

# CARROSSA CLASSICS



## STARTERS

À LA CARTE

TUNA CARPACCIO   TOMATO   ROCKET   PIPARRA	20€
FOIE MICUIT WITH PLUM CHUTNEY	22€
“CARROSSA” SALAD   ASPARAGUS   CARROT   TOMATO RADISH   OLIVE-VINAIGRETTE	15€
OUR FISH SOUP   ROUILLE   SAFFRON	24€
GAMBAS “AL AJILLO”	17€
GRILLED VEGETABLES   WHITE ROMESCO-SAUCE	14€

## MAIN COURSES

TURBOT   RED LENTILS   VEGETABLE-BRUNOISE   APPLE	32€
DRY AGED BEEF FILET   POTATO GRATIN   BIMBI   TRUFFLE	38€
ENTRECOTE   CHIMICHURRI ALI OLI   FRENCH FRIES	34€
RAVIOLI   SPINACH   RICOTTA   SAGE	22€

## DESSERTS

CREMA CATALANA	10€
PISTACHIO VOLCANO   YOGURT ICE CREAM   HONEY (20MIN.)	14€

## CARROSSA SPECIALS

DEPENDING ON AVAILABILITY FOR MIN.2 PERSONS

SEA BASS IN A SALT CRUST   SPINACH   PATATÓ   BEURRE BLANC	75€
CHATEAUBRIAND   SAUCE BEARNAISE   SHALLOT CHUTNEY POTATO GRATIN   GREEN ASPARAGUS	85€

BREAD   MAJORCAN OLIVE OIL “EXTRA VIRGEN”	5€
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IVA INCLUIDO | MWST. INKLUSIVE | VAT INCLUDED

POR FAVOR COMUNICAR CUALQUIER ALERGIA O INTOLERANCIA QUE PUEDA TENER CON NUESTRO PERSONAL CAPACITADO.  
BITTE LASSEN SIE UNS WISSEN, WENN SIE ALLERGIEN ODER UNVERTRÄGLICHKEITEN HABEN.  
PLEASE LET US KNOW, IF YOU HAVE SOME ALLERGIES.

# CARROSSA MENU



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À LA CARTE

## STARTER

TOMATO TARTAR | "PICO DE GALLO"  
BEET ROOT | AVOCADO 15€

## SECOND

ROASTBEEF | PATATÓ | TARTAR SAUCE 18€

OR

FRIED TOFU | DAIKON RADISH | HONEY 16€

## MAIN

MAGRET OF THE DUCK | SAFFRON RISOTTO  
GREEN ASPARAGUS 27€

OR

SEA BASS | "CAFÉ DE PARIS" BUTTER | ROOT VEGETABLES 29€

## DESSERT

LEMON PIE | BASIL 12€

OR

ASSORTMENT OF REFINED CHEESES WITH  
HOMEMADE CHUTNEY 14€

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4-COURSE MENU 64€