

Casa CARLOS

AUTHENTIC SPANISH TAPAS MEDITERRANEAN & INTERNATIONAL RESTAURANT



Here at Casa Carlos, we serve our Tapas at a relaxed & steady pace in order for you to unwind, enjoy the company of family & friends & indulge in authentic Spanish cuisine the traditional way!

When ordering Tapas, we recommend choosing a variation of at least 3 dishes per person & for the best experience sharing your dishes within your group.

PAN - BREAD

PAN FRESCO - 4.25

A variety of white, brown & sourdough fresh bloomer bread served with an olive oil & balsamic vinaigrette

PAN CON AJO - 4.50

Carlos' signature garlic bread served on a bloomer loaf, toasted with a garlic olive oil

Add our Trio of Homemade Salsas:

A garlic mayonnaise Alioli, crushed tomato & olive oil Catalan & a coriander, garlic & olive oil Salsa Verde + 1.50 for the trio

PAN CON AJO Y QUESO - 4.95

Toasted garlic bread on a bloomer loaf topped with melted cheese

PAN CATALAN - 4.75

Toasted garlic bread on a bloomer loaf topped with a crushed tomato & olive oil Catalan
Add our Grand Reserva Serrano Ham + 2.00

ENSALADA - SALAD

ACEITUNAS MIXTA - 3.95

A combination of green & black pitted olives marinated with garlic, olive oil & a mixture of herbs

ENSALADA DE LA CASA - 8.95

Our mixed leaf house salad dressed with a olive oil & balsamic vinaigrette & topped with Serrano ham, Manchego cheese, boquerones & mixed olives

ENSALADA DE TOMATE Y CEBOLLA - 4.50

Sliced beef tomatoes topped with sweet Spanish onions, seasoned with rock salt, black pepper & dressed with an olive oil & balsamic dressing

FABADA VINAGRETA - 3.50

White bean salad combined with chopped mixed peppers, onions & marinated in a seasoned vinaigrette

CHARCUTERIE - CURED MEATS & CHEESES

JAMÓN SERRANO GRAND RESERVA - 8.50

Freshly carved, premium dry-cured Spanish Serrano ham served with fresh bread & a crushed tomato & olive oil Catalan

CHORIZO IBÉRICO PRIMERA - 4.95

Dry-cured chorizo sausage made from the famous Ibérico pork with predominant pimenton flavours

SALCHICHÓN - 4.95

A typical Spanish cured sausage from the lean pork of the Ibérico pig, flavoured with a delicate mixture of spices & black peppercorns

MANCHEGO CON MEMBRILLO - 7.50

Mature Spanish Manchego cheese served with fresh bread & a sweet membrillo paste from the quince fruit

QUESO DE CABRA AL VINO - 5.95

A soft goat cheese immersed in red wine & imported from the region of Murcia

PLATO DE LA CASA - 16.95

Enjoy a taste of all our premium Spanish cured meats & cheeses served all on one board, with a selection of typical accompaniments & a variety of fresh breads

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CARNE - MEAT

ALBONDIGAS - 5.95

Homemade beef meatballs in Carlos' tomato sauce

PINCHO DE POLLO - 6.95

Four skewers of marinated, spiced chicken fillet served with a mojo salsa

MORCILLA ESPAÑOLA - 6.95

Oven baked black pudding infused with a mixture of spices, imported from the Catalonia region of Spain

COSTILLAS DE CERDO - 7.95

Our signature, meaty fresh pork ribs, topped with a smoky barbecue sauce

PIMENTOS RELLENOS - 6.95

Half a pepper stuffed with spicy minced beef; oven baked & topped with cheese

POLLO Y PATATAS CON

SALSA VERDE - 5.95

Chicken fillet & new potatoes sautéed in a garlic, coriander & olive oil salsa verde

CARNE PICADA - 4.95

Spicy minced beef in tomato sauce cooked with onions, peppers, mushrooms & fresh chilli

CHORIZO AL VINO - 6.50

Cured Spanish chorizo sausage sautéed in red wine

SALCHICHA PICANTE - 6.95

Our signature fresh sausage infused with Carlos' spices, served sizzling & topped with a mojo salsa

MAGRA PICANTE - 4.50

A typical Spanish dish of lean, diced pork in a rich spiced tomato sauce

VERDURAS Y PATATAS - VEGETABLES & POTATOES

PATATAS BRAVAS - 4.95

Canarian style new potatoes sautéed in Carlos' chilli tomato sauce

PATATAS ALIOLI - 4.95

Fried potatoes topped with homemade garlic mayonnaise

CHAMPIÑONES AL AJILLO - 5.25

Mushrooms sautéed with garlic, white wine & a touch of cream

TORTILLA - 3.95

Traditional Spanish omelette served chilled

PIMENTOS PIQUILLO - 4.50

Spanish sweet peppers cooked in garlic & white wine

ALCACHOFAS CON TOMATE - 4.50

Artichoke hearts served in Carlos' tomato sauce

MARISCOS - SEA FOOD

GAMBAS PIL PIL - 8.50

Our signature sizzling king prawns sautéed in garlic, white wine & fresh chilli

MERLUZA - 7.95

Lightly battered hake fillet served with alioli & a wedge of fresh lemon

BOQUERONES - 2.95

Large whitebait fillets marinated in fresh garlic & Carlos' vinaigrette

CALAMARES - 6.95

Lightly battered squid rings served with alioli & a wedge of fresh lemon

EXTRAS

ALIOLI - 1.50

Carlos' homemade garlic mayonnaise

CATALAN - 1.00

Fresh crushed tomato mixed with olive oil

MOJO PICANTE - 1.50

An authentic Canarian chilli sauce

ACEITE Y VINAGRE - 1.00

Olive oil & balsamic vinegar

NIÑOS - CHILDRENS MENU - 7.50

PAN CON TOMATE Y QUESO

Toasted cheese & tomato bread served with skinny fries

POLLO FRITO

Breaded chicken strips served with skinny fries

COSTILLAS DE CERDO

Smoky barbecue ribs served with skinny fries

ALL OF OUR CHILDREN'S MEALS ARE SERVED WITH AN ICE-CREAM SANDWICH DESSERT

PAELLA

Due to the preparation that goes into Carlos' paella, we require a pre-order at least 48 hours prior to your booking. All the ingredients within our paella are ordered especially, therefore we also require a 5.00 deposit per person.

MINIMUM TWO PEOPLE, PRICE PER PERSON

VERDURAS - 13.50
VEGETABLE

POLLO - 17.50
CHICKEN

MARISCOS - 22.50
SEAFOOD