

## CARTA LA CARMELA

JUNE 2018

### CHOP THINGS

TABLE OF CHEESES OF THE MEDIUMS WITH BREAD AND TOMATO .....	12,00
OUR SHRIMP SALAD WITH ITS PICKLES .....	9.80
ROASTED PEPPERS WITH CANTABRIAN ANCHOVIES .....	9.00
CORLOS DE LA CASA WITH OR WITHOUT CHICKPEAS .....	9,60
SOLDIERS OF PAVIA WITH THEIR TARTAR OF BASIL .....	12.50
BROKEN EGGS WITH CHISTORRA .....	9,60
BROKEN EGGS WITH FOIE GRAS AND MASHED POTATOES WITH TRUFFLE OIL ...	12.00

### FIRST AND SALADS

OUR COLD CREAM .....	5,30
THE HOT SPOON DISH .....	5,50
GOAT CURL SALAD THE GRIDDLE, WITH MIX OF GREENS, RAISINS, NUTS AND SEASONINGS OF LAVENDER AROMAS ...	9,60
SALAD OF MARINATED COD AND TAPENADE DRESSING .....	9,60
TOMATO SALAD, ARUGULA, LAMB'S LETTUCE, SPINACH, MACERATED CHEESE AND TOASTED PINE NUTS WITH TRUFFLE OIL DRESSING .....	9.00
FOIE MICUIT WITH THREE FLAVORS: NATURAL, GINGER AND FIG AND ORANGE WITH APPLE IN TWO TEXTURES .....	14,30
PUFF PASTRY WITH VEGETABLES AND FOIE AND THEIR PORT SAUCE .....	12.00

### RICE AND PASTA

PASTA IN WHITE WITH CHILLI PEPPER, WITH THE AROMA OF TRUFFLE AND FOIE .....	11,20
MUSHROOM AND FOIE GRAS RISOTTO .....	13.50

### FISH

COD ROMESCU AND ITS BULBS GARNISH .....	15,80
COD IN PIPERRADA AND ITS GARNISH .....	15.80
COD WITH CHUTNEY SAUCE ON RICE BED .....	15.80
OUR FISH OF THE DAY (ASK FOR IT) .....	15.80

## MEATS

DUCK MAGRET WITH ITS SAUCE OF PLUMS AND RED WINE .....	15,30
DUCK MAGRET WITH FRESH FOIE AND PORTO SAUCE .....	19.70
IBERIAN PORK CHEEK IN ITS JUICE AND GARNISHING VEGETABLES AND POTATOES .....	15,80
PIG KNUCKLE .....	14,90
EUROPEAN BEEF ENTRECOTE GRILLED 400 GRS .....	19,00
CARAJACAS OF OURS .....	9.90

## DESSERTS

BLACK CHOCOLATE COULAND WITH ICE CREAM .....	4.90
OUR CHOCOLATE MOUSSE WITH CARDAMOM CHANTILLY .....	4.30
GOFIO MOUSSE ON ITS ROCKS AND COLD SCALLOP .....	4,30
BISCUIT OF FIGS AND GINGER .....	4.30
CUSTARD WITH LIME AND CURRY MERENGUE .....	4,30

IGIC (TAXES) INCLUDED

**IN OUR MENU WE TRY TO USE ZERO KILOMETER AND ECOLOGICAL PRODUCTS.**