

The perfect brunch of Carmela begins with a **MIMOSA**.



DRINKS

| | | | | | |
|--|----|------------------------|----|----------------|----|
| ★ MIMOSA <i>Sparkling wine and orange juice.</i> | 6€ | TINTO DE VERANO | 5€ | SANGRÍA | 6€ |
|--|----|------------------------|----|----------------|----|

BOWLS

BORNE SALAD 11€

Lettuce hearts, chicory, mixed greens, confit cherry tomatoes, avocado, seasonal mushrooms, Kalamata olives, red onion, quinoa in orange sherry vinaigrette.

SEASONAL FRUIT BOWL 11€

Served with natural Greek yogurt, bee honey & granola.

★ **PALAU** 13€

Sweet açai, banana, granola, strawberries, mango, kiwi, goji berries & bee honey.

SANDWICHES

CHICKEN BRIOCHE (G) 9€

Shredded chicken in celery and mustard mayonnaise served with vine tomatoes, lettuce hearts, avocado & crispy onion.

PORK CRACKLING SANDWICH (G) 10€

In artisanal French bread, fried sweet potato, creole sauce, rocoto cream & yellow chili.

HUACHO SAUSAGE SANDWICH (H) (G) (S) 10€

In artisanal French bread, scrambled eggs with homemade Huacho sausage & Brie cheese.

EGGS

FRIED EGGS (E) (G) 9€

Served with bacon & toast.

SCRAMBLED EGGS (E) (G) 9€

Served with bacon & toast.

IBERIAN (E) (G) 11€

Soft-boiled eggs served with Iberian ham, baked potatoes, confit cherry tomatoes, arugula & black truffle oil.

HUACHANOS (E) (G) (S) 11€

Scrambled eggs with homemade artisanal pork sausage & toast.

★ **BENEDICTINE** (E) (G) 15€

Poached eggs with hollandaise sauce, smoked salmon, English muffins, greens, roasted potatoes & confit cardoon mushrooms.

TOAST

Made with sourdough bread.

CAPRESE (G) (L) 12€

Gratinated mozzarella cheese, vine tomato sauce, confit cherry tomatoes, artisanal basil pesto & balsamic glaze.

CLASSIC (E) (G) (N) 13€

With avocado, soft-boiled eggs, Iberian ham, black sesame, black truffle oil, and hollandaise sauce.

★ **VEGGIE AVOCADO**

With avocado, AOVE, confit cherry tomatoes, seasonal mushrooms with garlic, quinoa, orange sherry vinaigrette & greens.

SMOKED SALMON (G) (N) (L) 15€

Toasted avocado, dill cream cheese, pickled red onion, cucumber, poppy seeds & organic sprouts.

SWEET PLEASURE

HOTCAKES (G) (L) 8€

Topped with red fruits, caramelized banana, our special picarones honey, whipped cream & red fruit coulis.

★ **FRENCH TOAST** (G) (S) 8€

Mascarpone cheese cream, fig honey & forest fruits.

EXTRAS: All extra ingredients must be accompanied by a main dish.

| | | | | | | | | | |
|-------------|----|------------------------------|----|---------|----|-------|----|---------------|------|
| EGGS (2UNT) | 2€ | GLUTEN-FREE BREAD OR TOASTS. | 2€ | AVOCADO | 3€ | BACON | 3€ | SMOKED SALMON | 3.5€ |
|-------------|----|------------------------------|----|---------|----|-------|----|---------------|------|

**If you have any intolerance, ask the waiter about allergens.

★ THE MOST REQUESTED AND RECOMMENDED BY THE CHEF.

BRUNCH.

Gluten (G) Crustaceans (CR) Egg (E) Fish (P) Peanut (S) Soy (L) Lactose (N) Nuts (C) Celery (M) Mustard (SE) Sesame (SU) Sulphites (LU) Lupins (MO) Molluscs

At Carmela, we recommend
 accompanying your meal with
SANGRÍA or RED/WHITE WINE.

SPECIALTIES

Daily bread & butter service (2€)

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| Beef ossobuco cannelloni, seco sauce, bechamel. | | 16€ |
| Seafood Paella. (minimum 2 people) | | 16€ |
| ★ Iberian pork cheeks, port wine, purple corn & potato parmentier. | (G) (L) | 17€ |
| ★ Creamy rice, prawn bisque baked swordfish & chalaca. | (G) (L) | 17€ |
| Beef sirloin with three peppers, french fries. | (L) | 20€ |

