A CARRILANA

CASA DE BEBIDAS

(CLICK TO ACCESS)

⇛ DRINKS ⇚

⇛ MEALS ⇚

A CARRILANA

CASA DE BEBIDAS

A CARRILANA

CASA DE BEBIDAS

Drinks

ALL DAY (AND NIGHT)

(back to top)

DRINKS. *All day (and night)*

Special coffees, infusions and chocolates

XL Coffee.
→ 2,60€

Cappuccino.
→ 2,60€

Viennese Coffee.
→ 3,50€

Bombon Coffee.
→ 4,20€

Irish Coffee.
→ 4,90€

Carajillo.
→ 3,70€

Carajillo Licor 43.
→ 4,90€

Vanilla / Hazelnut / Caramel Cappuccino.
→ 3,20€

Lotus Coffee.
Crushed Lotus cookie, Lotus cream, milk, coffee, and homemade cream.
→ 4,20€

DRINKS. *All day (and night)*

Oreo Coffee.
Crushed Oreo cookie, dark chocolate, coffee, milk, homemade cream, and white chocolate.
→ 4,20€

Mocaccino.
→ 3,70€

Chocolate.
→ 2,60€ (+cream → 3,60€)

Chocolate with hazelnuts.
→ 2,90€ (+cream → 3,90€)

Coffee Frappe.
→ 4,70€ (+cream → 5,70€)

Chocolate Frappe.
→ 4,70€ (+cream → 5,70€)

Chai Latte.
Cinnamon, carob, nutmeg, ginger, cardamom, black tea, star anise, and black pepper.
→ 4,20€

Golden Latte.
Turmeric, cinnamon, ginger, black pepper, cardamom, star anise, and clove.
→ 4,20€

Pink Latte.
Beetroot, maca, pomegranate powder, açaí, cinnamon, potato starch, ginger, and turmeric.
→ 4,20€

DRINKS. *All day (and night)*

Matcha Latte.
→ 3,70€

Matcha Latte with homemade red fruit coulis.
→ 4,50€

Black tea, green tea, red tea, lemon and ginger tea, chai tea.
→ 1,60€

Pennyroyal, chamomile, berries and rooibos (desert flowers).
→ 1,60€

Kombucha.
Lemon and Ginger / Strawberry and cranberry
→ 4,50€

Drinks with a high content of natural fruits

Orange juice.
→ 2,50€

Juice of the day.
→ 3,00€

Blueberry, apple and ginger juice.
→ 3,50€

Apple, carrot, orange, beetroot and ginger juice.
→ 3,50€

Orange, carrot, apple and lemon juice.
→ 3,50€

DRINKS. *All day (and night)*

Beetroot, apple, mint, ginger and lemon juice.
→ 3,50€

Carrot, orange, mango and turmeric smoothie.
→ 5,50€

Strawberry and banana smoothie.
→ 5,50€

Orange, mango and strawberry smoothie.
→ 6,00€

Oat milk, blueberries, banana, oats, peanut butter and chia smoothie.
→ 6,50€

Coconut milk, apple, spinach, ginger and agave syrup smoothie.
→ 6,00€

Mocktails

Brumble.
Gin 0.0 without alcohol, lemon juice, sugar syrup, and blackberry
→ 7,00€

Pina Colada.
Coconut milk, natural pineapple, condensed milk and sugar syrup
→ 6,00€

Raspberry lemonade.
Natural raspberry, lemon juice and agave syrup
→ 6,00€

DRINKS. *All day (and night)*

Blueberry lemonade.
Blueberries, lemon juice and agave syrup
→ 6,00€

Strawberry lemonade.
Strawberries, lemon juice and agave syrup
→ 6,00€

Fresa Fresh.
Strawberries, mint, agave syrup and soda
→ 6,50€

Virgin Mary.
Tomato juice, lemon juice, Perrins sauce, Tabasco, salt and celery salt
→ 6,00€

Basil Breeze.
Fresh basil, lemon juice, natural pineapple juice, agave syrup and soda
→ 6,50€

Virgin Mojito.
Lime juice, natural strawberry, mint, sugar and soda
→ 6,50€

Mango Shake.
Coconut milk, natural mango, sugar syrup and basil
→ 6,00€

Terracotta Ginger.
Apple juice, natural blueberries, beetroot and ginger beer
→ 6,00€

Jamaican flower.
Black tea, Jamican flower, honey and ginger syrup, and cinnamon
→ 6,00€

DRINKS. *All day (and night)*

Cocktails

Vodka

Moscow Mule.
Vodka, lime juice and ginger beer

→ 8,00€

Perestroika.
Vodka, Mint Infused Mango, Grapefruit Rosemary Soda

→ 8,00€

Espresso Martini.
Vodka, Kahlúa, espresso coffee and sugar syrup

→ 8,00€

White Russian.
Vodka, coffee liqueur and liquid cream

→ 8,00€

Bloody Mary.
Vodka, tomato juice, lemon juice, Perrins sauce, tabasco, celery salt and pepper

