

# Ensaladas

Salads



|   |        |
|---|--------|
| <b>Cogollos de lechuga con chips de ajos y pipirrana</b><br><i>Romaine lettuce hearts with fried garlic chips</i>   | 7,50€  |
| <b>Timbal de aguacate</b> (Tomate kumato, cebolla morada, aguacate y bacalao ahumado) / <i>Avocado salad (black tomato, purple onion, avocado and smoked codfish)</i> | 12,50€ |
| <b>Ensalada de la casa</b> (tomate, maíz, atún, palmito, huevo, cebolla caramelizada) / <i>Carmela's House Salad</i>  | 11,00€ |
| <b>Ensalada de queso fresco</b> (manzana, nueces, pasas y vinagreta de miel)<br><i>Salad with fresh cheese (apple, nuts, raisins and honey dressing)</i>              | 11,60€ |
| <b>Ensalada de queso de cabra</b> (queso de cabra, bacon y garrapiñadas)<br><i>Goat cheese salad ((Salad with goat cheese, bacon and caramel coated almonds)</i>      | 12,00€ |
| <b>Salmorejo cordobés con huevos de codorniz y virutas de jamón</b> <i>Salmorejo: typical spanish cold tomato cream topped with quail eggs and serrano ham flakes</i> | 7,50€  |
| <b>Gazpacho andaluz</b> (En temporada) / <i>Andalusian Gazpacho (typical cold tomato soup with various vegetables)</i> .  | 6,50€  |

# Para compartir

To share



|   |        |
|---|--------|
| <b>Jamón ibérico al corte (100gr)</b><br><i>Fresh cut iberian ham (100gr)</i>   | 17,00€ |
| <b>Queso de oveja (200gr)</b><br><i>Sheep cheese (200gr)</i>  | 14,00€ |
| <b>Ensaladilla rusa con gambas</b><br><i>"Ensaladilla rusa" (Potatos, mayonnaise, tuna, and garlic prawns)</i> .  | 8,00€  |
| <b>Nuestras famosas croquetas (unidad) / Our famous croquettes (unit)</b><br><i>De jamón / Serrano ham</i><br><i>De morcilla con cebolla caramelizada / Blood sausage and caramelized onion</i><br><i>Coliflor y chocolate blanco / Cauliflower and white chocolate</i> | 2,30€  |
| <b>Berenjenas fritas con miel de caña / Fried eggplant slices with cane honey</b>   | 9,50€  |
| <b>Albóndigas de bacalao y gamba con crema de puerro</b><br><i>Codfish and prawn balls with leek cream</i>  | 15,50€ |
| <b>Alitas de pollo con salsa de soja y miel de caña</b><br><i>Chicken wings with cane honey and soy sauce</i>   | 10,50€ |
| <b>Pimientos del piquillo rellenos de verduritas sobre crema de guisantes</b><br><i>Piquillo peppers stuffed with vegetables on a bed creamed peas</i>  | 12,50€ |

Cocina abierta de / kitchen open from 12:00 - 00:00

Pan 1,20€ / Bread 1,20€ IVA incluido / VAT included

Vegetariano

Sin gluten

Posibilidad sin gluten

# Con dos huevos

Two eggs dishes



|  |        |
|--|--------|
| <b>Tortilla de patatas hecha al momento / Fresh made spanish omelette</b>  | 8,00€  |
| <b>Huevos rotos con patatas a lo pobre y virtas de jamón</b><br><i>Fried eggs with spanish potato slices and serrano ham flakes</i>                            | 11,50€ |
| <b>Huevos rotos con patatas fritas, salteado de setas y foie</b><br><i>Fried eggs with fried potatoes, mushrooms and foie gras</i>                             | 13,00€ |
| <b>Alcachofas con foie, virutas de jamón y huevo a baja temperatura</b><br><i>Artichokes with foie gras, serrano ham flakes and low-temperature boiled egg</i> | 17,90€ |

# Tostas variadas

Toast "tapas"



|   |       |
|---|-------|
| <b>Tosta de jamón con salmorejo</b><br><i>Serrano ham toast with tomato cream and boiled quail egg</i>                                      | 7,50€ |
| <b>Tosta de queso fresco con cebolla caramelizada y miel de caña</b><br><i>Cheese toast with caramilized purple onion and cane honey</i>    | 7,50€ |
| <b>Tosta de alboronía, pil-pil y huevo de codorniz / Toast with andalusian pisto (cooked vegetables) pil-pil cream and fried quail eggs</b> | 7,50€ |
| <b>Tosta de presa ibérica, queso de cabra y pesto rojo</b><br><i>Toast with iberian pork, gratinated goat cheese and tomato pesto</i>       | 8,50€ |

