

Grupo  
CARBÓNICO  
CAPITAL / BISTRÓ

*by Jorge Andújar*

Carbonico is born from transformation.  
From the tension between silence and  
explosion, where the bubble awakens what  
was latent.

The bubble of cava and champagne taught  
Jorge Andújar that time, pressure and  
patience create beauty.  
That lesson defines his way of understanding  
cuisine: absolute respect for origin, precision  
in every gesture, and a constant search for  
emotion.

In his kitchen, wine and fire converse.  
Technique and sensitivity are in balance.  
Nothing is accidental, nothing is immediate.  
Carbonico is the place where his vision takes  
shape:

THE EPHEMERAL THAT MOVES US  
AND THE ESSENTIAL THAT REMAINS.

# “APERITIF DRINKS & COCKTAILS”



GLASS OF VEUVE CLICQUOT CHAMPAGNE . . . . .	12.5 €
GLASS OF TELMONT CHAMPAGNE . . . . .	12 €
GLASS OF CONDE DE HARO CAVA . . . . .	6 €
APEROL SPRITZ . . . . .	8 €
PALOMA . . . . .	8 €
NEGRONI . . . . .	8 €
DRY MARTINI . . . . .	8 €
MANZANILLA “LA GABRIELA” . . . . .	4 €
FINO “SERDIO” . . . . .	6 €
VERMOUTH “CASA ALBERTO” . . . . .	4.5 €

# “SMALL PLATES”

OYSTER NO. 2 DAVID HERVÉ “SPECIALE” . . . . .	5.5 €
ANCHOVY GILDA. . . . .	3.5 €
RED PRAWN CROQUETTE IN PIL-PIL SAUCE. . . . .	3 €
CHICKEN, FOIE AND BOLETUS CROQUETTE . . . . .	3.2 €
FOIE AND CARAMELIZED APPLE CREAM . . . . .	6 €
MINI RED PRAWN CARPACCIO AND TOMATO TARTARE . . . . .	7 €
CONFIT LEEK, FAUX CARBONARA, JOSELITO PANCETTA AND PARMESAN . . . . .	6 €
BAKED SEA BASS, CELERIAC CREAM AND CHINESE SALAD . . . . .	7 €
DUCK AND MUSHROOM CANNELLONI WITH IDIAZABAL CREAM . . . . .	6 €
IBERIAN PORK CHEEK BIKINI SANDWICH . . . . .	8 €
MINI NATIONAL WAGYU BURGER . . . . .	6 €

KITCHEN HOURS: 13:30 TO 16:00 AND 20:30 TO 23:00  
(AFTER THIS TIME, ONLY DESSERTS CAN BE ORDERED)



# “ ODE TO BLUEFIN TUNA ”

HOMEMADE BLUEFIN TUNA GILDA AND VERMOUTH JELLY . . . . .	5 €
BRIOCHE WITH TUNA, KIMCHI AND PICKLED ONION . . . . .	8 €
SAUTÉED TARANTELO CUBES ON BEURRE BLANC . . . . .	8 €
TUNA TARTARE WITH A TOUCH OF TRUFFLE . . . . .	24 €
65°C EGGS, FRIED, WITH DICED POTATOES, TUNA TARTARE AND FRESH SEASONAL TRUFFLE . . . . .	30 €



HORARIO DE COCINA 13:30 A 16:00 Y 20:30 A 23:00  
( A PARTIR DE ESA HORA SOLO SE PODRA PEDIR POSTRE )



