

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.





Starters

Selection of breads Vuelve Caroline (for 2 people)	
Potato soufflé filled liquid egg yolk (2 Ut)	.8,80€
Cubalibre of foie gras	14,00€
Pizza carpaccio of tuna with shisos vinaigrette	.18,00€
Fried cauliflower with almonds an creamy roasted onion	

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 roe1	2,00€
See bass ceviche with octopus and rocoto tiger milk	.18,00€
Patacones with beeftenderloin and smoked "chorizo" (2 Ut)	14,00€

Principals

Cuitlacotche crunchy pizza 16,00€

Fried boar ribs with Buffalo style sauce19,00€



Starters

Aged beef tartare with dates and harissa, accompanied by fried papadum18,00€	
Naghreb-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 sata	y poder
and citric emulsion	14,50€
Chinese bread with smoked eel	
and lemon meuniere (1 ut)	7,00€
Chinese bread with red prawn	
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chili crab style (1 ut)	8,00€

Principals

Stingray fish with sweet chili and crusty	_/
spice bread18,00€	1

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 pineaple mille-feuille with rum, coconut and tagine11,00€ ∫

Cream and coffee creamy flan6,00€



MENUS



Midday Trip MENU

(Avaliable 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 \int

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

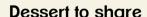
Cubalibre of foie gras

Maghreb-style cous cous with grilled fennel

See bass ceviche and octopus with rocoto tiger milk \int

Pizza carpaccio of tuna with shisos vinaigrette

Roasted Pork Rib Tacos with kimchee, red cabbage and mint



37€/person

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





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 pineaple mille-feuille with rum, coconut and tagine

44€/person

Bread and drinks NOT included. Dishes to share. Available entire table. Minimum 2 people



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€)

