

tapas

Foie gras mousse with corn tartlet.....	8,80 €
Croquettes (mushroom / veal cheek in red curry).....	14,80 €/4u
Croquette per unit.....	3,80 €
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 €
Carolina's miniburger.....	5,90 €

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 (<i>spicy</i>)	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 (<i>spicy</i>).....	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 (<i>spicy</i>)	4,95 €/u

starters

Savayon graten hald lobster.....	19 €
Cubalibre of foie gras.....	15 €
Roast chicken salad with avocado and green cabbage kimchee (<i>spicy</i>).....	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 €

fish and meats

Scratchfish with sweet chili and crusty spice bread.....	17,50 €
Half grilled Bass with roasted pepper and pickle cacahuete.....	23 €
Stewed veal cheek with red curry juice and coconut cream sauce (<i>spicy</i>).....	19 €
Glazed beef sweetbreads with humus and feta.....	16 €
"Rubia Gallega's Entrecote" grilled with dried tomato pesto and pickled chili.....	25 €

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

www.vuelvecarolina.com

FACEBOOK @VuelveCarolinapáginaoficial

INSTAGRAM @vuelvecarolina_qd

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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 €



Enjoy

GASTRONOMIC EXPERIENCE

In Mercatbar, in Vuelve carolina, in El Poblet Rte
or in Quique Dacosta Restaurante

Ask about our gift box!

Give a gift

QUIQUE DACOSTA BOOKS

"Más allá de los sabores"	33 €
"De tapas con Quique Dacosta"	22.90 €
"El secreto de Quique Dacosta"	10.90 €
"3 Quique Dacosta"	49.90 €

QUIQUE DACOSTA BEER BOX 15 €

Quique Dacosta
MERCATBAR
EL POBLÈT
Llisa negra
vuelve carolina

Menu "de tapas por Valencia"

[Full table]
Price per person

Available from Monday to Friday
morning (not in eve van holidays and
van holidays)

And Monnday to Thursday evening
(not in eve van holidays and van
holidays)

28.00 €

Menu "compartir Valencia"

[Full table]
Price per person

35.00 €

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.