

Caramba

TO START

-  OLIVES 2€
-  PATATAS BRAVAS 4,5€
with three special sauces from the house.
-  PATATAS INFIERNO 4,5€
with extremely hot sauce.
-  CURED CHEESE 4,5€
in olive oil.
-  BEEF CARPACCIO 6€
with zucchini, celery and sunflower seeds.
-  THREE TOMATOES SALAD 7€
with kalamata tapenade and arugula.
-  BABY LEAF PEAR SALAD 7,5€
with Feta cheese, pear and cashews.

ON THE SIDE

- BREAD 1,2€
- TOMATO BREAD 1,8€
- SAUCES 1€ u.
 - all i oli
 - brava
 - bomba
 - inferno
 - chimichurri

CROQUETTES

3 units

- MEAT 3,6€
- MUSHROOMS 3,6€
- CUTTLEFISH IN THEIR INK 3,6€
- IBERIAN 3,6€
- VARIED CROQUETTE 4 u. 4,6€
- EXTRA CROQUETTE 1,3 €





VEGETABLES TAPAS

-  PEPPERS FROM PADRÓN 4,5€
- ZUCCHINI CARPACCIO 5€
with romesco and almonds.
-  EGGPLANT BITES 5€
with goat chesse, tomato jam and
zest almonds.
-  HUMMUS 5€
with crudités and corn and chia chips.
-  FALSE RISOTTO 6€
with mushrooms and cured sheep chesse.
-  VEGAN CHILI CON CARNE 6€
with totopos.






NOTICE OF INTOLERANCES OR ALLERGIES

•ASK FOR GLUTEN FREE OPTION

SEA FOOD TAPAS

 STEAMED MUSSELS	6,5€
with salsa marinera.	
 FRIED ANCHOVIES	6,5€
with lemon all i oli.	
 PIL PIL PRAWNS	7,5€
 SALMON MARMITAKO	9€

MEAT TAPAS

 PICADILLO DE CHORIZO	6€
chorizo meat with potatoes and egg.	
 FRIED CHICKEN STRIPS	6,5€
• mustard honey sauce. • bomba sauce, medium spicy. • infierno sauce, extremely spicy.	
GRANDMA`S MEATBALLS	7€
made with beef meet.	
 RIBS WITH HOISIN SAUCE	7,5€
with homemade hoisin sauce.	
 STEAK TARTAR	8€
Caramba style.	
 SLICED SKIRT VEAL	10€
with chimichurri, 150 gr.	

PAELLAS

Wait time about 20 to 25 minutes

VEGETARIAN PAELLA	11€
SEAFOOD PAELLA	12,5€
BLACK RICE PAELLA	12,5€
BEEF CHEEK PAELLA	12,5€

CACHOPO

• Typical dish from Asturias
two beef steaks, about 200 grams
each, which are filled with our secret
blend of cheese and ham and served
breaded

CACHOPO	25€
HALF CACHOPO	14€
CACHOPIN	6,5€



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DRINKS

BEER

Caña (28cl)	2€
Big glass (50cl)	3,5€
San Miguel	2,2€
Estrella	2,5€
San Miguel 0,0	2,5€
Voll Damm	3€
Bock Damm	3€
Manila	3,5€
 Gluten Free	3€

PITCHER

Sangria	9€
White Sangria	10€
Cava Sangria	13€

SOFTDRINKS

Water 1/2 l.	2€
Sparkling water 1/4 l.	2€
Soda	2,2€

GLASSES

Sangria glass	4€
Red wine	2,5€
White wine	2,5€
Rosé wine	2,5€
Cava glass Brut nature	3€

BOTLES

Vino Turbio	5€
Sidra Natural	5,5€
Cava Brut Nature	12€

WINE

R E D

EL AVIADOR
D.O. Tierra de León

100% Tempranillo. Red berry and rosemary aromas. Fresh and persistent on the palate, round and with a pleasantly dry finish.

ALVAREZ DE TOLEDO
D.O. Mencia Roble

10 months ageing in American and French oak barrels.

MARQUES DEL ALTILLO
D.O. Rioja Crianza

Complex aromas of ripe fruits and spicy Wood. Full flavoured on the palate with a long and pleasant finish.

FINCA CAL JANES
Crianza, D.O. Penedes

100% Merlot. Intense flavour of red fruits, with balsamic and toasting nuances.

BONA NIT
D.O. Montsant

Varieties: Garnacha, Cariñena and Syrah. 4 months in oak barrels. Fruit aromas with toasted and mineral notes.

W H I T E

MESTA BLANCO
D.O. Uclés

100% Verdejo. Herb notes and white pepper. Dry and refreshing in mouth.

ALSINA & SARDA
D.O. Penedes

Macabeo, Dry wine. Flower and citrus scents, as grapefruit, thus leave a fresh and scented feel.

ORQUESTRA
CHARDONNAY
D.O. Castilla

With hints of peach, apple and tropical fruit, very elegant and sweet in the mouth.

ANALIVIA
D.O. Rueda

100% Verdejo. Citrus and Tropical fruits aromas with touches. Herbaceous In the mouth it reflects the aromas with a fresh aftertaste and durable.

R O S É

MESTA ROSADO
D.O. Uclés

100% Tempranillo. Fresh berry aromas. Balanced in the mouth with a Slightly dry final.

12€

12€

15€

11€

15€

12€

15€

15€

19€

12€