

For sharing

Iberian Ham from Extremadura 100% Bellota	34€
Grated tomato on crystal bread and extra virgin olive oil	4€
Anchovies from Santoña With grated tomato on crystal bread and extra virgin olive oil	17€
Croquettes assortment	10€
“El Chulapo” Deep fried calamari with roasted pear alioli and ají panca sauce	14€
“Broken”eggs with fries and Iberian ham	13€

Cool as ice

Latin quinoa salad (v) From my friend's village, avocado, corn cob, fresh latin cheese, cherry tomato and vinaigrette	14€
Burratina salad (v) Fresh tomato served with grilled pepper and aubergine and burrata	16€
Endive salad With tropical fruit and caramelized peanuts	14€
Soup of the day	10€
Rosa Merino's ceviche The first hymn of the peruvian culture	20€
“Balfego” red tuna tartar With Nikkei sauce, daikon and cucumber	22€

Hot as coal

Charcoal octopus With fried yucca, sweet potato cream, chimichurri sauce and olive mayonnaise	22€
Hake you... Grilled hake with small vegetables and green sauce	21€
Madrilian pil pil cod Small tender grilled leeks	23€
Fish of the day Ask for our shellfish, fish of the day or seasonal seafood	Market price

Marinated “picantón” In spices with vegetable rice and sautéed ginger	16€
Chipis Grilled baby cuttlefish with lentil caviar and sweet black trumpet mushroom, parsley and toasted garlic	16€
Seasonal vegetable “fideuá” Artichoke confit, sautéed snow peas and “mayolacha”	16€
Yellow mellow rice with sautéed loin A must!	22€
Shhh... It's a secret... Our modern version of the Madrilian cocido, tender pork meat glazed in teriyaki sauce	22€
Carbonita's burger 2.0 Of chop, with brioche bread, red onion, tomato, lettuce, bacon and cheddar cheese	18€
Low temperature short ribs of beef Served with vine shoots, mojo and wrinkled potatoes	27€
Charcoal rib eye With charcoal-grilled potatoes and HYC sauce	34€

Sweet dreams are made of these

Local cheese selection	12€
“La Chata” White chocolate panacota, milk chocolate mousse and Tanzania's dark chocolate with homemade churros	7€
Cheesecake Berry jam and violet ice cream	7€
Fresh fruit salad With lime and coriander homemade ice cream	7€
Assortment of ice creams	6€
Candy apple Toffee mousse, roasted and caramel apple, like a party!	7€

* Information on allergens available upon request

* All fishery products served raw or undercooked comply with the rules of prevention of anisakiasis.

VAT included

Bread service 2.50€ p/person

Red wine



D.O. BIERZO La Escucha	25€
D.O. PRIORAT Les Terrasses Velles Vignes	60€
D.O. TORO Matsu Termes	30€ 40€
D.O. RIBERA DEL DUERO Vizcarra Celeste Roble Celia	5€ 28€ 35€ 110€
D.O. RIOJA Edulis Hacienda Valvares Marqués de Murrieta Contino Barón de Chirel	5€ 25€ 32€ 40€ 58€ 95€
D.O. EXTREMADURA Habla del Silencio	38€
D.O. VINOS DE MADRID Las Retamas El Hombre Bala La Reina de los Deseos La Mujer Cañón	6€ 26€ 40€ 90€ 90€
D.O. SIERRAS DE MÁLAGA Pinot Noir Cortijo Los Aguilares	45€
ECO WINE Biográfico Toros de Guisando La Viña de Ramón Pícaro del Águila	28€ 32€ 35€ 42€

White wine



D.O. RIAS BAIXAS Ophalum Terras Gaudas	5€ 25€ 30€
D.O. RUEDA Marqués de Riscal La Charla Finca Montico	25€ 25€ 35€
D.O. RIOJA Altanza	5€ 25€
ECO WINE El Soplón Barco de la Corneta Ossian	6€ 32€ 45€ 50€
Rose wine D.O. RIOJA Beronia rosado	4€ 20€
DE LA TIERRA DE IBIZA Ibizkus Rosado	27€
Sherry wine D.O. JEREZ-XÉRÈS-SHERRY Noé Pedro Ximénez	35€
Semi sweet wine La Niña de mis Ojos	20€
Champagne Bollinger Special Cuveè Delamotte Blanc de Blancs	123€ 130€

Champagne rosé

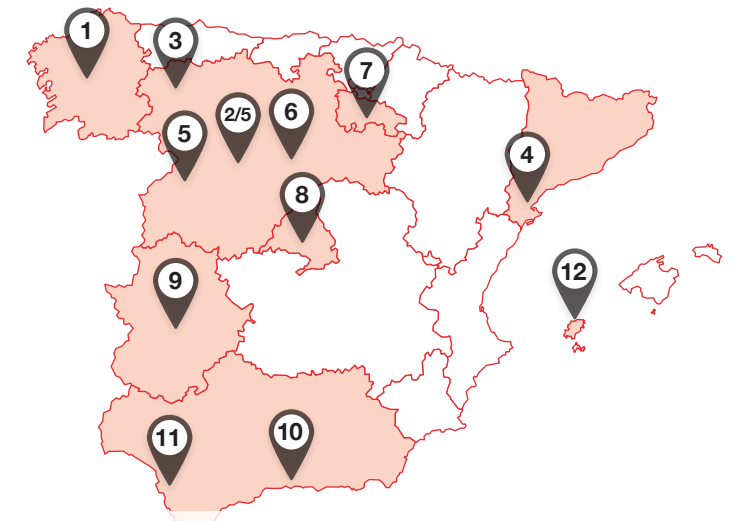
Billecart Salmon Rosé 180€

Champagne prestige

Krug 350€
Roederer Cristal 370€

Cava

Fontallada 25€
Torelló Brut SE 8€ 35€
Torelló 225 45€



1 D.O. Rias Baixas · Galicia

2 D.O. Rueda · Castilla y León (Valladolid)

3 D.O. Bierzo · Castilla y León (León)

4 D.O. Priorat · Cataluña (Tarragona)

5 D.O. Toro · Castilla y León (Zamora & Valladolid)

6 D.O. Ribera del Duero · Castilla y León

7 D.O. Rioja

8 D.O. Madrid

9 D.O. Extremadura

10 D.O. Sierras de Málaga

11 D.O. Jerez-Xérès-Sherry

12 De la Tierra de Ibiza