

DESSERTS

CHEESECAKE WITH RED BERRIES AND RASPBERRY ICE-CREAM	6€
CHOCOLATE AND WALNUT BROWNIE WITH VANILLA ICE-CREAM	6€
BANOFFEE PIE IN COOKIE TULIP WITH MINT ICE-CREAM AND BANANA CRISP	6€
CHOCOLATE PETIT GÂTEAU WITH TANGERINE ICE-CREAM AND HIBISCUS FLOWER	6€
COCONUT PANNA COTTA WITH MANGO COULIS AND VIOLET ICE-CREAM	6€
TANGERINE SORBET WITH CAVA	5.5€
LEMON SORBET WITH CAVA	5.5€
WALNUT AND APPLE TART WITH WALNUT AND HONEY ICE-CREAM	6€

CARTA RESTAURANTE

APPETIZERS

IBERIAN HAM WITH TOMATO BREAD	19€
BEEF SIRLOIN STEAK TARTAR, MUSTARD EMULSION AND MANCHEGO CHEESE ICE CREAM	19€
LARDED TUNA STUFFED WITH IBERIAN CHORIZO* AND CAPERS IN RED LARD AND SPICES	16€
* Pork sausage	
DUCK FOIE GRAS INGOTS WITH CARAMELIZED ONIONS AND WALNUTS	18€
SHRIMP CARPACCIO WITH DUCK FOIE GRAS SHAVINGS AND TANGERINE VINAIGRETTE	13€
IBERIAN PRESA* CARPACCIO, PUMPKIN SEEDS AND TRUFFLE OIL	12€
*Shoulder cut	
"COVERED" EGGS (potatoes, eggs and iberian ham)	15€
CARBONERÍA MUSHROOMS	12€
CHORIZO CRIOLLO* AND MORCILLA SERRANA** MIX	7€
* Beef and pork fresh sausage	
** Black pudding	
GRILLED OCTOPUS WITH PARMENTIER, EGG YOLK AND TRUFFLE OIL	16€
GRILLED PROVOLETA* WITH CHILI POWDER	12€
*Grilled provolone cheese	
ASSORTED BRUSCHETTA PLATTER FROM THE BAR	10€
ASSORTED CROQUETTES	10€

SALADS

CARBONERÍA (MIXED GREENS, CORN, WHITE ASPARAGUS, CARROTS, BLACK OLIVES, WALNUTS, CHERRY TOMATOES, MELVA* AND HONEY VINAIGRETTE)	9€
* Frigate mackerel fillets in olive oil.	
CABRALES CHEESE* WARM SALAD (MIXED GREENS, BACON, PINE NUTS, FRIED CHERRY TOMATOES, RAISINS AND CRISPY FRIED ONION)	11€
*Blue cheese	
CAESAR SALAD (MIXED GREENS, FRIED CHICKEN, PARMESAN CHEESE, BLACK OLIVES, BREAD CROÛTONS AND ANCHOVIES)	11€



SCRAMBLES

OXTAIL AND POTATO SCRAMBLE IN A BROWN LOAF	12€
SCRAMBLED POTATOES WITH RED WINE CHISTORRA AND FRIED PADRÓN PEPPERS	9.5€
*SPICY PORK SAUSAGE	
SCRAMBLED AUBERGINE, MUSHROOMS AND SHOESTRING POTATOES	10€
SCRAMBLED SNAKELOCKS ANEMONE WITH PRAWNS AND CRISPY NORI SEAWEED	15€

PATTIES

	UNIT
CREOLE	2.5€
BACON & DATES & WALNUTS & CHEESE	2.5€
CHICKEN & VEGETABLES	2.5€
VEGETABLES	2.5€
ROQUEFORT CHEESE* & ONION	2.5€
SPICY CHORIZO* & ONION & CHEDDAR CHEESE	2.5€
* Spicy pork sausage	

FISH

GRILLED SALMON LOIN WITH VEGETABLE TERIYAKI STIR-FRY, SOY AND KATSUOBUSHI MAYONNAISE	17.5€
FRIED COD LOIN IN VIRGIN OLIVE OIL WITH NEAPOLITAN SAUCE	17.5€
ANGLER MARINIÈRE WITH CLAMS, PRAWNS AND SAUTEED POTATO SLICES	17.5€

GRILL

BEEF

ARGENTINE ANGUS BEEF FORE RIB (400 gr. Approx.)	25€
ARGENTINE ANGUS BEEF TENDERLOIN (300 gr. Approx.)	19€
ANGUS BLACK USA BEEF PRESA* (300 gr. Approx.)	24€
RETINTA BEEF RIB EYE (400 gr. Approx.)	25€
RETINTA BEEF SIRLOIN (250 gr. Approx.)	26€
PREMIUM HOLSTEIN FRIESIANS BEEF TENDERLOIN (300 gr. Approx.)	21€
40 DAYS AGED PREMIUM HOLSTEIN FRIESIANS T-BONE STEAK	57€/KG
AGED SIMMENTAL BEEF TENDERLOIN (300 gr. Approx.)	21€

PORK

IBERIAN PORK SIRLOIN (300 gr. Approx.)	16€
IBERIAN PORK SECRETO* (250 gr. Approx.)	16€
IBERIAN PORK PRESA* WITH PEDRO XIMÉNEZ REDUCTION SAUCE (300 gr. Approx.)	18€
IBERIAN PORK SIRLOIN SKEWER WITH VEGETABLES	16€

LAMB

FRENCH RACK (350 gr. Approx.)	26€
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POULTRY

GRILLED DUCK BREAST WITH RED BERRIES JAM	17€
GRILLED CHICKEN BREAST	11€
SAUCES (CHIMICHURRI, PEPPERCORN, MOJO PICÓN, ROQUEFORT, MUSTARD)	1€

