

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 5€
in olive oil.
-  BEEF CARPACCIO 6€
with zucchini, celery and sunflower seeds.
-  THREE TOMATOES SALAD 7€
with kalamata tapenade and arugula.

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.
-  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€

MEAT TAPAS

-  **PICADILLO DE CHORIZO** 6€
chorizo meat with potatoes and egg.
- TERESA'S CANELONES** 6,5€
Meat cannelloni
-  **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.
-  **SLICED SKIRT VEAL** 10€
with chimichurri, 150 gr.

— PAELLAS —

Wait time about 20 to 25 minutes

- VEGETARIAN PAELLA** 11€
- BUTIFARRA AND MUSHROOMS RICE** 12€
- BLACK RICE PAELLA** 12,5€
- SEAFOOD PAELLA** 12,9€

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€
- CACHOPIN EXTREMEÑO** 7,5€
Pork Cachopin with cured Iberian panzeta and Torta del Casar cheese



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DRINKS

BEER

Caña (28cl)	2€
Big glass (50cl)	3,5€
Estrella de Galicia	2,5€
Estrella Damm	2,5€
Free Damm (0,25cl)	2€
Voll Damm	3€

 **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€

BOTLES

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

WINE

R E D

EL AVIADOR 12,5€
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 15€
D.O. Mencia Roble

10 months ageing in American and French oak barrels.

MARQUES DEL ALTILLO 15€
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 15€
Crianza, D.O. Penedes

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

BONA NIT 19€
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

FINCA ARIADNA 12,5€
FINCA ARIADNA

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

ORQUESTRA CHARDONNAY 13€
D.O. Castilla

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

ANALIVIA 15€
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 12€
D.O. Uclés

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