

Bread basket, olive oil & vinegar · €2



CROQUETTE (1PC) €2

Serrano ham croquette.



BREAD W/ TOMATO €4

Served in crispy flatbread and arbequina olive oil.



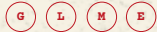
★ PATATAS BRAVAS €7

Diced fried potatoes, aioli and spicy yellow chili sauce.



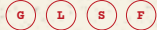
★ STEAK TARTARE €8 BRIOCHE ROLL (1PC)

Crispy onion and hollandaise sauce.



★ SALMON TARTARE €8 NIKKEI BRIOCHE ROLL (1PC)

Yuzu emulsion and popped quinoa.



SCRAMBLED EGGS €9

With potatoes, mushrooms, quinoa, and black truffle oil.



EGGS & HAM €11

Fried eggs, Serrano ham, diced fried potatoes, confit cherry tomatoes, arugula, and black truffle oil.



WANTONS (5PCS) €11

Stuffed with Iberian pork, prawns, tamarind and cayenne sauce.



★ PORK BELLY SANDWICH €11

With fried sweet potato, criolla sauce, rocoto and yellow-chili sauce.



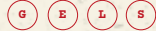
CHICKEN BRIOCHE €10

Shredded chicken, celery, mustard mayo, vine-ripened tomatoes, lettuce hearts, avocado, and crispy onion.



HUACHO SAUSAGE €10 & BRIE SANDWICH

Scrambled eggs with pork sausage, fried sweet potato, and brie cheese.



BURRATA €12

With handmade pesto, confit cherry tomatoes, honey, and walnut praline.



NACHOS W/ CHEESE €12

Melted cheese, guacamole, pico de gallo, and black beans.



★ NACHOS W/ MEAT €15

Stewed beef in smoked chipotle tomato sauce, melted cheese, guacamole, pico de gallo, and black beans.



CALAMARI CHICHARRÓN €15

& tartar sauce.



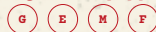
CEVICHE €15

White fish, tiger's milk, glazed sweet potato, corn, and chulpi.



★ STEAK TARTARE €16 "LA CARMELA"

Beef tenderloin, onions, cucumbers, capers, anchovies, Dijon mustard, mignonette pepper, and olive toast.



CARMELA LUNCH

Monday to Sunday from 1 to 11 p.m.

Main

CANELLONI €16

Veal ossobuco, cilantro sauce, bechamel.



GRILLED SALMON €17

In Old-fashioned mustard sauce with potato parmentier and faux vegetable spaghetti.



IBERIAN PORK CHEEKS €17

Port wine, purple corn and potato parmentier.



★ SEAFOOD PAELLA €16 /person

Minimum for 2 people.



SIRLOIN €20

180g of beef seasoned with three types of pepper and French fries.



HUMMUS €9

De la Vera paprika, confit cherry tomatoes, toasts, and crudites.



CARMELA SALAD €11

With baby gem lettuce, chicory, mixed greens, avocado, confit cherry tomatoes, mushrooms, Kalamata olives, red onion, quinoa in orange sherry vinaigrette.



PESTO SPAGHETTI €13

With confit cherry tomatoes, walnuts, and Grana Padano cheese.



★ LENTILS €14

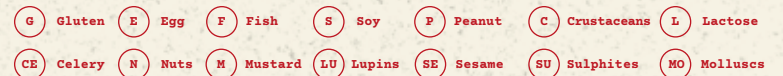
With seasonal garlic mushrooms, smoked tofu, and vegetable chips.

VEGETABLE PAELLA €14 /person

Minimum for 2 people. With mushrooms, portobello mushrooms, green asparagus, red bell pepper, and green beans.

Slightly spicy

★ Chef's recommendation



Platters

ASSORTED CHEESES €12



SERRANO HAM & BREAD W/ TOMATO €13



ASSORTED SPANISH €16 CHARCUTERIE & CHEESES



Desserts

All desserts · €8

TRES LECHES €8

With vanilla ice cream.

MOIST CHOCOLATE CAKE €8

Filled with dulce de leche and fudge.

RED VELVET €8

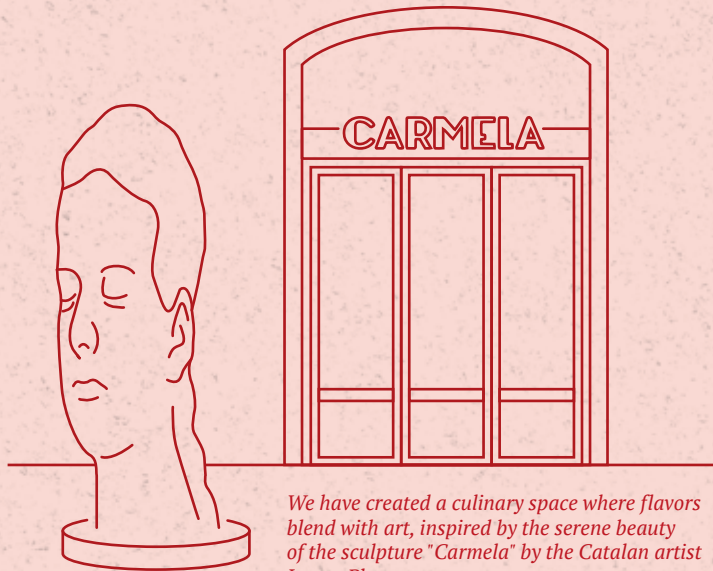
With cream cheese frosting.

