Borg

raíces y alas

Borg is a cuisine with deep roots. Anchored to the earth, so that imagination can take flight and surprise you with the familiar. Because those flavors and aromas you carry in your memory are still there, waiting, longing to be brought back. In a sincere, honest, responsible, original, and different way. That is Borg, the place you're already thinking of returning to even before you've left.

Carl Borg Medina

Borg
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WELCOME – Välkommen hem

Where time sits back down at the table

At Borg we believe that welcoming well, eating well and drinking well at a fair price should be the natural thing. That is why we have left behind the rigidity of "gastronomic" restaurants. We are a home: a close, familiar place where we want time to slow down, food to comfort and good drinking to accompany it. Where service flows, simple, kind and quiet, hiding an invisible luxury: less show and more truth. We want you to feel at ease and, when the after-dinner conversation ends, to have the feeling that you have been at home.

Cooking slowly, digesting calmly

We work with seasonal produce at its best, with respect and slow heat. We stand for an honest, handmade cuisine in which vegetables, pulses and grains are the main characters, and where animal protein appears only when it brings balance and meaning. We look for lighter, cleaner, more conscious recipes: less excess, more harmony. We think about digestion, about the body and about the natural cadence of what the earth offers when it is time.

Mediterranean roots, Scandinavian soul

We were born by the Mediterranean, but we are inspired by Nordic serenity: clean aesthetics, purity in every preparation, order, calm and absolute respect for the product. This fifth menu is the result of a natural evolution that time has given us: a sincere, direct proposal full of soul. Tradition reinterpreted, flavours that awaken memory and a gaze that embraces the present. Fewer distractions, more essence.

A menu with firm roots and open wings

This season is born in autumn and wraps itself in winter. Each dish tells its own story: a tribute to good eating, to the shared table and to the bonds that are created around it. Our tasting menus invite you to pause, to look at what you know from another perspective and to enjoy without rushing, but without going on forever. A cuisine that comforts without weighing you down, that celebrates the season and respects the body's natural rhythm: fewer steps, more intention.

At Borg, what is essential returns to its place.

(None of this would be possible without Dani, Diana, Pablo and Carl)

HOUSE'S TASTING MENU

It's been 25 years since Carl opened his first restaurant. Since then, his places have always been known for the "surprise menus", a way of cooking for his friends that comes straight from the heart: giving what one feels, working with what the market offers, and turning every bite into a small moment of joy.

At first, out of respect (and maybe a little fear of not yet having a settled identity), we took almost six months to launch our first menus. But autumn arrived, and with it we celebrated one year shaping this way of understanding the table. Today, those who return do so with their eyes closed: you know the house, you trust us, and you know we adapt menus to intolerances, tastes, or special needs. Just tell us when ordering.

Our recommendation: let yourselves go. What motivates us most is making you enjoy, surprising you, and sending you home with the best taste in your mouth... and above all, with a full stomach and a happy soul.

ROOTS MENU
A Medium Flight

Snack
Starters
Three Courses
Dessert

Filtered water
Bread
Borg's olive oil
Artisanal cow butter

36 euros
(Full table)

Surprise menu
(changes daily)

WINGS MENU
The Longest Flight

Snack
Starters
Four Courses
Two Desserts

Filtered water
Bread
Borg's olive oil
Artisanal cow butter

48 euros
(Full table)

Surprise menu
(changes daily)

WINE PAIRING
To Let Yourself Go

First Sip

Whites that Awaken

Whites that Embrace

Reds that Speak

Sweet and Fortified

28 euros
(Full table)

Surprise pairing
(changes daily)

Starters - Inledning

MUST
The Borg family gravadlax (not to be missed) 4 / ud.
SALMON – DILL – MUSTARD (GL,L,P,H,M,SU) 1,2
Norway 3100 km

PARA RESTAURAR
Cup of consommé * 5 / ud.
MUSHROOMS – MINT – LEMON (SJ,SU)
Soria 550 km

GRANDPA
Beef's "salchichón" 10 / 18
SAUSAGE TARTAR - CURED - PICKELS (H,SU) 3
León 770 km

FARMOR (GRANDMA)
Matjessill (Swedish herring tasting) 10 / 18
STRACCIATELLA - LIME - RADISH (L,P,H,M,SU) 2,3
Baltic sea 3200 km

VEGETABLE BITE
Fritters (there's life beyond "croquetas")* 3 / ud.
SWEET POTATO - MUSHROOMS - PEPPARROT (G,H,M,SJ)
Alcoy 32 km

CAPUCCINO
Lentils and pickled quail 7 / ud.
CAVIAR - MILK - STURGEON(G,P,SU,L,H) 1,2
Salamanca 645 km

Vegetables in salad - Grönsaker i sallad

GARDEN IN A JAR
Summer tomato with winter tomato * 14
FENNEL – CAPER BERRIES – SEA LETTUCE (SU)
Orihuela 67 km