# “STARTERS & MAINS”

SEASONAL TOMATO WITH BLUEFIN TUNA BELLY . . . . .	16 €
100% ACORN-FED IBERIAN HAM (R. HUERTAS) . . . . .	28 €
JOHN DORY SALAD IN TEMPURA (“THE ORIGINAL”) . . . . .	16.5 €
THAI VEGETABLE AND PRAWN SALAD . . . . .	16 €
BURRATA SALAD, SUN-DRIED TOMATO AND PESTO . . . . .	16.5 €
RUSSIAN SALAD WITH FRIED EGG FOAM AND HAM . . . . .	15.5 €
FRIED ARTICHOKE, VEAL SAUCE AND GARLIC MAYO . . . . .	16.5 €
MUSSELS ON THE HALF SHELL WITH OUR SPICED COCONUT SAUCE (“THE ORIGINAL”) . . . . .	16 €
MOTRIL PRAWNS MARINATED WITH LIME AND ORANGE . . . . .	30 €
SLICES OF GALICIAN BLONDE BEEF SIRLOIN WITH ITS DRESSING . . . . .	18 €
CRISPY FRIED SORIA PORK BELLY (TORREZNOS). . . . .	14 €
DUCK GYOZAS WITH TRUFFLE, FOIE GRAS AND IBERIAN COPPA . . . . .	20 €
BEEF TENDERLOIN KATSU WITH A SIDE . . . . .	24 €
RUNNY OMELETTE WITH COD CHEEKS IN PIL-PIL SAUCE. . . . .	22.5 €
GRILLED OCTOPUS WITH MOJO PICÓN AND ROMESCO SAUCE . . . . .	25 €
GRILLED KING CRAB LEG WITH SMOKED BUTTER AND CAVIAR . . . . .	19 €/100 G (APPROX. 300 G)

# “SOMETHING MORE PERSONAL”

GRILLED MEAGRE ON MADRAS CURRY. . . . .	19.5 €
LINE-CAUGHT HAKE LOIN AT 160°C, VANILLA CREAM AND ROASTED SPRING ONION	22 €
AGED IBERIAN PORK CHOP BREADED IN PANKO, CAFÉ DE PARIS STYLE . . . . .	19 €
CRUSTED BEEF TENDERLOIN WITH FOIE, TRUFFLE AND APPLE SOUP . . . . .	26 €
DUCK MAGRET WITH TARRAGON . . . . .	22 €
AGED BEEF BURGER WITH SMOKED CHEESE –	18 €

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## “GRILL SELECTION”

IBERIAN PORK PRESA . . . . .	23 €
IRISH ANGUS PICANHA (APPROX. 300 G) . . . . .	28 €
NATIONAL WAGYU RIB CAP . . . . .	16 € / 100 G
MILK-FED LAMB CHOPS . . . . .	24 €
SIMMENTAL BEEF CHOP (BY WEIGHT) . . . . .	85 € / KG

## “RICE SELECTION” (ONLY AVAILABLE AT CARBONICO BISTRO)

DRY RICE WITH IBERIAN PORK PRESA AND TRUMPET MUSHROOMS . . . . .	17 €
CREAMY RICE WITH IBERIAN PORK CHEEK AND BOLETUS . . . . .	17 €
MIXED RICE WITH PRESA AND SEAFOOD . . . . .	18 €
DRY “SEÑORITO-STYLE” RICE . . . . .	19 €
BROTHY LOBSTER RICE . . . . .	21 €
CREAMY ALMERÍA RED PRAWN RICE . . . . .	20 €
DRY BLACK RICE WITH LINE-CAUGHT CUTTLEFISH . . . . .	17 €

