



MENU



DRINKS & APERITIFS

VEUVE CLICQUOT CHAMPAGNE	12 €
TELMONT CHAMPAGNE	12 €
CONDE DE HARO CAVA.	6 €
APEROL SPRITZ	8 €
PALOMA	8 €
NEGRONI.	8 €
DRY MARTIN.	8 €
"LA GABRIELA" MANZANILLA	4 €
"SERDIO" FINO	6 €
"CASA ALBERTO" VERMOUTH	4.5 €



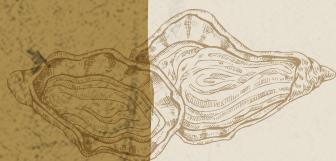
AND TO ACCOMPANY THAT APPETIZER, PERHAPS A SELECTION OF 'ZAR' CAVIAR

SIBERIAN ^{30G}	54 €
OSETRA ^{30G}	60 €
IRANIAN BELUGA	167 €



SOME FINE PRESERVES FROM CAMBADOS

PICKLED MUSSELS	12 €
SCALLOPS IN SAUCE	10 €
RAZOR CLAMS IN SPICY OIL.	16.5 €
SARDINES IN OIL	12.5 €





SMALL PLATES

HOUSE CLASSIC

DAVID HERVE N°2 OYSTER WITH CITRUS CAVIAR	5.2 €
"CODESA" ANCHOVY GILDA	3.5 €
RED SHRIMP CROQUETTE (PIL PIL STYLE)	3 €
LIQUID CROQUETTE	2.8 €
ANCHOVY BRIOCHE WITH SMOKED BUTTER AND CAVIAR	6 €
CONFIT LEEKS WITH TRUFFLED CARBONARA AND JOSELITO PORK.	6 €
ROASTED VEGETABLE GAZPACHO WITH TOMATO ICE CREAM	5 €
FOIE GRAS CREAM WITH LEMON PEEL CREAM AND APPLE	6 €
MARINATED SALMON WITH AJOBLANCO CREAM AND ITS ROE	6 €
RED TUNA TATAKI WITH PICKLED CARROT ESCABECHE	7 €
FRIED HAKE OVER ALMERIAN BOUILLABAISSÉ	6 €
DUCK CANNELLONI WITH FOIE AND IDIAZABAL CHEESE SAUCE	6 €
SLOW-COOKED RIB WITH BRIOCHE AND ROMESCO	6 €
MINI WAGYU BURGER (NATIONAL)	6 €

TO SHARE

SEASONAL TOMATO FROM ALMERÍA.	14 €
100% IBERIAN HAM (RAMÓN HUERTAS)	28 €
ROMAINE LETTUCE SALAD WITH ANGUS CECINA	16 €
BUFFALO BURRATA ON TOMATO TARTARE WITH HOMEMADE PESTO	16 €
THAI VEGETABLE & MANGO SALAD WITH TEMPURA PRAWN.	16 €
RUSSIAN SALAD WITH FRIED EGG FOAM, YOLK & IBERIAN HAM	14.5 €
FRIED SORIA PORK CRACKLINGS	12 €
BLUEFIN TUNA "TARANTELO" KATSU SANDO	14 €
SEASONAL MUSSELS IN SPICED COCONUT SAUCE	14 €
CLAMS IN BUTTER, WHITE WINE & CAVIAR SAUCE	24 €
CORVINA CEVICHE WITH COCONUT TOUCH	17 €
BLUEFIN TUNA TARTARE WITH A HINT OF TRUFFLE	25 €
GRILLED OCTOPUS (HOME COOKED)	25 €
"VAGA" OMELETTE WITH COD CHEEKS IN PIL-PIL	22 €
AGED BEEF TENDERLOIN STEAK TARTARE	24 €
KING CRAB LEG (BOILED OR GRILLED) WITH CAVIAR BUTTER	19 € /100G

WE FINISHED

GRILLED CORVINA WITH MADRAS CURRY AND PICKLED VEGETABLES	19 €
OPEN-GRILLED SQUID WITH CITRUS MOJO	19.5 €
TURBOT FILLET WITH PIL-PIL MADE FROM ITS BONES	18 €
BLACK ANGUS CHEEK IN RED WINE WITH TRUFFLED MASH	18.5 €
AGED BEEF BURGER WITH SMOKED CHEESE AND CRISPY BACON	16.5 €



SMALL GRILL SELECTION:

National Wagyu Chuck Flap	15 €/100g
Aged Beef Tenderloin.	24 €
Angus Ribeye	25 €
Minhota Cow Tomahawk.	65 €/kg
Suckling Kid Chops (from Los Filabres)	24 €





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by Jorge Andrade