



We believe that gastronomy and leisure are necessary for emotional well-being. Our intention is that in this little while that we share together you forget your problems and live a different night. We hope you enjoy it as much as we did creating this space.

Without further ado... Let the show begin.

Welcome to **MALDITO CARNAVAL.**

Jose C.N.

# One Cocktail Baby?

## **CARA DE MONO**

Vodka, peach liqueur, vanilla liqueur, lemon juice, mango puree ..... 9.90€

## **PRICIPESA**

Aged rum, melon liqueur, lemon juice, mango puree, passion fruit .....9.90€

## **LA TRIBU**

White rum, mint, lime and strawberry cream .....9.90€

## **LA MÁSCARA**

Tequila, lemon, orange liqueur and passion fruit puree .....9.90€

## **NINJA MALVADO**

Roku gin, tequila, green applesauce, lemon juice and pineapple juice .....9.90€

## **TORTURA**

Mango gin, lemon, apple juice, spicy syrup .....9.90€

## **MEZCALITA**

Mezcal, lemon juice, triple sec, pineapple juice and falermo syrup .....9.90€

## **ROJO CORAZÓN**

Smoked rum, sour strawberry bubblegum puree, lime juice and spicy mango syrup .....9.90€



## **BOLA 8**

Mango puree, Vodka, lime juice, pear cream, liqueur melon and spicy ginger beer. .... 13.90€



## **DULCE TORTUGA**

Vodka, bubblegum syrup, juice blueberries, raspberry puree and sprite ..... 13.90€



## **EL COCO ESCONDIDO**

Family edition white areucas rum, coconut cream, pineapple juice, dehydrated orange peel and burnt cinnamon ..... 16.90€



## **MALDITO SELVÁTICO**

Jack Daniels Fire, Papaya puree, Lime, macadamia nut ..... 16.90€



## **MALDITO CARNAVAL**

Vodka Roberto Cavali, vanilla liqueur, pear puree, ginger beer, lemon juice and pepper .....19.00€



# CANALLA

## our food with the hands

### LUST

#### Smoked Croquettes - Wagyu Beef Jerky

torched to finish.....6 pcs €14.90

### SLOTH

#### Criolla Empanadilla Stuffed

Filled with beef, served with spicy chili .....1 unit €5.50

### GLUTTONY

**Street Burger** .....€15.90

Shredded beef, lots of cheese, mustard with a hint of smoked honey and acorn-fed Iberian ham fat

**Fancy Burger** .....€15.90

Selected beef, melted cheese, arugula, caramelized onion, Iberian ham, and chipotle mayo

**Canarian Burger** ..... €15.90

Selected beef, herreño cheese, quince jelly, roasted peppers, and Canarian mojo sauce

### WRATH

**Mini Burgers** ..... €16.90

1. Rabiosa: with melted cheese, Japanese BBQ sauce, crispy Iberian pork

2. Maleficent: with caramelized onion, goat cheese and Pedro Ximénez sauce

3. Wild: with cheese cream, chipotle mayo, baby greens

### ENVY

#### Tacos

1. Señorito: aged steak tartare and parmesan shavings ..... 1 unit €9.90

2. Princesa: tempura prawns and sautéed vegetables..... 1 unit €6.50

3. Street food: Corn tortilla, with low-temperature beef tenderloin with cream cheese,  
crispy onion and coriander ..... 1 unit €6.50

### GREED

**Gourmet Pizza**..... €18.90

Acorn-fed Iberian ham, fresh burrata, melted cheese, cherry tomatoes, arugula, and yogurt sauce

**Cursed Queen Pizza** .....€15.90

With spicy pepperoni and tons of cheese

**Pirate Pizza** ..... €16.90

With king prawns, tuna, and onion

### PRIDE

✓ **Toasted Butter Brioche**, with burrata, dried tomato, crispy onion, and arugula .....€13.90

**Black Brioche with Iberian Pork** Slow-cooked Iberian pork, guacamole, cheddar cheese,  
and chutney sauce ..... €14.90




## COLD STARTERS

**HUMUS** with olive oil, dried tomato and pistachios..... €11.90  

**GUACAMOLE** with pico de gallo and cheedar cheese cream... €13.90  

**ASPARAGUS SALAD FROM NAVARRA** with slices of northern albacore, avocado, cherry tomatoes and roasted red pepper..... €14.90  

**SMOKED BURRATA** with homemade peach jam, crunchy Iberian pork, ground pistachios..... €16.90  

**GALICIAN BLONDE COW CARPACCIO** with parmesan cheese, arugula, and mayonnaise truffle ..... €16.90 

**MATURED MEAT TARTAR** with ember oil..... €25.00 

**IBERIAN HAM** 100% acorn José Cruz..... €25.00 

**WAGYU CINEMA** ..... €27.00

**MIX TAPAS** ..... €26.00  
100% acorn-fed Iberian ham, Iberian loin, Iberian chorizo, chorizo sausage, salchichón, local cheese and Antequera olives.

