

ENGLISH



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€

ELEFANTE CON ALAS

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€



(CON HUMO)

MALDITO CARNAVAL

Vodka, vanilla liqueur, pear puree, ginger beer, lemon juice, touch of pepper 13.90€



(CON HUMO)

BOLA 8

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



(CON HUMO)

DULCE TORTUGA

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



(CON HUMO)

EL COCO ESCONDIDO

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



(CON HUMO)

CORAZÓN EN LLAMAS

Smoked rum, sour strawberry bubblegum puree, lime juice and spicy mango syrup 19.00€



(CON HUMO)

MALDITO SELVÁTICO

Jack Daniels Fire, Papaya puree, Lime, macadamia nut 19.00€





CANALLA

LUST

Smoked Wagyu Jerky Croquettes

burned with a blowtorch 6 unit €12.50

SLOTH

Creole Empanadilla Stuffed

with beef, accompanied by spicy chili 1 unit €5.50

GLUTTONY

Street Burger €14.90

Shredded beef, lots of cheese, roasted red peppers, mustard with a light touch of smoked honey and acorn-fed Iberian ham fat

Posh Burger €15.90

Selected beef, gratin cheese, arugula, caramelized onion, Iberian ham and chipotle mayonnaise

WRATH

Mini Burgers €14.90

1. Rabiosa: with gratin cheese, Japanese barbecue sauce and crispy Iberian pork
2. Maleficent: with caramelized onion, goat cheese and Pedro Ximénez sauce
3. Wild: cream cheese, chipotle mayonnaise and green sprouts

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, low-temperature beef tenderloin with cream cheese, crispy onion and cilantro 1 unit €6.50

GREED

Gourmet pizza €16.90

With acorn-fed Iberian ham, fresh burrata, gratin cheese, cherry tomatoes, arugula and yogurt sauce

Cursed Queen Pizza €13.50

a lot, a lot of cheese

PRIDE

Black and white brioche with Saharan squid, lemon oil and toasted garlic aioli €14.50

④ **Burrata toasted butter brioche**, sundried tomato, crispy onion and arugula €13.90

Black brioche with low temperature Iberian meat, guacamole, cheddar cheese and chutney sauce.... €13.90

COLD STARTERS

HUMUS with olive oil, dried tomato
and pistachios.....€8.50



RUSSIAN SALAD
with slices of tuna belly€9.90



ANCHOVIES
in vinegar.....€9.90



GUACAMOLE
with pico de gallo and cheddar cheese cream.....€9.90



SANTOÑA ANCHOVIES.....€13.00



ASPARAGUS SALAD FROM NAVARRA
with slices of northern albacore, avocado,
cherry tomatoes and roasted red pepper.....€13.50



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



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



RED PRAWN CARPACCIO
with smoked mayonnaise and
citrus orange and honey dressing.....€16.90



MATURED MEAT TARTAR
with ember oil.....€19.90



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



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



WAGYU CINEMA€27.00



MIX TAPAS€24.00
100% acorn-fed Iberian ham, Iberian loin,
Iberian chorizo, chorizo sausage, salchichón,
local cheese and Antequera olives



HOT STARTERS

EGGPLANT CHIP
with cane honey€8.90



CHICKEN TEARS
with sweet and sour passion fruit sauce€9.90

FRIED CHEESE BALLS.....€9.90



GRILLED HERREÑO CHEESE
with flower honey and smoked nuts€11.50



WAGYU MEAT CROQUETTES
with roasted pepper jam.....€11.90

BOLETUS CROQUETTES
with toasted garlic aioli.....€11.90



CRISPY PRAWNS
with Kentucky mayonnaise.....€13.50

YELLOW PRAWNS
with garlic€13.90



NEST OF BROKEN EGGS
with acorn-fed Iberian ham€13.90



SHRIMP OMELETE
fried Andalusian style.....€9.90

SUSHI IN TEMPURA WITH SMOKED SALMON
with cream cheese and avocado.....8 units €14.50

SUSHI IN TEMPURA WITH CRISPY CHICKEN
caramelized onion and avocado.....8 units €14.50

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, bacon and grated parmesan. €16.90

NOODLES

truffles with cream €17.90

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

STROGONOFF SINGLET €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 €19.90

IBERIAN ACORN SECRET

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

ENTRECOT BLACK ANGUS..... €21.00

STEAK..... €21.00

with roasted peanut sauce

BEEF TENDERLOIN

national meat €24.00

AGED STEAK 600GR..... €48.00

TASTE ME! I WILL MAKE YOU FEEL SPECIAL...