ENCOUNTERS
Rödbetor with "salazones"* 15
BEETROOT – ROE – ORANGE (P,SU,L)
Manga del mar Menor 89 km

Memories by the fire - Minnen vid elden

MUM
Oven-roasted "llauna" snails 16
SPICES – HERBS – A LITTLE SPICY (MO,SU) 3
Fonollosa 590 km

DAD
Chickpeas, crayfish and fried egg 16
STEW - KRÄFTOR - TOASTED (G,CR,SU,P,FC) 3
Isla Mayor, Sevilla 646 km

CASA ANTONIO (ZAHARA ATUNES)
Spanish tortilla (no onion) with tuna and tomato * 15
MANOLO'S POTATOES – RED TUNA – GRANDMA RECIPE (P,H) 2
Cartagena 147 km

ARROZ, FIDEUÁ OR MANCHEGO'S GAZPACHOS OF THE DAY
Don't look for the typical, also we change them regularly 18
Campello Ø km - For 2 people
(Ask for allergies)

Protein-rich vegetables - Proteinrika grönsaker

TRIBUTE TO SANTI SANTAMARÍA
Artichokes and foie gras * 17
BARIGOULE & FRIED – PARFAIT – PECAN (FC,L,SU,H,SJ) 3,4
Vega baja 64 km

THE "NEW" BASQUE CUISINE
ChardS in sticky's green sea sauce * 16
STEMS – LEAVES – COLLAGEN (P,SU)
Orihuela 67 km

UNTRADITIONAL
Our aubergine with black and creamy pepper sauce 15
BLACK PEPPER – CLASSIC PEPPER – POTATOES (GL,L,A,SJ,SU)
Alcoy 32 km

Sea animals - Fisk

FISH MARKET
Our fish of the day 25
We change them depending on the sea's conditions (Ask about allergens).
Mediterranean Ø km

BACALAO
Cod with cauliflowers 22
SLOW-COOKED - TOFFE - VINEGAR MARINADE (P,L,SU)
Norway 3100 km

GENTLY SAUTÉED
Boat-caught squid "a la brutesca" 25
GRILLED – FRIED – ONIONS (MO,P,G,SU) 1
Mediterranean Ø km

Land animals - Kött

YOUNG CHICKEN LUXURY
Roasted "Picantón"for finger-licking 25
HERBS – JUS – POTATOES (A,SU)
Murcia 70 km

CHILDHOOD
Köttbullar, their sauce and sides 22
MEATBALLS - GRÄDDSÅS - PURÉE (G,L,SU)
Galicia 950 km

LANDSCAPE
"Forests aren't meant to be exploited, but cared for," said the duck. 22
MULARD - FRUITS AND NUTS – BOLETUS (FC,SU) 2,4
Delta del Ebro 380 km

FIRE AND BONE
Carved "Côtelette" with Café de Paris Butter sauce (500g) 35
BEEF – HERBS – SPROUTS (L,A,SJ,SU,M,P) 2
Galicia 950 km

ABREVIATURA PARA LOS ALÉRGENOS

Gluten - G | Crustaceans - CR | Molluscs - MO | Eggs - H | Fish - P | Peanuts - CA | Soy - SJ | Dairy / Milk - L | Tree nuts - FC | Celery - A | Mustard - M | Sesame - S | Sulphites - SU | Lupin - AL |

1 Suitable for gluten-free | 2 Suitable for dairy-free | 3 Suitable for egg-free | 4 Suitable for nut-free | *Suitable for vegetarians

Consumers are informed that fish products affected by Royal Decree 1420/2006 of 1 December (Prevention of Anisakis parasitosis), served in this establishment, have been frozen under the conditions established therein.

Those who are always there beside us - Tackar

Thanks to:

Pedro and Cristian, who supply us with their products from the sea.
Ricardo, Gastón and Marcelo for those carefully selected meats – lambs, veal and pigs raised with care and sustainability.
Rosa, for looking after that unique little grocery shop.
Enrique and his Mediterranean salazones from the Mar Menor.
Juan Fran, who brings us the freshest vegetables in the province.
Maribel, for making our snails run.
Samu, who tends our olive trees to bring the best olive oil in the world.
Julio and his happy organic eggs.
Manolo, and his potato chips from his churrería, barely a few days from the fryer.
Gloria and Julián for bringing Sweden to our tables.
Jose Montejano, friend and the genius who runs the pastry station.
Rubén Alvarez, the ice-cream magician of this country.
Of course Nuria, for being so brave and leading all our communication.
Isra, Quique and Pedro from Isla de Crea for making Borg your restaurant.
Marie, for decorating this as if it were your home.
Abner, without whom (and without Vero) this would not look so beautiful and well cared for.
Eric and Ulises, future heirs and exceptional children.
Uma, for bringing light, joy and colour into our lives.

And to you, guest, for choosing our home. We hope you enjoy it very much – that would make us truly happy.

Thanks to all of you, this project is as much yours as it is ours.