

CARMELA

TAPAS

@CARMELA.BCN
WWW.CARMELABCN.COM

GREEN OLIVES	2
ROASTED CHICKEN CROQUETTE (1 pc.) (G L E)	2,5
IBÉRICO HAM CROQUETTE (1 pc.) (G L E)	3
GORGONZOLA CHEESE & PEAR CROQUETTE (1 pc.) (G L E)	3
MARINATED MUSSELS (F SU MC)	3
CANTABRIAN ANCHOVY GILDA (1 pc.) (F)	3
MARRIAGE GILDA: CANTABRIAN ANCHOVY & WHITE ANCHOVY (1 pc.) (F)	3,5
CANTABRIAN ANCHOVIES (3 pcs.) (F)	6
BREAD WITH TOMATO (G)	7
BRAVAS POTATOES with aioli & house spicy sauce. (L)	7
WHITE ANCHOVIES house marinated (3 pcs.) (F)	7
CHISTORRA SAUSAGE	8
SORIA-STYLE CRISPY PORK BELLY	8
3 TOMATO SALAD	8
RUSSIAN SALAD with northern tuna belly. (G E L F)	8
HUMMUS with smoked paprika, crudités and toast. (G C)	8
ANDALUSIAN GAZPACHO (G SU)	9
CHICKEN BRIOCHE (G M C E)	9
SAUSAGE & EGGS SANDWICH (G E)	10
CRISPY PORK BELLY SANDWICH (G)	10
FRIED CALAMARI SANDWICH (G H M MC)	10
SPANISH POTATO OMELETTE (E)	11
TRUFFLED POTATO OMELETTE (E)	12
BURRATA with pesto, candied cherry tomatoes, wildflower honey & walnut praline. (G N) 16	16
BROKEN EGGS (E)	11
ANGRY EGGS (E)	12
FRIED SQUID with aioli. (G M S MC)	12
DUCK BIKINI SANDWICH with truffle fondue. (G L S)	13
HEAD TO TAIL STEW with fried egg. (E)	13
"LA CARMELA" STEAK TARTARE (G E M F)	15
GREAT-GRANDMA CARMELA'S MACARONI (G L S)	15
RISONI WITH MUSHROOMS & TRUFFLE (G L)	16
GALICIAN-STYLE OCTOPUS (MC)	15
SALMON MEUNIÈRE with potato parmentier. (F L)	16
VEAL CHEEKS with potato parmentier. (L)	17
IBÉRICO PORK SECRETO with fries, green asparagus & aioli. (G L)	17
BEEF TENDERLOIN CUBES with three-pepper sauce. (G L M)	19

BOARDS (G)

CHEESE BOARD (L)	13
SERRANO HAM AND TOMATO BREAD	15
COLD CUTS AND ASSORTED CHEESES (L)	16

DESSERTS (G L E)

LEMON PIE	7
CHOCOLATE CAKE	7
BRÛLÉE CHEESECAKE	8
TRES LECHES TORRIJA with vanilla ice cream	8



SEAFOOD PAELLA

INDIVIDUAL 16€
FOR TWO PEOPLE 32€

CARMELA

TAPAS & SMALL PLATES



VEGETARIAN PAELLA

INDIVIDUAL 14€
FOR TWO PEOPLE 28€

(G) Gluten (E) Egg (F) Fish (MC) Molluscs (C) Celery
(L) Lactose (M) Mustard (SU) Sulfitos (N) Nuts (S) Soy