



## TAPAS

Small plates, best enjoyed with drinks

<b>Aceitunas</b>	6
olives stuffed with anchovy filling & Espinaler sauce	
<b>Pan con Tomate (min. 2 pc)</b>	4/pc
crystal bread, Spanish oxheart tomatoes, EVOO	
<b>Gambas al Ajillo (min. 2 pc)</b>	6/pc
Atlantic prawns, garlic & chilli oil, sourdough	
<b>Tortilla Donostia</b>	10
organic eggs, confit shallots & potatoes, EVOO	
<b>Alcachofa a la Brasa</b>	18
Spanish artichoke, saffron polenta, garlic & parsley	
<b>Pimientos de Padrón</b>	12
Padrón peppers, sea salt	
<b>Gilda Pintxo (min. 2 pc)</b>	5/pc
smoked sardine, pickled onion, green olives skewer	
<b>Patatas Bravas Bonanova</b>	10
agriá potato, garlic alioli, spicy tomato sauce, chili oil	
<b>Buñuelos de Pamplona (min. 2 pc)</b>	7/pc
codfish fritters, ajoarriero sofrito	
<b>Croquetas de Jamón Ibérico (min. 2 pc)</b>	7/pc
ibérico ham croquetas, saffron alioli	
<b>Txipirones Bilbao</b>	20
grilled squid, crispy baby squid, squid & shallot orzo	
<b>Pulpo La Coruña</b>	22
Spanish octopus, smoked paprika, EVOO	
<b>Paella del Día</b>	25
paella of the day	
<b>Jamón Ibérico Arturo Sánchez</b>	28
acorn-fed ibérico ham, aged for 36 months	
<b>Macarrones Ibéricos</b>	16
homemade penne, secreto ibérico sofrito, Manchego cream	
<b>Canelón de la Abuela</b>	22
braised beef & pork cannelloni, bechamel, piparras	
<b>Botifarra de Pagès</b>	15
Catalan pork sausage, sautéed white beans, bacon	



## XUP-XUP

Meat or seafood, simmered and slow-braised

<b>Fricandó Barcelona</b>	28
black Angus beef ragú, porcini, maitake rice	
<b>Fabada Asturiana</b>	22
white beans stew, pork jowl, chorizo	
<b>Arroz Caldoso de Carabinero</b>	32
Carabinero prawn, lobster brothy rice, vongole veraci	

## MOLLETES

Mini toasted flatbread sandwich

<b>Sobrassada</b>	10
Spanish Nduja pork sausage, burrata, capers	
<b>Pepito Madrid</b>	15
angus beef tenderloin, fried green peppers, sautéed shallots	
<b>Bikini</b>	12
ibérico ham, Brie, mushroom duxelles	

## CONSERVAS

Premium tinned seafood, a Spanish specialty

<b>Ceviche de Berberechos</b>	25
Galician baby clams, avocado, ceviche dressing	
<b>Anchoas</b>	20
Atlantic anchovies, EVOO, pink peppercorn	
<b>Mejillones</b>	12
Mediterranean mussels in escabeche, piquillo mayo	
<b>Navajas</b>	22
Spanish Razor Clams, gremolata, white wine	
<b>Sardinitas</b>	12
baby sardines, pan con tomate	

## POSTRES

For your second stomach

<b>Churros con Chocolate</b>	14
Homemade churros, Valrhona chocolate	
<b>Tarta de Queso</b>	12
Basque burnt cheesecake tart, sangria sorbet	
<b>Flan y Café</b>	12
Spanish caramel pudding, cortado coffee	



Prices are subject to 9% GST and service charge  
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