 €
- Pago de Cirsus (D.O. / Appellation of Navarre)  15,00 €
- Juan Gil silver label (D.O. / Appellation of Jumilla)  18,00 €
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ROSÉS

- Marqués de Valcarlos (D.O. / Appellation of Navarre)  10,00 €
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WHITES

- Cosechero gallego (Galician)  9,00 €
- Pata Negra verdejo (D.O. Appellation of Rueda)  10,50 €
- Juan Gil muscat wine (D.O. / Appellation of Jumilla) 12,00 €
- Lolo albariño (D.O. / Appellation of Rías Baixas)  14,50 €

RESTAURANT MAXCALY

PLAYA



Enjoy the typical Murcian gastronomy of the area besides different Basque-Navarrese dishes.







Maxcaly Playa

Restaurant & Guesthouse

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