CARROT CAKE €8

With cream cheese frosting.

★ LA VIÑA CHEESECAKE €8

Traditional style with berry coulis.



We have created a culinary space where flavors blend with art, inspired by the serene beauty of the sculpture "Carmela" by the Catalan artist Jaume Plensa.

Eggs



FRIED €9

Served with smoked bacon and sourdough toast.

(G) (E)

SCRAMBLED W/ BACON €9

Served with smoked bacon and sourdough toast.

(G) (E)

EGGS & HAM €11

Fried eggs, Serrano ham, cubed fried potatoes, confit cherry tomatoes, arugula, and black truffle oil.

(E)

★ BENEDICTINE €13

Poached eggs, hollandaise sauce, smoked salmon, English muffins, greens, potatoes, confit cherry tomatoes, confit mushrooms, and orange sherry vinaigrette.

(G) (E) (F) (L)

Sandwichs



Gluten-free bread/toast option · €2

CHICKEN BRIOCHE €10

Shredded chicken in celery and mustard mayo, vine-ripened tomatoes, lettuce hearts, avocado, and crispy onion on brioche bun.

(G) (E) (CE) (M) (L)

HUACHO SAUSAGE & BRIE SANDWICH €10

Scrambled eggs with homemade artisanal pork sausage, fried sweet potato, and brie cheese.

(G) (E) (L) (S)

★ PORK BELLY SANDWICH €11

Fried sweet potato, criolla sauce, rocoto sauce, and yellow-chili sauce.

(G) (L)

CARMELA BRUNCH

Monday to Sunday from 10 a.m. to 5 p.m.

Toasts



With sourdough bread and natural fermentation of wheat and rye flour.

CAPRESE €13

With mozzarella cheese, basil, homemade pesto, and tomato.

(G) (L)

CLASSIC €12

Avocado, Mollet eggs, Serrano ham, black sesame seeds, black truffle oil, and hollandaise sauce.

(G) (E) (N) (SE)

★ VEGGIE AVOCADO €12

Avocado, quinoa in orange sherry vinaigrette, confit cherry tomatoes, extra virgin olive oil, garlic mushrooms, and green leaves.

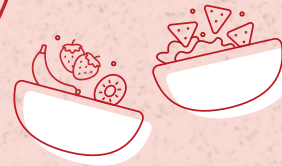
(G) (M)

SMOKED SALMON €13

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

(G) (L) (N) (F)

Healthy & signature bowls



HUMMUS €9

De la Vera paprika, confit cherry tomatoes, toasts, and crudites.

(SE)

BORN BOWL €11

Baby gem lettuce, chicory, mixed greens, confit cherry tomatoes, avocado, mushrooms, Kalamata olives, red onion, quinoa in orange sherry vinaigrette.

(N)

YOGURT BOWL €11

Natural Greek yogurt, honey, seasonal fruits, and granola.

(G) (N)

CARMELA €12

GARDEN BOWL
Mixed greens, spinach, avocado, carrot, zucchini, smoked tofu, pumpkin seeds, white onion with orange sherry vinaigrette.

(N) (M)

★ AÇAÍ PALAU BOWL €13

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

(N) (G)

MEXICAN €13

CHICKEN BOWL
Grilled chicken, avocado, spinach, mixed greens, pico de gallo, sweet potato, faux carrot spaghetti, corn, stewed black beans, red cabbage, and nachos.

★ HAWAIIAN €13

SALMON BOWL
Grilled salmon, sesame oil, grilled pineapple, paprika roasted potato, beetroot, mixed greens, orange wedges, celery, spinach in yogurt, honey, and yellow curry dressing.

(F) (L) (SE) (CE)

Desserts



All desserts · €8

MOIST €12

CHOCOLATE CAKE
Filled with dulce de leche and fudge.

(G) (L) (E)

HOT CAKES €10

With Red berries, caramelized banana, fig honey, whipped cream, and red berry coulis.

(G) (L) (E)

RED VELVET €10

With cream cheese frosting.

(G) (L) (E)

★ FRENCH TOAST €10

Mascarpone cheese cream, fig honey, and forest fruits.

(G) (L) (E)

CARROT CAKE €10

With cream cheese frosting.

(G) (L) (E)

TRES LECHES €10

With vanilla ice cream.

(G) (L) (E)

★ LA VIÑA €10

CHEESECAKE
Traditional style with berry coulis.

(G) (L) (E)