## HOT STARTERS

**EGGPLANT CHIP** with cane honey ..... €10.90 

**CHICKEN TEARS** with sweet and sour passion fruit sauce ..... €13.90


**CHICKEN AND VEGETABLE GYOZAS** with a sweet teriyaki sauce ..... 6pcs 13.90€

**FRIED CHEESE BALLS**..... €11.90 

**GRILLED HERREÑO CHEESE** with flower honey and smoked nuts ..... €13.50 

**WAGYU MEAT CROQUETTES** with roasted pepper jam..... 6pcs €12.90

**BOLETUS CROQUETTES** with toasted garlic aioli..... 6pcs €12.90 

**BROKEN EGG NEST** with acorn-fed Iberian ham and truffle mayonnaise ..... €16.90 

**SUSHI IN TEMPURA WITH CRISPY CHICKEN** caramelized onion and avocado..... 8 pcs €15.50

## SEAFOOD STARTERS

### ANCHOVIES

in vinegar with pickled onions..... €11.90

### CRISPY PRAWNS

with Kentucky mayonnaise..... €14.50

**SANTOÑA ANCHOVIES**..... €24.00

### CEVICHE

of prawns with avocado, oil, onion,  
coriander and miso sauce ..... €19.90

### RED PRAWN CARPACCIO

with smoked mayonnaise and citrus  
orange and honey dressing ..... €18.90

**SHRIMP SALAD**..... €12.90

### YELLOW PRAWNS

with garlic ..... €15.90

### SUSHI IN TEMPURA WITH SMOKED SALMON

with cream cheese and avocado..... 8 pcs €15.50

### SCALLOPS (ZAMBURIÑAS)

with kimchi sauce and lime zest..... 6 pcs €17.90

### RAZOR CLAMS

sautéed with garlic and white wine..... 8 pcs €17.90

## MAIN COURSES

All our dishes are served with garnish

### SACOTINI RICOTTA CHEESE

and pear in sauce Gorgonzola ..... €16.90

### BLACK SPAGHETTI CARBONARA

with fresh cream, guanciale, sautéed onions,  
and Parmesan cheese ..... €16.90

### NOODLES

truffles with cream ..... €18.90

### SUPER CREAMY LASAGNA

with spicy sauce and crispy ham acorn ..... €18.90

**FRIED OCTOPUS REJO** ..... €18.90

### BAKED NORWEGIAN SALMON

with orange, honey and lemon vinaigrette..... €18.90

### RED TUNA LOIN

in soy and teriyaki sauce..... €18.90

### BLACK RICE

with Saharan squid and fried octopus  
and prawns in tempura..... €55.00

*For 2 people · Eat in a paella pan at the table*

### SEÑORET PAELLA

with small scallops, prawns, and  
Iberian acorn secret ..... €70.00

*For 2 people · Eat in a paella pan at the table*

**STROGANOFF SIRLOIN**..... €19.90

### IBERIAN SIRLOIN

flambéed with Pedro Ximénez reduction  
and caramelized onion ..... €19.90

### IBERIAN RIBS

at low temperature in barbecue sauce  
Japanese with crispy Iberian ..... €19.90

### IBERIAN KNUCKLE

in its juice at low temperature ..... €21.90

### IBERIAN ACORN SECRET

with mango and pineapple chutney ..... €20.50

**ENTRECOT BLACK ANGUS**..... €23.00

**STEAK**..... €21.00

with roasted peanut sauce

### BEEF TENDERLOIN

national meat ..... €24.00

### AGED STEAK 600GR

with tamarind sauce ..... €58.00

## TASTE ME! I WILL MAKE YOU FEEL SPECIAL... SINCERELY THE DESSERT

**COFFEE MAKER:** Rich and creamy tiramisu ..... €9.90

**DAMN COOKIE:** Baked covered in crunchy chocolate  
and pecan vanilla ice cream ..... €9.90

**CHEESE TRAP:** Popcorn Cheesecake with Vanilla Ice Cream ..... €9.90

**POLVITO OF GODS:** Uruguayan powder cream with lemon sorbet and  
white chocolate ice cream ..... €9.90

**DEATH BY CHOCOLATE:** Creamy chocolate cake  
with dark chocolate ice cream and chocolate and coconut textures ..... €9.90