SINCERELY THE DESSERT

COFFEE MAKER: Rich and creamy tiramisu..... €8.90

DAMN COOKIE: Baked covered in crunchy chocolate
and pecan vanilla ice cream €8.90

CHEESE TRAP: Creamy cheese cake with pistachios €8.90


POLVITO OF GODS: Uruguayan powder cream with lemon sorbet and
white chocolate ice cream €8.90

DEATH BY CHOCOLATE: With chocolate in textures €9.90

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


TROMPE L'OEIL: Torrija in the form of a hamburger with ice cream
salted caramel and white chocolate served with fried melon garnish
and red fruit jam *(dessert recommended for 2 people)* €13.90

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 29.00€

TRASLASCUESTAS CRIANZA a wine with a tannin tall, with aromas of red fruit and lots of barrel flavor28.00€ / 8.00€ 

MONTEBACO CARA NORTE very defined fruit notes fresh black wine with hints of blueberries and blackberries..... 36.00€

CARMELO RODERO CRIANZA (*Tempranillo, Cabernet Sauvignon*) Red and black fruit predominates in this wine aged for 15 months in French wood 38.00€

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 56.00€

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 80.00€

VENDIMIA SELECTED (*100% Tempranillo*)..... 33.00€

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..... 70.00€

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..... 80.00€

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 125.00€

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..... 210.00€

FLOR DE PINGUS aromas of very ripe fruit, both red like black, with floral tones. Later aromas flow aged, toasted, balsamic and eucalyptus..... 240.00€

PINGUS BLACK FRUIT AND PLUMS with memories of Red fruits. In the mouth Pingus is very tasty, with a great concentration of fruit 1.400,00€



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 25.00€ / 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..... 30.00€

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 70.00€

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 (Mencía) 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 powerful with a large mouth weight 48.00€

CRAPULA CRIANZA (*Monastrel, syrah, petit verdot, cabarnet sauvignon*) Pleasure and harmony for the senses, authentic crapula terroir 29.00€

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 €64.00

ROSÉS

ROMANCE PROVENZA Very aromatic with memories of peach and strawberry. On the nose it is exquisite, floral. and intense..... €27.00

INSPIRACIÓN PROVENZA Delicate cherry notes, blueberries and pomegranate, combined with notes of red fruit sour like fresh strawberry €31.00

PRADO DE LAS ALMAS (*Tempranillo*) A rosé gastronomic, subtly floral on the nose and elegant, long and persistent in the mouth..... €26.00 / €6.00

WHITES

FYA SEMI DULCE Wine with candy flavor and addictive €24.00 / €5.50

SINNER VERDEJO AUTÉNTICO lots of fruit and controlled acidity €25.00

CORCOJO Verdejo controlled acidity and aromas with fresh fruit€26.00 / €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€34.00€ / €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..... €25.00

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..... €28.00

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..... €26.00

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..... €27.00

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 €35.00

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 €28.00 / €7.00

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

SANGARIDA (*Codello*) The freshness and liveliness of sangarida in the maximum expression in this young godello €28.00

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

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

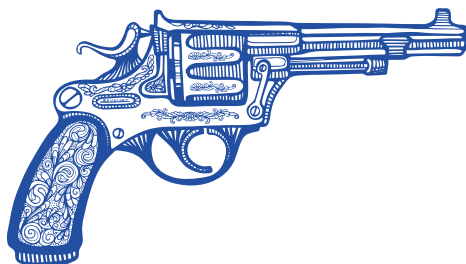
LAS LEVANTADAS D.O. Rioja, (*viura, malvasia and white tempranillo*)..... €34.00

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 €38.00

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..