



With this proposal you will travel through the flavors of the world with Quique Dacosta and his team.
We cook creative gastronomic trends where you can make a stopover and design your tailor-made trip.

A LA CARTE



Mediterranean

Starters

Selection of breads **Vuelve Carolina**
(for 2 people)..... 6,00€

Potato soufflé filled liquid egg yolk
(2 Ut) 8,80€

Cubalibre of foie gras14,00€

Pizza carpaccio of tuna
with shisos vinaigrette18,00€

Fried cauliflower with almonds and
creamy roasted onion.....9,80€


Principals

whole monkfish marinated and fried
(to share 2 people)..... 40,00€

"Troffie" pasta with carbonara and mushrooms
(with black truffle +2€/gr).....14,00€

Valencian paella in "llanda"
(to share 2 people) We advise ordering
in advance. Limited availability..... 40,00€

Dry rice in "llanda" with lobster and saffron
"allioli" (to share 2 people) We advise ordering
in advance. Limited availability 62,00€



NORTH AMERICA

Starters

Roasted carrots with herring and salmon roe.....12,00€


Principals

Fried boar ribs with Buffalo style sauce19,00€

**Louisiana-style roasted and smoked Angus rib.
Accompanied by smoked sauerkraut and bread.
(to share 2 people).....40,00€**

SOUTH AMERICA


Starters

See bass ceviche with octopus and rocoto tiger milk18,00€ 

Patacones with beef tenderloin and smoked "chorizo" (2 Uf)14,00€


Principals

Cuiflacotche crunchy pizza 16,00€

Roasted Pork Rib Tacos with kimchee, red cabbage
and mint (4 tacos)..... 29,00€ 

africa & middle East

Starters

Aged beef tartare with dates and harissa,
accompanied by fried papadum18,00€ 

Maghreb-style cous cous with grilled fennel12,50€

Falafel, ratatouille and tofu mayonnaise9,50€

Principals

Lamb shoulder cake Moroccan style (to share 2 people) 28,00€


"Tajin" with lamb cheek, green peas hummus
and feta cheese salad 26,00€

ASIA


Starters


Deep fried Dénia prawns with satay poder
and citric emulsion14,50€

Chinese bread with smoked eel
and lemon meuniere (1 ut).....7,00€

Chinese bread with red prawn
chili crab style (1 ut) 8,00€ 

Principals

Stingray fish with sweet chili and crusty
spice bread18,00€ 

Stewed veal cheek with red curry
and coconut bechamel.....18,00€ 

DESSERTS ARE FROM ANOTHER PLANET

Giant cookie of chocolates9,50€

Yogurt and violets 8,50€

Cheese cake Carolina's style9,00€

Crunchy pineapple mille-feuille with rum,
coconut and tagine11,00€ 🌶️

Cream and coffee creamy flan6,00€



VUELVE CAROLINA

MENUS





Midday Trip MENU

(Available monday to friday working days)

Roasted carrot salad with herring and salmon roe

Fried cauliflower with almonds and creamy roasted onion

Aged beef tartare with dates and harissa, accompanied by fried papadum 

Cuitlacotche crunchy pizza

Stewed veal cheek with red curry and coconut bechamel 

Dessert to share

28€/person

Bread and drinks NOT included. Dishes to share.

Available entire table. Minimum two people.



Vintage MENU

Potato soufflé filled liquid egg yolk

Cubalibre of foie gras

Maghreb-style cous cous with grilled fennel

See bass ceviche and octopus with rocoto tiger milk 

Pizza carpaccio of tuna with shisos vinaigrette

Roasted Pork Rib Tacos with kimchee, red cabbage and mint 

Dessert to share

37€/person

Bread and drinks NOT included. Dishes to share.
Available entire table. Minimum two people.



Spices of the world MENU



See bass ceviche and octopus with rocoto tiger milk

Chinese bread with red prawn chili crab style

Beetroot Bloody Mary

Fried boar ribs with Buffalo style sauce

Bao bread with tuna and chinese vegetables

Stingray fish with sweet chili and crusty spice bread

Crunchy pineapple mille-feuille with rum, coconut and tagine

44€/person

Bread and drinks NOT included. Dishes to share.

Available entire table. Minimum 2 people



VUELVE
CAROLINA

COCKTAILS



"Carolina's friends" Cocktails

MARÍA

Tomato infused vodka. Tomato juice. Kimchee.
Celery salt. Basil. Lime. Perrins sauce. (9€)

NADJELA

Bourbon whiskey with Carolina syrup. Coffee. Angostura.
(11€)

RIGOBERTA

Pisco. Passion fruit. Lima. Egg white. (9€)

BENEDETTA

Cynar. Geneva. Sweet vermouth macerated in orange peel. (9€)

ASHLEY

Gin. Avocado shrub. Lime. Lemongrass. Tonic. (11€)

LUPITA

Tequila infused in electric flower. Cointreau. Lime. Ginger. (11€)

CAMILA

Gin. Yuzu. Bergamot. Ginger. Truffle and lime foam. (11€)

