

## BEBIDAS

Perfect pairings to sip with your bites

### Sparkling

#### Colet Tradicional Extra Brut

Xarel·lo, Macabeu, Parellada / Cava

2019 20

### White

#### Canforrales Blanco

Verdejo / La Mancha

2023 16

#### Pazo das Bruxas

Albariño / Rias Baixas

2022 20

#### Gran Caus Blanc

Xarel·lo, Chenin Blanc, Chardonnay/Penedés

2022 22

### Rosé

#### Flamingo Rosé

Tempranillo / Ribera del Duero

2021 22

### Red

#### Canforrales Tinto

Tempranillo / La Mancha

2023 16

#### Portal Negre

Garnacha, Cariñena / Catalunya

2019 22

#### Las Pisadas

Cabernet Sauvignon / Rioja

2018 25

### Others

#### Sangria

Red or white

18

#### Estrella Galicia Beer

Caña (300ml)

12

#### Reserva Especial1908 (bottle)

A Coruña, Spain

15

# Carlitos

CASA DE COMIDAS

Prices are subject to 9% GST and service charge  
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## TAPAS

Small plates, best enjoyed with drinks

<b>Pan con Tomate</b> 🍷	9
Crystal bread, Spanish oxheart tomatoes, EVOO	
<b>Gambas al Ajillo (min. 2 pc)</b>	6/pc
Atlantic prawns, garlic & chilli oil, sourdough	
<b>Tortilla Donostia Slice</b> 🍷🌿	10
Organic eggs, confit shallots & potatoes, EVOO	
<b>Alcachofa Brasa</b> 🌿	18
Spanish artichoke, saffron polenta, garlic & parsley	
<b>Pimientos de Padrón</b> 🌿	12
Padrón peppers, sea salt	
<b>Gilda Pintxo</b>	10
Smoked sardine, pickled onion, green olives	
<b>Patatas Bravas Bonanova</b> 🍷🌿	10
Agria potato, garlic aioli, spicy tomato sauce, chili oil	
<b>Buñuelos de Pamplona</b> 🍷	14
Codfish fritters, ajoarriero sofrito, saffron aioli	
<b>Croquetas de Calamar</b> 🍷	12
Squid croquetas, squid ink aioli	
<b>Txipirones Bilbao</b> 🍷	20
Grilled squid, crispy baby squid, squid & shallot orzo	
<b>Pulpo La Coruña</b> 🍷	22
Spanish octopus, smoked paprika, EVOO	
<b>Paella del Día</b> 🍷	26
Paella of the day	
<b>Jamón Ibérico Joselito</b>	28
Acorn-fed ibérico ham "Joselito", aged for 36 months	
<b>Macarrones del Cardenal</b>	16
Homemade penne, secreto ibérico sofrito, Manchego cream	
<b>Canelones de la Abuela</b> 🍷	18
Braised beef & pork cannelloni, bechamel, piparras	
<b>Botifarra de Pagès</b>	12
Catalan pork sausage, sautéed white beans, bacon	

## XUP-XUP

Meat or seafood, simmered and slow-braised

<b>Fricandó Barcelona</b> 🍷	28
Black Angus beef ragú, porcini, maitake rice	
<b>Rabo de Toro</b> 🍷	28
Braised Angus beef oxtail, red wine, potato mash	
<b>Arroz Caldoso de Gambas</b>	28
Atlantic prawns, lobster brothy rice, vongole veraci	

## MOLLETES

Mini toasted flatbread sandwich

<b>Sobrassada Mallorca</b> 🍷	10
Spanish Nduja pork sausage, burrata, capers	
<b>Pepito Madrid</b>	15
Angus beef tenderloin, fried green peppers, sautéed shallots	
<b>Bikini Barcelona</b>	12
Ibérico ham, truffle Brie, mushroom duxelles	
<b>Tuna Cádiz</b>	10
Spanish confit tuna belly, hard boiled eggs, smoked sardine	

## CONSERVAS

Premium tinned seafood, a Spanish specialty

<b>Mejillones Premium</b> 🍷	12
Atlantic mussels, escabeche sauce, piquillo mayo	

## POSTRES

For your second stomach

<b>Churros con Chocolate</b> 🍷🌿	14
Homemade churros, Valrhona chocolate	
<b>Tarta de Queso</b> 🍷🌿	12
Basque burnt cheesecake tart, sangria sorbet	
<b>Flan y Café</b> 🌿	12
Spanish caramel pudding, cortado coffee	



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