

TAPAS

Small plates, best enjoyed with drinks

Aceitunas Espinaler 	5
Spanish olives with jalapeño	
Pan con Tomate (min. 2 pc) 	4/pc
crystal bread, Spanish oxheart tomatoes, EVOO	
Gambas al Ajillo (min. 2 pc) 	6/pc
Atlantic prawns, garlic & chilli oil, sourdough	
Tortilla Donostia (limited qty.)  	10
organic eggs, confit shallots & potatoes, EVOO	
Alcachofa con Jamón	22
Spanish artichoke, Ibérico ham, ham velouté	
Pimientos de Padrón 	10
Padrón peppers, sea salt	
Gilda Pintxo (min. 2 pc) 	5/pc
smoked sardines, pickled onion, green olives skewer	
Ensalada de Tomate	10
Momotaro tomato, confit tuna, capers, onion	
Patatas Bravas Bonanova 	10
agria potato, garlic alioli, spicy tomato sauce, chilli oil	
Huevos Estrellados	13
agria potato, fried eggs, Serrano ham	
Bomba de la Barceloneta (min. 2 pc) 	9/pc
beef oxtail ragú, potato mash, ajoarriero sofrito	
Croquetas de Calamar (min. 2 pc)	6/pc
squid ink croquetas, saffron alioli	
Txipirones Bilbao 	20
grilled squid, crispy baby squid, squid & shallot orzo	
Pulpo La Coruña	22
Spanish octopus, smoked paprika, EVOO	
Tapa de Paella 	26
secreto Ibérico paella, padrón peppers	
Paella para Compartir 	69
secreto Ibérico paella, padrón peppers (in a pan)	
Jamón Ibérico de Bellota Joselito	28
“Best ham in the world”, aged for 48 months	
Canelón de la Abuela 	22
braised beef & pork cannelloni, béchamel, piparras	
Vieira a la Gallega	26
baked Hokkaido scallops, Aatlantic prawns, lobster bechamel, Ibérico ham	


XUP-XUP

Meat or seafood, simmered and slow-braised

Bacalao al Pil Pil 	16
Spanish salted cod, garlic emulsion, white beans	
Rabo de Toro	28
braised beef oxtail, red wine, Manchego potato mash	
Albóndigas con Sepia	26
Ibérico pork meatballs, cuttlefish, chicharrón	
Arroz Caldoso de Carabinero 	28
carabinero prawn, lobster brothy rice, Vongole veraci	



MOLLETES

Mini toasted flatbread sandwich

Calamar 	12
fried squid, squid sofrito, alioli	
Pepito Madrid	12
Angus beef striploin, fried green peppers, sautéed shallots	
Bikini	12
Ibérico ham, brie, mushroom duxelles	

CONSERVAS

Premium tinned seafood, a Spanish specialty

Ceviche de Berberechos 	25
Galician baby clams, avocado, ceviche dressing	
Matrimonio	16
pickled anchovies, salt-cured anchovies, EVOO	
Sardinitas	12
baby sardines, pan con tomate	
Navajas 	22
Spanish razor clams, gremolata, white wine	

POSTRES

For your second stomach

Churros con Chocolate (4pc)  	12
homemade churros, Valrhona chocolate	
Tarta de Queso  	12
Basque burnt cheesecake tart, sangria sorbet	
Crema Catalana 	13
Catalan crème brûlée, Marie biscuits, cinnamon ice cream	

 Signature

 Vegetarian

Prices are subject to 9% GST and service charge
@carlitos.joochiat

TAPAS SELECTION

EL SEIS \$65++ / EL SIETE \$75++

(6 plates)

(7 plates)

Choose from below:

Pan con Tomate (2 pc) 🌿

crystal bread, Spanish oxheart tomatoes, EVOO

Gambas al Ajillo (2 pc)

Atlantic prawns, garlic & chilli oil, sourdough

Tortilla Donostia 🌿

organic eggs, confit shallots & potatoes, EVOO

Pimientos de Padrón 🌿

Padrón peppers, sea salt

Gilda Pintxo (2 pc)

smoked sardines, pickled onion, green olives skewer

Ensalada de Tomate

Momotaro tomato, confit tuna, capers, onion

Patatas Bravas Bonanova 🌿

agria potato, garlic alioli, spicy tomato sauce, chilli oil

Huevos Estrellados

agria potato, fried eggs, Serrano ham

Croquetas de Calamar (2 pc)

squid ink croquetas, saffron alioli

Calamar (Molletes)

fried squid, squid sofrito, alioli

Pepito Madrid (Molletes)

Angus beef striploin, fried green peppers, sautéed shallots

Bikini (Molletes)

roasted Ibérico ham, brie, mushroom duxelles

UPGRADES

Swap any tapas in your bundle for our premium selections!

Additional charges apply.

Almejas al Pil Pil

Vongole veraci, garlic emulsion, white beans

+4

Bomba de la Barceloneta (2 pc)

beef oxtail ragú, potato mash, ajoarriero sofrito

+6

Txipirones Bilbao

grilled squid, crispy baby squid, squid & shallot orzo

+8

Alcachofa con Jamón

Spanish artichoke, Ibérico ham, ham velouté

+10

Pulpo La Coruña

Spanish octopus, smoked paprika, EVOO

+10

Canelón de la Abuela

braised beef & pork cannelloni, béchamel, piparras

+10

Tapa de Paella

secreto Ibérico paella, padrón peppers

+13

Jamón Ibérico de Bellota Joselito

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