**ASHTRAY:** Dulce de leche and cookie cigars with almond ice cream ..... €9.90


**TROMPE L'OEIL:** French toast in the form of a hamburger with ice cream  
salted caramel and white chocolate served with Red berry ketchup  
*(dessert recommended for 2 people)* ..... € 13.90



We recommend accompanying the dessert with our sweet winter wine..... 6.90€ 




## RIBERA DEL DUERO

**CARMELO RODERO** young fruity wine with essence of tempranillo in height, without barrel aging.. €26.00 / €6.00 

**SEMELE** aromas of black fruit, plums, cold notes mineral, in the mouth, round with sweet tannins polished ..... €29.00

**PAGO DE FUENTECOJO** get an elegant wine with touches minerals, structured and powerful ..... €32.00

**TRASLASCUESTAS CRIANZA** a wine with a tannin tall, with aromas of red fruit and lots of barrel flavor ..... €30.00 / €8.00 

**MONTEBACO CARA NORTE** very defined fruit notes fresh black wine with hints of blueberries and blackberries..... €38.00

**CARMELO RODERO CRIANZA** (*Tempranillo, Cabernet Sauvignon*) Red and black fruit predominates in this wine aged for 15 months in French wood ..... €40.00

**CARMELO RODERO 9 MONTHS** (*100% Tempranillo*) Exceptional single-varietal Tempranillo ..... €29.00

**PAGO DE CARRAOVEJAS** nuances accompany to the fruit in a preparation marked by its elegance, intensity and structure ..... €65.00

**VALCAVADO DE TRASLASCUESTAS** fruit nuances fresh and controlled acidity round in the mouth ..... €70.00

**PAGO DE VALTARREÑA** (*Tempranillo*) ripe fruit, volume and eternal elegance ..... €85.00

**VENDIMIA SELECTED** (*100% Tempranillo*) ..... €36.00

**ACÓN** (*100% Tempranillo*) ripe fruit, volume and eternal elegance ..... €28.00

**MELOSO ROBLE** (*100% Tempranillo*) The wine of lovers..... €25.00

**BOSQUE DE MATASNO E.D LIMITADA FINO** tasty and rich, with toasted notes present but not intense, with aromas of coconut, vanilla and some clove..... €75.00

**PSI** in the mouth is an intense and juicy wine, red fruits like strawberries and raspberries are the protagonists, although we find some spicy notes..... € 85.00

**PÍCARO DE ÁGUILA** Aromas and delicate flavor of subtle strawberries blueberries and flowers..... €65.00

**CARMELO RODERO TSM** (*Tempranillo, Cabernet Sauvignon, Merlot*) Will not leave lovers indifferent from La Ribera del Duero..... €90.00

**DOMINIO DEL ÁGUILA RESERVA** is fruity in the mouth, enveloping and well balanced. A wine with acidity integrated and velvety tannins..... €105.00

**EL ANEJON** The floral aromas reflect the richness that hides the plot from which it is born. Harmony on the nose, silkiness, elegance and long palate. Made only in exceptional vintages ..... €135.00

**CUESTA LAS LIEBRES** cherry red color with nuances purples. On the nose it expresses fruity aromas in harmony with notes derived from aging. A broad wine in nuances..... €220.00

**FLOR DE PINGUS** aromas of very ripe fruit, both red like black, with floral tones. Later aromas flow aged, toasted, balsamic and eucalyptus..... €260.00


**PINGUS BLACK FRUIT AND PLUMS** with memories of Red fruits. In the mouth Pingus is very tasty, with a great concentration of fruit ..... €1.800,00



*Life is too short  
how to drink bad wines*



## RIOJA

**FERNÁNDEZ DE PIÉROLA CRIANZA** Wine with acidity elevated with ripe fruit and tannins that envelop you the king of La Rioja ..... €26.00 / €5.50 

**VIUDA NEGRA NUNCA JAMÁS** (*Tempranillo*) The essence of Laguardia tempranillo in a bottle. fresh and fruity on the nose, round and sweet on the palate..... €29.00

**SIERRA CANTÁBRICA** The fruity classicism of Tempranillo of the Sonsierra. Fruity and aromatic, elegant and fresh, sweet, velvety tannin, which is complex and balanced ..... €28.00

**LA LOCOMOTORA CRIANZA** Markedly fruity highlighting red fruits and also smoke, toasted and vanilla notes ..... €27.00

**LA MONTESA ÁLVARO PALACIO** ots of fruit, combined with ripe tannins and toasted wood tones looming in the background, with good structure and balanced acidity..... €34.00

