

..... tapas

Foie gras mousse with corn tartlet.....	8,80 €
Croquettes (mushroom / veal cheek in red curry).....	14,80 €/4u
Croquette per unit.....	3,80 €
Carolina's miniburger.....	5,90 €
Potato soufflé filled liquid egg yolk.....	6,95 €/2u
Potato soufflé per unit.....	3,60 €
Smoked razor clams with coconut milk, shisos juice, toasted sesame seeds, coriander and lime.....	14 €
Deep fried red Denia prawns with satay powder and citric emulsion.....	13,20 €

..... Peru

Three oysters with dressings of Perú	12,60 €
Oyster per unit.....	4,50 €
Octopus "anticuchero" with violet foam and olive from "botija"	16 €
See bass ceviche with Rocoto tiger milk.....	15 €
Patacones with beef tenderloin and smoked chorizo.....	9 €/2 u
Cold cau cau with scallops and chili sauce.....	13 €
Stone cooked hot "quisquilla" ceviche.....	16 €

..... tacos and molletes

Marinated monkfish taco, comin cream, green beans and coriander.....	4,95 €/u
Rib toast taco with kimchee, red cabbage and mint (<i>spicy</i>).....	4,95 €/u
Tikka masala chicken taco.....	4,95 €/u
Fried mollete with pepper, dried tuna and sweet chili mousse.....	4,95 €/u
Beef tongue mollete with jalapeño cream and crudités vinaigrette.....	4,95 €/u

..... starters

"The Forest of coca".....	14 €
Cubalibre of foie gras.....	15 €
Roast chicken salad with avocado and green cabbage kimchee.....	13 €
Pizza Carpaccio of tuna with shisos vinaigrette.....	14,50 €
Steak tartar with crispy potato layer and cured egg yolk (<i>spicy</i>).....	19 €
Olive oil bread with smoked sardines, roasted eggplants and sundried tomatoes.....	14,20 €

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INSTAGRAM @vuelvecarolina_qd

Menu

"de tapas por Valencia"

[Full table]
Price per person

28.00 €

Menu

"compartir Valencia"

[Full table]
Price per person

35.00 €

Quique Jacosta

MERCATBAR

Vuelve Carolina

EL POBLÉT

fish and meats

Scratchfish with sweet chili and crusty spice bread.....	17,50 €
Pan with market fish and false risotto.....	18 €
Stewed veal cheek with red curry juice and coconut cream sauce (<i>spicy</i>).....	19 €
Glazed beef sweetbreads with humus and feta.....	16 €
Beef loin with dried tomato pesto and pickled chili.....	19,80 €

Bread service 2,20 € per person / 10% taxes included



rices

Duck and season mushroom rice.....	18,50 €
"A banda" dry rice with roasted garlic emulsion.....	20,50 €
Dry black rice with little cuttlefish.....	20,50 €

desserts

Giant cookie of chocolates.....	10,50 €
Yoghourt and violets.....	7,90 €
Cheese cake Carolina's style.....	8,90 €
Cacao paper with pistachio sponge cake and its ice cream.....	9,50 €
Crunchy pineapple mille-feuille with rum, coconut and tajín (little bit spicy).....	10 €

In accordance with the provisions of REGULATION (UE) N° 1169/2011 about food information to consumers, we inform our customers that **product included in the food menu may contain allergens or traces thereof.** For more information please contact our staff.