

restaurant

casa carmela



ANYYS

MENU

English



TASTING MENU

STARTERS

Guillardeau oyster

Baby shrimp

Tradicional Mollusc salad

Homemade codfish croquettes and pine nuts

Fried little fish

MAIN

Paella valenciana (booked in advanced)

o

“Senyoret” Paella (with peeled prawns)

DESSERT

French toast with tiger nuts ice cream

or

Tradicional crème caramel











55€

Bread included, coffe and drinks not included.





Price with TAX.

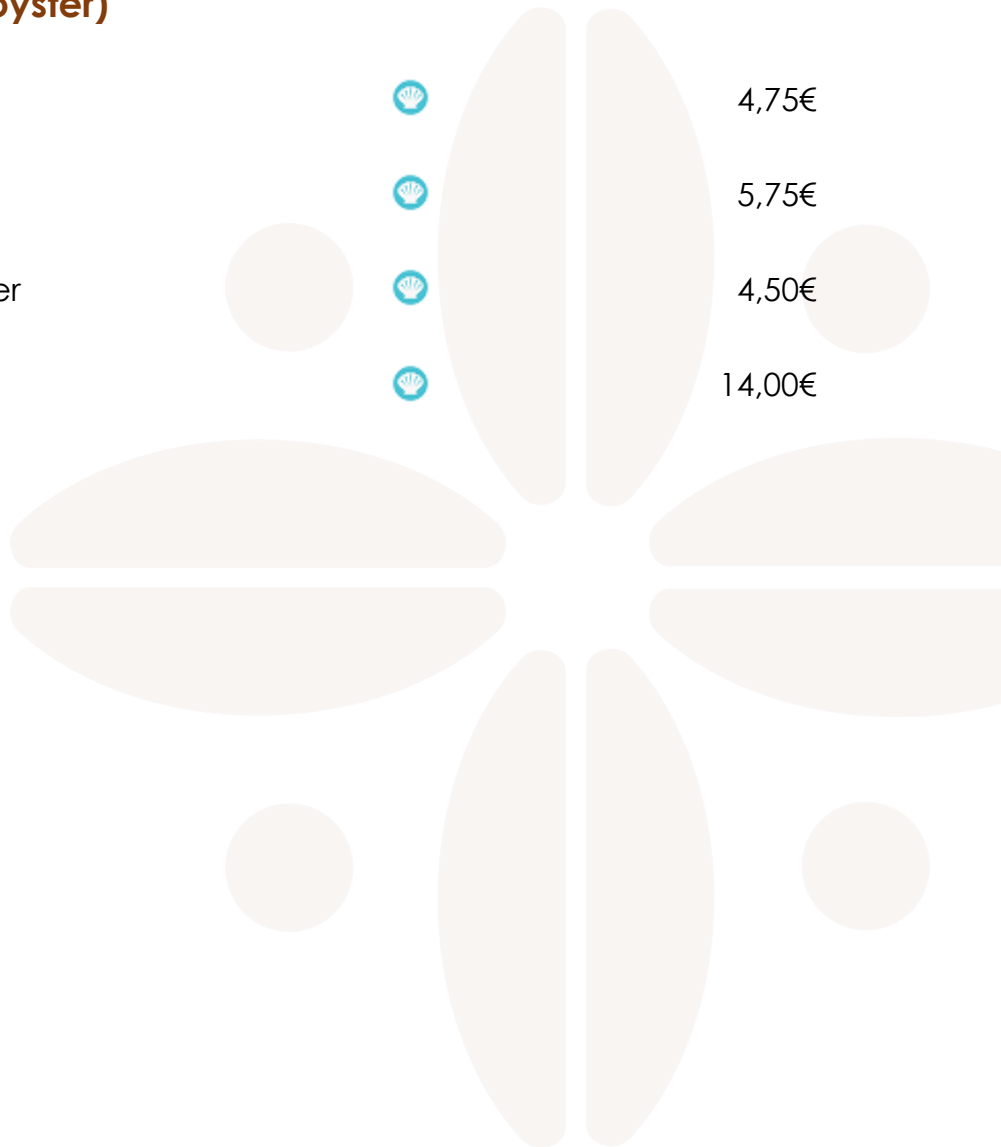
STARTERS

Fresh Garden produce












Valencian Salad	 	14,50€
Lettuce, tomatoes, hard-boiled egg, tuna loin, carrots, onion and olives		
Local tomatoes, with slab of tuna loin		15,00€
Esgarrat	 	18,00€
Baked red peppers, cured codfish, garlic and dried tuna loin		
Tradicional mollusc salad	    	22,00€

Oysters (Price per oyster)





Guillardeau oysters		4,75€
"Royal" oyster		5,75€
Natalie & Sébastien oyster		4,50€
Trilogy de French oysters		14,00€

















Salted Fish and Meat

Air dried acorn fed ham		25,00€
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 local cod (capellanet) Roe salted ling and red tuna	  	18,00€
House Pickled anchovies (10 unid.)	 	12,00€
Anchovies Unit		3,65€
"Jamón del Mar" Air dried red tuna belly	 	20,00€
















Steaming Shellfish

Rock snails		24,00€
Galician razor clams		17,50€
Small clams "Tellinas"		18,00€
Valencian mussels		16,00€

Grilled or boiled

Grilled octopus with 'Parmentier' potatoes	 	19,50€
Grilled cuttlefish whit Iberian bacon	 	17,00€
Grilled local baby squid	 	20,00€
Sea cucumber "Espardenya" (unit)		7,50€
Baby shrimp from Santa Pola	 	150€/Kilo
Mediterranean Red prawns		220€/Kilo
Langostins grilled		160€/Kilo
Blue Lobster		100€/kilo
Spiny Lobster	 	120€/Kilo