**PACO GARCÍA CANTAMILANO** Fresh and jovial Garnachafull of red fruits, cherries, white flowers, leather orange, honey, jelly beans... and a very pleasant body, creamy and complete ..... €38.00

**VITIUM SELECCIÓN FAMILIAR** Elegant with a lot body for wine lovers..... €49.00

**SAN VICENTE** Complex and elegant, perfumed, balsamic, aromatic woods, toasted, roasted, licorice, red fruit and dairy products ..... €75.00

**VIUDA NEGRA EL ARCA DE ASA** 100% Tempranillo, limited bottles.....€45.00

**VIUDA NEGRA LA TACONERA** (*Tempranillo*) Unique and unique at the foot of the Cantabria mountain range, with more than 100 years old, harmonious wine where the terroir can be savor ..... €85.00

**AMANCIO** Notes of ripe fruit, blackberry, cherry, plum, raisins, with traces of minerals, liquor and aromas of toast..... €140.00

**LA NIETA** Aromas of clove and acid fruit with high tannins with a lot of body ..... €180.00

## OTHER PARTS OF THE WORLD




**PARAJE LA ENCINA** (*Wine from the land of Castilla y León*) ONLY 100% Bruñal in the world. Unknown variety with a international profile and infinite potential ..... €28.00

**LAMBRUSCO TINTO** selected, fine and delicate bubble with lots of fruit and medium sugar..... €25.00

**CASTILLO DE MONJARDÍN** El Cerezo Pinot Noir The step in The palate is smooth and elegant with flavors of ripe cherry. In nose highlights toasted aromas such as vanilla spices and cocoa ..... €28.00

**ISABENA CRIANZA** 100% Merlot ..... €26.00

**SANGARIDA PICO TUERTO** D.O. Bierzo (Mencia) Wine coming from 4 vineyards with an ecological philosophy, very old, planted between 1901 and 1910 ..... €42.00

**GRIFO ARIADNA** D.O. Lanzarote A unique, complex wine due to the coupage of both varieties and their aging in oak, red fruits such as cassis, roasted touches of toffee or candy..... €33.00 / €8.00 

**VIÑÁTICO BABOSO NEGRO** D.O. Canary Islands Highlights aromas of violets and black fruits. It is structured and powerfulwith a large mouth weight ..... €48.00

**VALTOSCA** Great aromatic intensity with predominance of Ripe black fruit combined with toasted notes and floral. Slightly mineral and spicy background .. €45.00€

**LAS GRAVAS** is a tasty, fresh, fine wine in the palate, very balanced and elegant..... €79.00



**ALMIREZ** D.O. Toro Aroma of fruit in liquor, plum, aniseed, brandy, roasted, coffee. In the mouth it is crazy, creamy, aromatic, with sweet tannin, of kind passing ..... € 37.00

**CABANELAS** D.O. Bierzo, 100% Mencías ..... € 29.00

**EL PATITO FEO** D.O. Ribeiro, Caiño and Sausón ..... €44.00 / €9.00

**VILLA CORULLÓN** D.O. Bierzo Fruity aromas with a toasted touch of oak, balsamic, mineral and great expression of red fruits in the mouth ..... €65.00

**GRILLO SOMONTANO** The aromas of red fruit stand out ripe or spices such as black pepper and roasted from the French barrel..... €55.00

**LES TERRASSES** D.O. priorat Balsamic, spicy notes, ranging from vanilla to tobacco and ripe fruit, on the palate It appears very well structured, tasty, with fruit fresh and a slight acidity ..... €70.00

## ROSÉS

**ROMANCE PROVENZA** Very aromatic with memories of peach and strawberry. On the nose it is exquisite, floral. and intense..... €30.00

**INSPIRACIÓN PROVENZA** Delicate cherry notes, blueberries and pomegranate, combined with notes of red fruit sour like fresh strawberry ..... €35.00

**PRADO DE LAS ALMAS** (*Tempranillo*) A rosé gastronomic, subtly floral on the nose and elegant, long and persistent in the mouth..... €29.00 / €6.00

## WHITES

**FYA SEMI DULCE** Wine with candy flavor and addictive ..... €26.00 / €5.50

**SINNER VERDEJO AUTÉNTICO** lots of fruit and controlled acidity ..... €27.00

**CORCOJO** Verdejo controlled acidity and aromas with fresh fruit ..... €28.00 / €5.50

**FERNÁNDEZ DE PIEROLA** (*Tempranillo white*) Delicate and smooth controlled acidity and ripe fruit ..... €25.00 / €5.50

