

restaurant
casa carmela | 1❁❁❁ ANYS

MENU

English



TASTING MENU

STARTERS

French oyster

Shrimp marined

Molusc salad

Grilled cuttlefish

Monkfish with garlic

MAIN

Paella valenciana (booked in advanced)

o

“Senyore+” Paella (with peeled prawns)

DESSERT

Filloa “Alfonso”

Or









Strwbarries with chantilly

58€

29/04/2025

STARTERS





















Fresh Garden produce

Valencian Salad		15,00€
Lettuce, tomatoes, hard-boiled egg, tuna loin, carrots, onion and olives		
Local tomato with tuna loin		15,50€
Esgarrat		18,00€
Baked red peppers, cured codfish, garlic and dried tuna loin		
Traditional Mollusk salad	    	18,00€





Oysters (Price per oyster)

Guillardeau oysters		4,75€
Royal oyster		5,75€
Natalie & Sebastien oyster		4,50€
Trilogy oyster (one of each)		14,00€

Salted Fish and Meat

Iberian cured ham		26,00€
5 Valencian cheeses (4 goat and 1 sheep)	 	15,00€
Cured tuna extra (100 gr)	  	12,00€
Cured tuna from Almadraba (100 gr)	  	26,00€
Almadraba tuna roe (100 gr)	  	30,00€
Assortment of salted fish Tuna loin, cured red tuna and "capellane"	  	18,00€
Roe hake, roe salted ling and red tuna		
Dry octopus		17,00€
Homemade pickled anchovies	 	15,00€
Anchovy		3,85€
Mild cured belly Red Tuna	 	20,00€

















Steaming Shellfish

Mediterranean mussels		16,00€
Galician razor clams (6 units)		20,00€
Small clams from our coast		18,50€
Rock snails XL (units)		4,15€

Grilled or boiled

Grilled octopus with 'Parmentier' potatoes	 	21,00€
Grilled cuttlefish whit Iberian bacon	 	17,00€
Baby grilled cuttlefish	 	19,50€
Grilled sea cucumber "Espardenya"		7,50€
Local baby shrimp from Santa Pola		180€/Kilo
Mediterranean red shrimp		230€/Kilo
Langoustine		180€/Kilo
Spiny Lobster		135€/kilo

Crispy battered

Fried Calamari	  	20,00€
Peeled Prawns with garlic and cayenne pepper	  	18,00€
Crispy local baby squid agotado	  	25.00€
Fried little fishes		16,00€
Iberian ham and parmensan croquettes	  	16,00€
Codfish croquette	  	15,50€




























PAELLAS COOKED OVER WOOD FIRE

Price per person, minimum for 2 people.

Only one paella each table

Fish stock

(with squids, and cuttlefish)









Black rice	  	25,00€
Seafood Paella (with prawns and Langoustines)	  	28,00€
"Senyoret" Paella (with peeled prawns)	  	25,00€
Traditional Fideua (paella of thin noodle, with prawns and Langoustines)	   	28,00€
Thin noodle fideua (with peeled prawns)	   	25,00€
Black Fideua (with baby squids and ink)	   	25,00€
Deep red Cardinal shrimp	  	35,00€
Spiny Lobster Paella	  	47,00€

Booked in advance only

Paella valenciana (Chicken, rabbit, duck, snails and vegetables)	26,00€
Vegetables Paella	20,00€

Brothy rice

Price per person, minimum for 2 people

Seafood rice with shrimp and lagoustine	  	26,00€
Roast duck seasonal mushrooms, beans and duck liver		20,00€
Spiny Lobster brothy rice	  	47,00€
Rice with baby octopus, pumpkin & garlic shoots	 	21,00€

Meat

Grilled Veal Sirloin Steak	24,00€
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Fish

Sole		80€/Kilo
Turbot		75€/Kilo
Monkfish		25,00€
Seabass		24,50€

Side dishes only for meat and fish

Scarlet curly lettuce with tomato cherry and spring onion 5,00€

Piquillo peppers confit in olive oil 7,00€

Fries potatos with padrón peppers 5,50€

Bakery mini potatos with rosemary  6,50€

Sauteed seasonal vegetables 6,50€

Bread 2,10 €

Gluten free bread 2,10 €