## DESSERTS

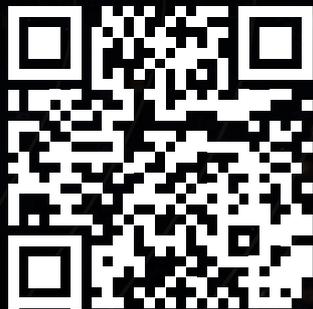
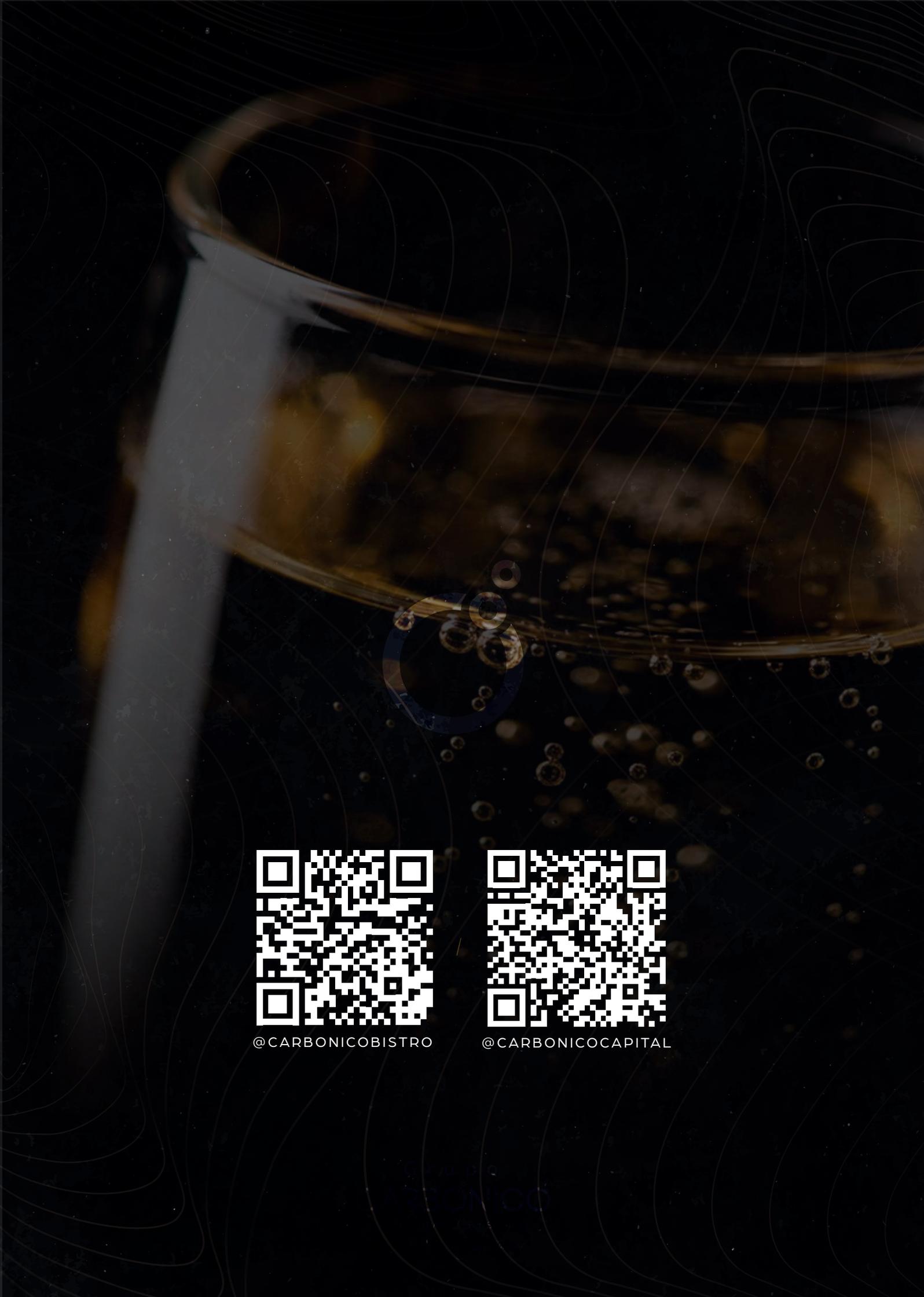


PISTACHIO COULANT WITH PISTACHIO ICE CREAM . . . . .	7.5 €
CARAMELIZED BRIOCHE FRENCH TOAST . . . . .	7 €
BAKED CHEESECAKE . . . . .	7 €
DARK CHOCOLATE GANACHE, OLIVE OIL AND SALT . . . . .	7.5 €
RICE PUDDING POUCH WITH MERINGUE MILK ICE CREAM . . . . .	7.5 €



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