

CARMELA

BREAKFASTS

COLD ^G SANDWICHES

BRIE AND BERRIES ^L 4

On artisanal rye and seed bread with Brie cheese, red berry jam, arugula and sun-dried tomato.

CHICKEN ^{C M E} 4/9

On brioche bread, with celery mayonnaise, baby lettuce, and vine-ripened tomato.

IBERIAN PORK LOIN 4

On artisanal rye and seed bread.

IBERIAN CHORIZO 4

On baguette bread.

FUET 4

On baguette bread.

SERRANO HAM 4

On baguette bread.

HOT ^G SANDWICHES

FRENCH OMELETTE ^E 3, 5

On baguette bread.

BACON AND CHEESE ^L 3, 5

On baguette bread.

SPANISH POTATO ^E 4

On baguette bread.

PORK SAUSAGE AND EGGS ^E 5/9

On artisanal French bread.

CRISPY PORK BELLY 6/10

Served with pickled onion and fried sweet potato.

BATTERED SQUID ^{E M MO} 6

On baguette bread with aioli.

OMELETTES ^E

FRENCH POTATOES 4

TRUFFLED POTATOES 8

TRUFFLED POTATOES 9

BIKINIS ^{G L}

SWEET HAM AND CHEESE 4

SPINACH, MUSHROOMS, AND GOUDA CHEESE 4

SERRANO HAM AND SEMI-CURED CHEESE 5

DUCK WITH TRUFFLED FONDUE ^S 9

EGGS ^E

FRIED WITH BACON ^G 8

With greens and toast.

SCRAMBLED WITH BACON ^G 8

With greens and toast.

BROKEN WITH SERRANO HAM 9

SPICY WITH CHISTORRA SAUSAGE 9

FÓRMULAS

FITNESS ^{G N E} 14

Rye bread toast with avocado, poached egg, confit cherry tomatoes and mushrooms.

+ Açai bowl with granola, strawberries and blueberries.

+ Orange juice and coffee.

BENEDICTINE ^{G L F E} 14

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

+ Orange juice and coffee.

POWER ^{G E} 14

Broken eggs, tomato bread, chistorra sausage and patatas bravas.

+ Orange juice and coffee.

ENGLISH BREAKFAST ^{G E} 14

Two fried eggs, baked beans, bacon, toast, chistorra sausage, confit cherry tomatoes, mushrooms, butter and jam.

+ Orange juice and coffee.

BOWLS

GREEK YOGURT ^{L N} 10

With granola, seasonal fruits and honey.

AÇAÍ ^N 12

With granola, seasonal fruits and honey.

DESSERTS ^{G L E}

FRENCH TOAST 5

PANCAKES 5

YUZU PIE 5

CHOCOLATE CAKE 5

CHEESECAKE 5

TRES LECHES CAKE 5

CARMELA

TAPAS

AJÍ DE GALLINA CROQUETTE (1 unit) (G) (L) (E)	2
IBERIAN HAM CROQUETTE (1 unit) (G) (L) (E)	2
SPINACH AND BLUE CHEESE CROQUETTE (1 unit) (G) (L) (E)	2
ANCHOVY GILDA FROM THE CANTABRIAN SEA (1 unit) (F)	3
TOMATO BREAD (G)	4
CHICKEN BRIOCHE (G) (M) (C) (E)	4/9
PORK SAUSAGE AND EGG SANDWICH (G) (E)	5/9
PORK BELLY SANDWICH (G)	6/10
CALAMARI SANDWICH (G) (H) (M) (MO)	6
ANCHOVIES FROM THE CANTABRIAN SEA (3 units) (F)	6
PATATAS BRAVAS (L)	6
CHISTORRA SAUSAGES	6
MARINATED WHITE ANCHOVIES seasoned in-house (3 units) (F)	7
CRISPY PORK BELLY FROM SORIA	7
TOMATO SALAD with orange-sherry vinaigrette.	7
RUSSIAN SALAD with northern bonito tuna belly. (G) (E) (L) (F)	7
HUMMUS with paprika from La Vera, crudités, and toasts. (G) (C)	8
NIKKEI SALMON TARTARE BRIOCHE ROLL (G) (M) (S) (F)	8
STEAK TARTARE BRIOCHE ROLL (G) (M) (P)	8
SPANISH POTATO OMELETTE (E)	8
TRUFFLED SPANISH POTATO OMELETTE (E)	9
BURRATA with pesto, confit cherry tomatoes, wildflower honey, and walnut praline. (G) (N)	9
BROKEN EGGS (E)	9
SPICY BROKEN EGGS (E)	9
DUCK BIKINI with truffled fondue. (G) (L) (S)	9
FRIED CALAMARI with tartar sauce. (G) (M) (S) (MO)	10
GALICIAN-STYLE OCTOPUS (MO)	10
SALMON MEUNIÈRE with potato parmentier. (F) (L)	10
PORK with teriyaki sauce and vegetable spaghetti. (G) (S)	12
DUCK BREAST with demiglace, fermented apple purée and raspberries. (G) (S)	12
"LA CARMELA" STEAK TARTARE (G) (E) (M) (F)	13
BEEF TENDERLOIN with three pepper sauce and potato parmentier. (G) (L) (M)	15

BOARDS (G)

CHEESE BOARD (L)	12
SERRANO HAM AND TOMATO BREAD	13
COLD CUTS AND ASSORTED CHEESES (L)	16

DESSERTS (G) (L) (E)

YUZU PIE	5
CHOCOLATE CAKE	5
CHEESECAKE <i>La Viña style with red berry coulis.</i>	5
TRES LECHES CAKE	5

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CARMELA

TAPAS & PLATILLOS

Ⓒ Gluten Ⓔ Egg Ⓕ Fish Ⓜ Molluscs Ⓒ Celery
Ⓛ Lactose Ⓜ Mustard Ⓢ Soy Ⓝ Nuts