



# CARMEN CARMEN

MARKET CUISINE

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## SALADS - CLASSICS

<b>CARMEN CARMEN SALAD</b> 🌿 🍷 🍷 🍷	15.50
mixed greens, Raf tomato, apple, goat cheese, croutons, nut vinaigrette	
<b>TWO-TEXTURE TOMATO SALAD</b> 🍷	16.00
tomato mousse, Kumato wedges, tuna belly, chive oil, volcanic salt	
<b>BURRATA SALAD</b> 🍷 🍷	17.00
organic tomato slices, burrata, basil ice cream, tapenade, nut pesto	
<b>WARM PICKLED PARTRIDGE SALAD</b> 🍷	17.50
lamb's lettuce, quinoa, cherry tomatoes, orange	

## TO SAHARE

<b>100% ACORN-FED IBERIAN HAM D.O.P. LOS PEDROCHES (100 G)</b> 🌿	27.00
<b>ASSORTED AGED SHEEP CHEESES</b> 🌿 🍷 🍷	18.00
<b>BLUEFIN TUNA CARPACCIO</b> 🍷 🍷	18.50
spiced tomato sauce, chive oil, volcanic salt	
<b>RED PRAWN CARPACCIO</b> 🍷 🍷	17.50
citrus oil, tropical fruit, lime pearls, olive oil	
<b>BLUEFIN TUNA TARTARE</b> 🍷 🌿 🍷	19.00
capers, shallot, olive oil, soy, wasabi mayo, wakame	

## OUR CLASSICS

<b>CANDIED ARTICHOKEs</b> 🍷	17.00
Iberian ham powder, Manchego cheese shavings and chive oil	
<b>TEMPURA PRAWNS</b> 🍷 🌿 🍷	17.50
kimchi mayo, salmon roe	
<b>CRISPY CHICKEN</b> 🍷 🌿	17.00
soy, honey, cornflakes	
<b>PRAWN CROQUETTES (6 PCS)</b> 🌿 🍷 🍷 🍷	18.00
<b>STEW AND CRACKLING CROQUETTES (6 PCS)</b> 🌿 🍷 🍷	17.00

## STARTERS

<b>FOIE MICUIT TERRINE</b> 🌿 🍷	18.00
with orange and quince marmalade	
<b>PRAWNS 'AL PIL PIL'</b> 🍷 🌿	18.50
king prawn stew, confit potatoes, and garlic chips	
<b>CLAMS IN TXACOLÍ WINE</b> with dehydrated garlic 🍷 🍷	22.50
<b>GRILLED OCTOPUS</b> with potato and avocado 🍷	35.00
<b>'CARMEN CARMEN' BROKEN EGGS</b> 🍷 🍷	18.00
potatoes, eggs, baby eels, and paprika	
<b>EGGS WITH SORIA PORK CRACKLINGS</b> 🍷 🌿	18.50
potatoes, eggs, cracklings, padrón peppers	
<b>CREAMY RICE OF THE DAY (according to market)</b>	19.00

## TOASTS - BURGERS

<b>CARMEN CARMEN TOAST</b> 🌾	10.00
omato mousse, Iberian ham, olive oil	
<b>CANTABRIAN ANCHOVY TOAST</b> 🌾 🍷 🔄	11.00
spiced cream cheese, sundried tomato	
<b>MATURE BEEF BURGER</b> 🍷 🔄	14.00
brioche bun, caramelized bacon, pickles, cheddar cream	

## VEGAN - VEGETARIAN

<b>CARMEN CARMEN VEGAN BURGER</b> 🌾 🌱	12.00
lentils, carrot, guacamole, mushrooms, tomato, mustard & ketchup	
<b>VEGAN CROQUETTES</b> 🌾 🌱	12.50
spinach and nuts	
<b>TOMATO, AVOCADO &amp; TROPICAL FRUIT TARTARE</b> 🌾	15.00
pickles, shallot, kimchi sauce	
<b>GRILLED MARINATED VEGETABLES</b> 🍷 🔄 🌱	18.00
mushrooms, asparagus, zucchini, eggplant, peppers, onion, basil-nut sauce	

## FISH

<b>BABY SQUID</b> 🌱	19.00
with wok vegetables	
<b>BLUEFIN TUNA TATAKI</b> 🍷 🌱	19.00
seaweed, ginger, soy, sesame, aioli	
<b>MEAGRE FILLETS</b> 🍷 🔄 🌱	19.90
vegetable skewer, piquillo sauce, aioli, chive oil	

## MEAT

<b>VENISON ESCALOPES</b> 🍷	19.50
with pickled red cabbage	
<b>IBERIAN PORK 'ABANICO'</b> 🍷	19.00
with Pedro Ximénez reduction	
<b>SLOW-COOKED BEEF CHEEKS</b> 🍷 🍷	21.50
with purple potato purée	
<b>BEEF MEDALLION (300 G APPROX.)</b> 🍷	29,50
pineapple, foie, caramelized onion	
<b>AGED BEEF RIBEYE (500 G APPROX.)</b> 🌱 🌾	29.00
fries, mustard, padrón peppers	

## DESSERT

<b>CARMEN CARMEN CREAMY CHEESECAKE</b> 🌾 🍷 🍷	
<b>WARM DARK CHOCOLATE COULANT</b> 🌾 🍷 🍷	
<b>CLASSIC 'CARMEN CARMEN' FRENCH TOAST</b> 🌾 🍷 🍷	7.50
with milk ice cream	
<b>CARAMELIZED BRIOCHE FRENCH TOAST</b> 🌾 🍷 🍷	
with coconut soup	
<b>BAILEYS CAKE</b> 🌾 🍷 🍷 🍷	
<b>WHITE CHOCOLATE DELIGHT</b> 🌾 🍷 🍷 🍷	
with red fruit coulis	

\* price includes vat



Fish intended to be eaten raw or undercooked is previously frozen according to Spanish Royal Decree 1420/2006. Allergen information available upon request (EU Regulation 1169/2011). Bread service €1.50 / Gluten-free bread service €2.00 / Takeaway container €1.00. Terrace service +10%. Prices include 10% VAT.