→ 8,00€

Caipiroska.
Vodka, natural lime and sugar

→ 8,00€

Long Island Iced Tea.
Vodka, White rum, Tequila, Gin, Triple Sec, lemon juice, syrup and coke

→ 8,00€

DRINKS. *All day (and night)*

Gin

Tom Collins.
Old Tom gin, lemon juice, sugar and soda

→ 8,00€

Gin Basil.
Gin, lemon juice, fresh basil and sugar syrup

→ 8,00€

Negroni.
Gin, vermouth and Campari

→ 8,00€

Dry Martini.
London Dry Gin and Dry White Vermouth

→ 8,00€

Singapore Sling (by A Carrilana).
Gin, cherry liqueur, triple sec, blackberry syrup, Bénédictine, natural pineapple juice, lime juice and Angostura bitters

→ 8,00€

Suffering Bastard.
Gin, Brandy, Lime juice, Angostura and Ginger Beer

→ 8,00€

Clover Club.
Martin Millers Gin, Martini Dry, lemon juice, egg white and raspberry syrup

→ 8,00€

French 75.
Martin Millers Gin, lemon juice and cava

→ 8,00€

DRINKS. *All day (and night)*

Pisco / Tequila / Mezcal

Margarita.
White tequila, lemon juice and triple sec

→ 8,00€

Spicy Margarita.
White tequila, lemon juice, triple sec and chili liqueur

→ 8,00€

Napoleon Margarita.
Tequila, Napoleon tangerine liqueur, lime juice and agave syrup

→ 8,00€

Purple Tiger.
Mezcal, lemon juice, simple syrup, egg white and blackberry

→ 8,00€

Pisco Sour.
Peruvian pisco, lemon juice, egg white, sugar syrup and Angostura

→ 8,00€

Paloma.
White tequila, lime juice, grapefruit soda and agave syrup

→ 8,00€

Espresso Martini (by A Carrilana).
White Tequila, triple sec, Kahlua, espresso coffee, sugar syrup and cocoa powder

→ 8,00€

DRINKS. *All day (and night)*

Mezcal Sour.
Mezcal, lime juice, egg white, sugar syrup and tajín

→ 8,00€

Naked and Famous.
Mezcal, yellow Chartreuse, Aperol, lime juice

→ 8,00€

Rum

Daiquiri.
Rum, lemon juice and sugar syrup

→ 8,00€

Strawberry Daiquiri (Frozen).
Rum, natural strawberry and sugar syrup

→ 8,00€

Dark & Stormy.
Spiced toasted rum, lemon juice, ginger beer and Angostura

→ 8,00€

Mai Thai.
White rum, toasted spiced rum, lime juice, triple sec and orgeat

→ 8,00€

Tiki Day.
Spiced toasted rum, orgeat, triple sec and three fruit juice of the day

→ 8,00€

DRINKS. *All day (and night)*

Mojito.
Rum, fresh mint, natural lime, sugar and soda

→ 8,00€

Strawberry Mojito.
Rum, fresh mint, natural lime, natural strawberry, sugar and soda

→ 8,00€

Jungle Bird.
Jamaican rum, Campari, natural pineapple juice, lime juice and sugar syrup

→ 8,00€

Planter's Punch.
Jamaican rum, orange juice, pineapple juice, lime juice. angostura and blackberry syrup

→ 8,00€

Whisky

Mint Julep.
Bourbon whiskey, fresh mint and sugar syrup

→ 8,00€

Whiskey Sour.
Bourbon whiskey, lemon juice, sugar syrup, egg white and Angostura

→ 8,00€

Old Fashioned.
Bourbon whiskey, Angostura, brown sugar, orange twist and maraschino cherry

→ 8,00€

Penicilin.
Whisky, lemon juice and our honey and ginger syrup

→ 8,00€

DRINKS. *All day (and night)*

Other distillates

Aperol Spritz.
Aperol, Prosecco and soda

→ 6,00€

Limoncello Spritz.
Limoncello, Prosecco, soda and fresh basil

→ 6,00€

Americano.
Red vermouth, Campari and soda

→ 6,50€

Hugo.
Prosecco, elderflower, soda and mint

→ 6,00€

Mimosa.
Fresh orange juice and cava

→ 6,00€

Garibaldi.
Campari and fresh orange juice

6,00€

Amareto Sour.
Amaretto liqueur, lemon juice, sugar syrup, egg white and Angostura bitters

→ 8,00€

Caipirinha.
Cachaça, natural lime and sugar

→ 8,00€

A CARRILANA

CASA DE BEBIDAS

Meals

FROM 4 P.M TO 11 P.M

(back to top)

MEALS. *From 4 p.m to 11 p.m*

Sweets

Vanilla sponge cake.
→ 2,50€

Cinnamon Rolls.
→ Classic 2,90€
{EGGS, DAIRY, WHEAT}
→ Nutella 3,50€
{EGGS, DAIRY, WHEAT, NUTS}
→ Pistachio 3,50€
{EGGS, DAIRY, WHEAT, NUTS, SOYA}

