

CARMEN

— COCINA ESPAÑOLA —

TAPAS TRADICIONALES

Aceitunas en Aceite y Hierbas Aromáticas 4
Marinated Olives

Patatas Bravas 8
Roasted Potatoes, Brava Sauce, Aioli

Alcachofas Fritas 9
Fried Artichokes, Maldon Salt, Aioli, Lemon

Tortilla Tradicional 10
Potatoes, Onions, Eggs

Pimientos de Padrón con Salsa de Tomate 10
Shishito Peppers, Tomato Sauce *when available*

Jamón Serrano con Papel de Frutas 12
Traditional Spanish Ham with Fruit Leather

Pan de Cristal con Tomate de Rama 6
Crispy Bread, Fresh Tomato Spread, Manchego Cheese

Sardinas enlatadas 7
Sardines, Roasted Tomato, Olive Oil

Ensalada de Col Rizada con Queso Salado 10
Kale, Ricotta Salata, Pine Nuts, Breaded Poached Peewee Egg

Pulpo a la Vinagreta 8
Octopus with Sherry Vinegar and Aberquina Olive Oil

Buñuelos de Bacalao con Polvo de Perejil 8
Fresh Cod and Potato Fritters with Parsley Powder

TAPAS DEL CARMEN

Tomate Verde frito con Queso Feta, Maíz y Pimientos 8
Breaded Green Tomatoes, Feta, Roasted Red Peppers, Corn Chutney

Jicama con Aguacate 7
Avocado Puree, Corn Crisps, Pico de Gallo, Jicama Wrap

Gambas al Ajillo “Estilo Carmen” 12
Grilled Shrimp, Garlic, Serrano Chili Oil

Tentempié de Ceviche 9
White Fish Ceviche Boston Lettuce Tacos

Ensalada Verde con Trucha Ahumada y Aguacate 11
Mixed Greens, Smoked Trout, Avocado, Tomato & Orange

Carne Tártara con pan Tostado 12
Beef Tartare with Quail Egg, Pickled Ramps & Cucumber

Salmón “Antoni Gaudí” 13
Wild BC Sockeye Salmon, Gazpacho Sauce, Gaudi-esque Vegetable

Butifarra con Alubias y PX 12
Catalan Pork Sausage, Lima Beans, Pedro Ximenez Sherry

Piquillos Rellenos de Morcilla y Queso 12
Piquillo Peppers Stuffed with Blood Sausage, Bechamel and Cheese

Butifarra Blanca “Estilo Carmen” 13
Pork Sausage with Mashed Potatoes, Piquillo Peppers and Quince sauce

Ojo de la Costilla con Papas Fritas 35
18oz Aged Rib Eye served with house made Chips

PAELLAS

Paella del Carmen 45
Shrimp, Clams, Mussels, Scallops, Chorizo, Chicken, Saffron

Paella Italiana 35
Farro, Roasted Wild Mushrooms, Manchego Cheese

Paella Negra con Pulpo 45
Black Squid Ink with Grilled Octopus and Chorizo

Paella de Montaña 40
Tempranillo Wine, Rabbit, Snails, Artichokes, Mushrooms

Paella del Norte 50
Whole Roasted Mediterranean Bass with Chimichurri

Spain's celebrated rice dish is meant to be shared in a kind-hearted and casual manner. Our Paellas take approx. 45-50 minutes.
We recommend ordering them upon arrival.