Crispy battered











Fried Calamari	  	20,00€
Peeled Prawns with garlic and cayenne pepper	 	15,00€
Fried little fish		16,00€
Local baby squid	  	19,00€
Homemade codfish croquettes and pine nuts (6 Unit)	  	13,50€
Ham croquettes and parmesan (6 Unit)	  	16,00€

**PAELLAS COOKED
OVER WOOD FIRE**

Price per person, minimum for 2 people

Fish stock

(with monkfish, squids, and cuttlefish)





Black rice		23,00€
Seafood Paella (with prawns and Langoustines)		24,00€
"Senyoret" Paella (with peeled prawns)		23,00€
Traditional Fideua <small>(paella of thin noodle, with prawns and Langoustines)</small>		23,00€
Thin noodle fideua (with peeled prawns)		22,00€
Black Fideua (with baby squids and ink)		23,00€
Mere and prawns Paella		30,00€
Deep red cardinal prawns Paella		35,00€
Blue Lobster Paella		42,00€
Spiny Lobster Paella		45,00€

Booked in advance only

Paella valenciana <small>(Chicken, rabbit, duck, snails and vegetables)</small>		23,50€
Vegetables Paella		18,00€

Brothy rice

Price per person, minimum for 2 people

Stewed Seafood rice		22,00€
Roast duck <small>seasonal mushrooms, beans and duck liver</small>		18,00€
Blue Lobster brothy rice		42,00€
Mediterranean Spiny Lobster brothy rice		45,00€
Stewed rice with baby octopus, pumpkin & garlic shoots		19,00€

Meat

Grilled Veal Sirloin Steak 24,00€

Fish

Grilled Sole		65€/Kilo
Grilled Wild Turbot		75€/Kilo
Sea bass		28,00€
Grilled Monkfish		25,00€

Side dishes for meat and fish

Scarlet curly lettuce with tomato cherry and spring onion		5,00€
Piquillo peppers confit in olive oil		7,00€
Mini baked potatoes with rosemary		6,50€
Fries potatos with padrón peppers		5,50€
Santeed seasonal vegetables		6,50€

Bread 2,10 €

Gluten free bread 2,10 €