**GRIFO LANZAROTE** on Lías Deep, ripe, balsamic, reminiscent of roses, orange blossom, eucalyptus, lightly toasted ..... €36.00€ / €8.00

**QUINTALUNA** V.T. Castilla y León The aromas of Ripe fruit and fine lees. In the mouth it is balanced, fresh, round, tasty and with good acidity..... €27.00

**TRENZADO** D.O. Valle de la Oratava With aromas of white fruit, citrus notes and smoky touches. In the mouth it is vibrant, rich and seductive..... €31.00

**CASTILLO DE MONJARDÍN** Barrel Sel. Complex aromas of vanilla, toasted butter and spices in your bouquet. In mouth It is soft and spacious, of great elegance..... €28.00

**FENOMENAL FLORES** freshly cut with notes of ripe white fruit and melon. In the mouth it is mineral, refreshing and fresh. .... €28.00

**VILLA WOLF PINOT** Dry and full-bodied gray, with fresh fruit without crust and crispy texture..... €29.00

**V MALCORTA VERDEJO** Verdejo clone recovered in exclusive by Javier Sanz, Subtle, elegant and gastronomic ..... €40.00

**LALUME** D.O. Ribeiro Aromas of white fruits, pear, apple, peach. Florals, acacia, myrtle, chamomile and light nuances balsamic, mint and peppermint ..... €40.00

**JAVIER SANZ VITICULTURIST** Colección Sauvignon Blanc D.O. Tropical fruits like mango or guava, herbal notes, tomato leaf, with a light finish ..... €32.00

**BAGOA DE MIÑO** (*Albariño*) Tear wine! Elegant, intense, persistent and full of sensations ..... €34.00 / €7.00

**A COROA** Godello Bold, mature and lush aromas of peach and mango leading to a smooth palate, delicious and meaty..... €27.00

**EL PATITO FEO** (*Treixadura*) The freshness and liveliness in the maximum expression, fermented in barrel ..... €34.00

**ISABENA** (*Chardonnay*) D.O. Somontano 100% Ripe fresh fruit ..... €34.00

**LAS LEVANTADAS** D.O. Rioja, (*viura, malvasia and white tempranillo*)..... €34.00

**O SANTO DO MAR** D.O Rías Baixas Direct white,  
with very good acidity. Tasty and stands out for its  
electric minerality ..... €90.00

**PAZO SEÑORANS** Selection of Albariño Vintage,  
smooth, subtle and delicate. A wine that leaves no one  
indifferent, peach, apricot and mango fruits..... €100.0

## OUR SELECTION OF MAGNUM SIZE WINES

LIMITED BOTTLES,  
ASK FOR AVAILABILITY



## TINTO MAGNUM



### FERNÁNDEZ DE PIEROLA

D.O. Rioja Crianza ..... €55.00

### CRAPULA

D.O. Jumilla ..... €59.00

### CARMELO RODERO 9 MESES

D.O. Ribera del Duero ..... €60.00

### TRASLASCUESTAS

Crianza D.O. Ribera del Duero ..... €65.00

### VALCAVADO DE TRASLASCUESTAS

D.O. Ribera del Duero ..... €138.00

### PAGO DE CARROAVEJAS

D.O. Ribera del Duero ..... €140.00

## MAGNUM WHITE



**JAVIER SANZ** (verdejo) The expression  
purest from Pa Verdejo de la Seca

come true ..... €56.00

**LAXAS ALBARIÑO** varietal wine,

fruity floral and balanced ..... €58.00

**GODELLO** ..... €63.00

## CAVA AND SPARKLING



**PIEROLA** high quality brut white ..... €30.00 ..... €6.00

**LAXA ALBARIÑO** fine brut, citrus

and refreshing ..... €34.00

**ARS COLLECTA BLANC DE NOIRS**

Brut reserva ..... €40.00

**ARS COLLECTA GRAND ROSE**

Brut reserva ..... €45.00 .... €12.00

**ARS COLLECTA JOSEP RAVENTOS**

Brut gran reserva ..... €60.00

## CHAMPAGNE



**LA PITANCERIE EXTRA BRUT** ..... €90.00 .... €15.00

**MOET CHANDON ROSE** ..... €120.00

**G.H MUMM** ..... €120.00

**BOLLINGER BRUT** ..... €120.00

**BOLLINGER BRUT ROSE** ..... €120.00

**ROEDERER CRISTAL** ..... €400.00

Savor every drink  
as if it were the last..