# Plato de cuchara

Soups & stews



|   |       |
|---|-------|
| <b>Sopa de puchero con yema</b><br><i>Andalusian stew with serrano ham, chicken, noodles and a whole yolk</i> | 6,50€ |
| <b>Crema de verduras con jamón y picatostes</b><br><i>Vegetables cream (with serrano ham and croutons)</i>    | 7,50€ |
| <b>Posibilidad Vegetariana / Vegetarian possibility</b>   |       |
| <b>Porrusalda con bacalao / Leek and potato stew with codfish</b>   | 8,00€ |

# Arroces y pasta

Paella's & pasta



|   |        |
|---|--------|
| <b>Arroz negro con gambas, choco y bacalao</b><br><i>Black Paella with squid fish and garlic prawns</i>                         | 14,50€ |
| <b>Arroz ibérico de presa y chorizo con alcachofas</b><br><i>Paella with iberian pork, spanish pepper sausage and artichoke</i> | 14,50€ |
| <b>Spätzle casera con salsa de setas y crema trufada</b><br><i>Home made Spätzle with mushrooms and truffled cream</i>          | 10,90€ |
| <b>Spätzle casera con salsa boloñesa / Home made Spätzle with Bolognese</b>   | 10,90€ |

# Pescado

Fish



|   |        |
|---|--------|
| <b>Pulpo asado con parmentier de patata y mojo-picón</b><br><i>Roasted octopus with spicy mojo-picón sauce and mashed potatoes parmentier</i> | 18,50€ |
| <b>Bacalao con pil-pil y alboronía</b><br><i>Fried codfish with andalusian vegetables and garlic cream "pil-pil"</i>                          | 18,90€ |
| <b>Salmón con verduritas salteadas y salsa Teriyaki</b><br><i>Salmon with steamed vegetables and teriyaki sauce</i>                           | 17,90€ |

# Carnes

Meats



|  |        |
|--|--------|
| <b>Rabo de toro estofado / Stewed oxtail</b>   | 19,90€ |
| <b>Flamenquín Cordobés casero / Homemade "flamenquín" stuffed meat roll</b>  | 13,00€ |
| <b>Preso ibérica con verduritas a la plancha y mojo-picón</b><br><i>Iberian pork with steamed vegetables and spicy "mojopicón" sauce</i> | 17,60€ |
| <b>Puntas de solomillo al Pedro Ximénez</b><br><i>Pork sirloins with Pedro Ximenez sauce, raisins and sweet onion</i>                    | 16,50€ |
| <b>Cordero asado en su jugo con parmentier</b><br><i>Roasted Lamb with mashed potatoes parmentier</i>                                    | 17,90€ |
| <b>Entrecot de ternera / Beef loin steak</b>   | 19,50€ |

# Postres

Desserts



|   |       |
|---|-------|
| <b>Tiramisú casero / Tiramisu</b><br><i>(mascarpone cheese mousse over soggy ammareto cake)</i>   | 5,50€ |
| <b>Coulant de chocolate con helado de vainilla</b><br><i>Chocolate coulant (chocolate muffin filled with hot chocolate and vanilla ice cream)</i> | 6,90€ |
| <b>Arroz con leche / Sweet rice and milk dessert</b>  | 5,50€ |
| <b>Peras al vino con helado de yogurt</b><br><i>Wine sautéed pears with yogurt ice-cream</i>  | 5,50€ |
| <b>Leche frita con helado y salsa de frutos rojos</b><br><i>Sweet fried milk with ice-cream and red berries sauce</i>                             | 5,50€ |
| <b>Pionono de Santa Fe / typical pastry from Granada (cake filled with cream and toasted egg yolk top)</b>  | 2,50€ |
| <b>Pastel de zanahoria y crema ligera de queso fresco</b><br><i>Carrot cake with light cheese creme</i>   | 5,50€ |

LA AUTÉNTICA  
**Carmela**

GRUPO GASTRONÓMICO