NY Cookie XL.
→ Chocolate coulant 3,50€
→ Two chocolates 3,50€
{EGGS, DAIRY, WHEAT}

Carrot Cake.
{EGGS, DAIRY, WHEAT, NUTS (WALNUTS)}
→ 4,20€

Guiness Cake.
{EGGS, DAIRY, WHEAT, SULPHITES, SOYA}
→ 4,50€

Baked Cheesecake.
GLUTEN FREE. {EGGS, DAIRY}
→ 4,10€

MEALS. *From 4 p.m to 11 p.m*

Cheesecake Oreo.
{EGGS, DAIRY, WHEAT, SULPHITES, SOYA}
→ 4,70€

3 Chocolates Cake.
VEGAN. GLUTEN FREE {NUTS, SOYA}
→ 4,10€

Chocolate and nuts brownie.
{EGGS, DAIRY, WHEAT, NUTS}
→ 4,50€

Cake of the day.
→ 4,50€

French toast.
Brioche bread, strawberry, banana and a choice of chocolate, white chocolate and honey.
{EGGS, DAIRY, WHEAT}
→ 5,50€

Pancakes.
Choose from: Honey, Agave Syrup, Nutella, Chocolate, White Chocolate, Cream, Oreo, Walnuts, Almonds, Strawberries, Banana, Blueberries, Raspberries and Mango.

{EGGS, DAIRY, WHEAT}

→ 1 Ingredient: 4,00€
→ 2 Ingredients: 4,30€
→ 3 Ingredients: 4,60€

MEALS. *From 4 p.m to 11 p.m*

Are you hungry?

Pastrami Sandwich.
Brioche bread, whole grain mustard, pickles, coleslaw, cheddar cheese, and pastrami. Served with Bonilla chips.

{WHEAT, EGGS, DAIRY, MUSTARD, SULPHITES}

→ 9,50€

Sandwich Carrilana Club.
Brioche bread, grilled chicken, bacon, cheddar cheese, rocket, tomato, Club sauce and grilled egg.

{EGGS, WHEAT, DAIRY, SESAME, SOYA, SULPHITES}

→ 9,50€

Burrata Sandwich.
Traditional Galician bread, homemade pesto, burrata, garlic confit and roasted cherry tomatoes.

{WHEAT, NUTS (WALNUTS), DAIRY}

→ 8,50€

Carrilana Hot Dog.
Galo Celta' chicken sausage, rocket, cheddar cheese, bacon, spicy pickled red onion, crispy onion, black garlic aioli and ketchup.

{WHEAT, EGGS, DAIRY, SULPHITES}

→ 8,50€

Pork Larded Tacos.
Pork larded meat, mozzarella cheese and pico de galo Carrilana.

{DAIRY, SULPHITES, WHEAT}

→ 8,50€

Cheese Burguer.
200 gr beef with cheddar cheese.

{WHEAT, EGGS, DAIRY}

→ 9,00€

MEALS. *From 4 p.m to 11 p.m*

Smash Burguer.
200 gr beef, Cheddar cheese, iceberg lettuce, tomato, onion and BigM sauce, served with Bonilla chips.

{WHEAT, EGGS, DAIRY, SULPHITES, SOYA}

→ 12,00€

BBQ Rib Burguer.
Brioche bread, homemade barbecue sauce, slow-cooked rib, lettuce, cheddar cheese, pickles, and pickled onion. Served with Bonilla chips.

{WHEAT, DAIRY, SULPHITES}

→ 12,50€

Vegan Burguer.
Beyond Burger, vegan cheddar cheese, rocket, tomato, our vegan sauce, and served with Bonilla potatoes.

{WHEAT, SULPHITES}

→ 9,50€

Salads

Vegetable Love
Vegan sausage, spinach, avocado, spiced chickpeas, roasted sweet potato, cashew nuts and homemade thai sauce.

{PEANUTS, SOYA, SULPHITES, NUTS (CASHEW NUTS)}

→ 13,50€

Rainbow
Diced tomatoes, red cabbage, pears, blue cheese, Brazil nuts and vinaigrette homemade fig vinaigrette.

{SULPHITES, DAIRY, NUTS (BRAZIL NUTS)}

→ 13,50€

MEALS. *From 4 p.m to 11 p.m*

Carrilana Salad.

Goat log cheese, lettuce, strawberries, walnuts, mango, and red fruit vinaigrette.

{DAIRY, SULPHITES, NUTS (WALNUTS)}

→ 11,50€

Burrata, bacon and fruit Salad.

Burrata, lettuce, cherry tomatoes, mandarin oranges, bacon, red onion, vinaigrette and thyme croutons.

{DAIRY, SULPHITES, WHEAT (PICATOSTS)}

→ 12,50€

Bonus track

Honey Mustard Chicken Poke.

Rice, honey mustard chicken, radishes, mango, cherry tomato, avocado, and Granny Smith apple.

{MUSTARD, SULPHITES}

→ 13,50€

Ensaladilla.

Our ensaladilla with caramelised peppers.

{EGGS, DAIRY, SULPHITES, FISH}

→ 7,20€

acarrilana.com