



# VUELVE CAROLINA

## A LA CARTE



**ALLERGENS:** 1.gluten - 2.crustaceans - 3.egg - 4.fish - 5.peanut - 6.soy  
7. dairy - 8.tree nuts - 9.celery - 10.mustard - 11.sesame - 12.sulfites - 13.molluscs 14.lupins  
(Allergens in parentheses can be removed from the dish modifying the original recipe) Undercooked or raw  
fish have been previously frozen.

Potato soufflé filled liquid egg yolk (2 Ut) ... 9,80

3 - (6)

Cubalibre of foie gras

(Historical dish by Quique Dacosta.).....17,50

(1) - 7 - (8)

Pizza carpaccio of red tuna

with shisos vinaigrette.....19,00

1 - 4 - 6 - (7)

See bass ceviche with rocoto tiger milk .....18,00

(1) - (3) - 4 - 9 - 12

Roasted Pork Rib Tacos with kimchee,

red cabbage and mint (4 tacos)..... 25,00

(3) - 4 - 6 - 12



# Classic dishes




Selection of breads Vuelve Carolina with  
smoked butter (for 2 people.....6,00

1 - 5 - 7


# *keep traveling*

**Burrata with dried tomato pani puri, basil and pine nuts.....17,00**  
**(1)- (3) - 7 - (8)**

**Sandwich club chili crab.....22,00**   
**1 - 2 - (3) - 4 - 6 - 11**

**Cantonese pork jowl.....21,00**  
**1 - 4 - 6 - 9 - 11 - 12- 13**

**Prawns dumplings, scarlet prawns sauce, squid spaghetti.....25,00**  
**1 - 2 - (3) - 4 - 6 - 7 - (8) - 12 - 13**

**Beef tartare with harissa, accompanied by fried papadum .....18,00**   
**1 - (3) - 4 - 6 - 12**

**Pork and boletus gyozas, guanciale and chard emulsion with butter.....25,00**  
**1 - 3 - 6 - 7 - (8) - 9**



# VEGETABLES AROUND THE WORLD


**"Bravas potatoes" Vuelve Carolina**

**Best bravas Madrid Fusion 2024 Award.....15,00** 

**(1) - (3) - (7)**

**Glazed aubergine asian style.....11,50**

**1 - (4) - 6 - 8 - 11**

**Semi-dried Valencian tomato tartar with  
pickled mango yolk.....16,00** 

**1 - 4 - 6 - 10 - 12**

**Carolina Caesar Salad.....20,00**

**(1) - 3 - 4 - 7 - 10**

**Confit Leek, smoked eel and béarnaise sauce..... 16,80**

**(3) - (4) - (5) - (7) - (12)**

# MAIN DISHES TO SHARE?

Sea bass in a salt crust with green sauce.....30,00

1 - 3 - 4 - 6 - 7 - 9

Marinated and fried monkfish with Peruvian chupe  
and "huancaína" sauce..... 26,00

1 - 2 - 4 - 6 - 7 - 12 - 13

Valencian paella in "llanda" (to share 2 people)..... 44,00

(Limited availability)

9

Dry rice in "llanda" with lobster and saffron "allioli" (to share 2 people)..... 69,00

(Limited availability)

2 - (3) - 4 - 13

# MORE MAIN DISHES

**Rice with smoked eel and cherry (Historical dish by Quique Dacosta)  
(Only available on thursday)..... 21,50**

**1 - 4 - 6 - 12**

**Green curry with grilled old beef meatballs.....25,00**

**1 - 2 - 3 - 5 - 6 - 7 - 9 - 11 - 12**

**Charcoal Iberian presa .....26,00**

**(1) - (6) - (7) - (13)**

**Glazed venison shank, parmentier and tabbouleh  
Maghrebi style (to share for two persons)..... 39,00**

**1 - (7) - (8) -12**

# DESSERTS ARE FROM ANOTHER PLANET

**Qiqe Surprise.....11,00**

**1 - 3 - 7 - 8**

**Yogurt and violets .....8,50**

**7**

**Almond cloud cake.....10,00**

**3 - 7 - 8**

**Pink Panther Vuelve Carolina.....11,00**

**1 - 3 - 6 - 7 - 8**