VEGGIES

| | | |
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| Chickpea hummus, smoked paprika, confit cherry tomatoes, toasted bread & crudites. | (SE) | 9€ |
| Carmela Salad with endives, chicory, mixed greens, confit cherry tomatoes, avocado, seasonal mushrooms, Kalamata olives, red onion, quinoa in orange sherry vinaigrette. | | 10€ |
| Spaghetti with pesto, confit cherry tomatoes, walnuts & grana padano cheese. | (G) (L) (FS) | 13€ |
| ★ Lentils, garlic mushrooms, smoked tofu & vegetable chips. | | 13€ |
| Vegetable Paella with mushrooms, portobello, green asparagus, red pepper & green beans. | | 14€ |

FRESH JUICES

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|---------------------|----|--------------|----|
| Smoothie of the day | 5€ | Orange juice | 3€ |
| Limonade | 3€ | Kombucha | 5€ |

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|-------------|---------------------|------|---------|
| BEER | Estrella draft beer | 3€ | |
| | Damm Lemon | 3€ | |
| | Blonde Cusqueña | 4,5€ | |
| | Red Cusqueña | 4,5€ | |
| | Black Cusqueña | 4,5€ | |
| | Wheat Cusqueña | 4,5€ | |
| WINE | | COPA | BOTELLA |
| | White wine | 4€ | 19€ |
| | Red wine | 4€ | 19€ |
| | Rosé wine | 4€ | 19€ |
| | Cava | 4€ | 19€ |
| | Vermut | 4€ | |
| | Michelada | 5€ | |

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LUNCH & DRINKS.

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The true TAPAS are accompanied
by a good DRAFT BEER or
a TINTO DE VERANO.

TAPAS

Daily bread & butter service (2€)

| | | | |
|---|---|-------------|-----|
| | Iberian ham croquettes. (1unt) | (G) (L) | 2€ |
| | Bread with vine tomato & arbequina olive oil. | | 4€ |
| ★ | Brava potatoes, aioli & spicy yellow chili sauce. | | 6€ |
| | Scrambled eggs with potatoes, seasonal mushrooms, quinoa & black truffle oil. | (H) | 6€ |
| | Saint Jacques Scallop, grana padano, crispy garlic, lime & honey. (1unt) | (G) (L) | 6€ |
| | Grilled Zamburiña with oriental chimichurri Pa chi kay. (2unt) | (SE) | 8€ |
| | Fried eggs, Iberian ham, French fries, confit cherry tomatoes & arugula. | (H) | 9€ |
| | Chicken Brioche Sandwich. | (G) | 9€ |
| | Pork crackling Sandwich. | (G) | 10€ |
| | Huacho Sausage Sandwich & Brie cheese. | (S) (G) (L) | 10€ |
| | Burrata, artisanal pesto, confit cherry tomatoes, honey, walnut praline. | (FS) (L) | 11€ |
| | Iberian pork wantan, prawns, tamarind & cayenne sauce. (5unt) | (G) (MO) | 11€ |
| ★ | Squid chicharrón & tartar sauce. | (G) (L) | 14€ |
| ★ | White fish ceviche, leche de tigre, glazed sweet potato, choclo & chulpi. | (F) | 15€ |
| | Steak tartare "La Carmela". | | 16€ |

PLATTERS

| | | | |
|---|-------------------------------|---------|-----|
| | ASSORTED CHEESE PLATTER. | (G) (L) | 10€ |
| | IBERIAN HAM & TOMATO BREAD. | (G) (L) | 12€ |
| ★ | IBERIAN HAM & CHEESE PLATTER. | (G) (L) | 14€ |

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*The fish is previously frozen.

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TAPAS.

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SWEET PLEASURE

| | | |
|-------------------------------------|--|-----|
| | | |
| Hotcakes. (g) (L) | Topped with red fruits, caramelized banana, our special picarones honey, whipped cream & red fruit coulis. | 8€ |
| French toast. (g) (L) | Mascarpone cheese cream, fig honey & forest fruits. | 8€ |
| ★ Chocolate cake. (g) (L) | Moist cocoa cake filled with dulce de leche and fudge sauce. | 8€ |
| Coconut three milk cake. (g) (L) | Served with coconut sorbet. | 9€ |
| ★ Yuzu pie. (g) (L) | Breton shortbread, matcha tea meringue & mango caviaroli. | 10€ |
| Lucuma Coulant. (g) (L) | Served with coffee gelato & salted caramel. | 10€ |

COFFEE STATION

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|------------------|------|------------------|------|
| Espresso | 2€ | Flat White | 2,5€ |
| Double espresso | 3€ | Latte Machiatto | 2,5€ |
| Cortado | 2,5€ | Chai Latte | 4€ |
| Americano | 2,5€ | Matcha Latte | 4€ |
| Coffee with milk | 2,5€ | Teas / infusions | 3€ |
| Cappuccino | 3€ | | |

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DESSERTS.