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⇒ DRINKS ⇐

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⇒ MEALS ⇐

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# *Drinks*

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**ALL DAY (AND NIGHT)**

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**DRINKS.** *All day (and night)*

# Special coffees, infusions and chocolates

XL Coffee.

→ 2,80€

Cappuccino.

→ 2,80€

Viennese Coffee.

→ 3,70€

Bombon Coffee.

→ 4,40€

Irish Coffee.

→ 5,10€

Carajillo.

→ 3,90€

Carajillo Licor 43.

→ 5,10€

Vanilla / Hazelnut / Caramel Cappuccino.

→ 3,40€

Lotus Coffee.

Crushed Lotus cookie, Lotus cream, milk, coffee, and homemade cream.

→ 4,40€

**DRINKS.** *All day (and night)*

**Oreo Coffee.**

Crushed Oreo cookie, dark chocolate, coffee, milk, homemade cream, and white chocolate.

→ 4,40€

**Mocaccino.**

→ 3,90€

**Chocolate.**

→ 2,80€ (+cream → 3,80€)

**Chocolate with hazelnuts.**

→ 3,10€ (+cream → 4,10€)

**Coffee Frappe.**

→ 4,90€ (+cream → 5,90€)

**Chocolate Frappe.**

→ 4,90€ (+cream → 5,90€)

**Chai Latte.**

Cinnamon, carob, nutmeg, ginger, cardamom, black tea, star anise, and black pepper.

→ 4,40€

**Golden Latte.**

Turmeric, cinnamon, ginger, black pepper, cardamom, star anise, and clove.

→ 4,40€

**Pink Latte.**

Beetroot, maca, pomegranate powder, açai, cinnamon, potato starch, ginger, and turmeric.

→ 4,40€

**DRINKS.** *All day (and night)*

Matcha Latte.

→ 3,90€

Matcha Latte with homemade red fruit coulis.

→ 4,50€

Black tea, green tea, red tea, lemon and ginger tea, chai tea.

→ 1,80€

Pennyroyal, chamomile, berries and rooibos (desert flowers).

→ 1,80€

Kombucha.

Lemon and Ginger / Strawberry and cranberry

→ 4,50€

## **Drinks with a high content of natural fruits**

Orange juice.

→ 2,70€

Juice of the day.

→ 3,50€

Blueberry, apple and ginger juice.

→ 3,70€

Apple, carrot, orange, beetroot and ginger juice.

→ 3,70€

Orange, carrot, apple and lemon juice.

→ 3,70€

**DRINKS.** *All day (and night)*

Beetroot, apple, mint, ginger and lemon juice.

→ 3,70€

Carrot, orange, mango and turmeric smoothie.

→ 5,70€

Strawberry and banana smoothie.

→ 5,70€

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, Jamaican 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€

### Gaipiroska.

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.**

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

→ 8,00€

**Caipirinha.**

Cachaça, natural lime and sugar

→ 8,00€



# Meals

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**FROM 4 P.M TO 11 P.M**

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**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€

Guinness 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}

→ 4,50€

**Chocolate and nuts brownie with vanilla ice cream from *Bico de Xeado*.**

{EGGS, DAIRY, WHEAT, NUTS}

→ 5,20€

**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: 4,60€

→ 2 Ingredients: 4,90€

→ 3 Ingredients: 5,20€

**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](http://acarrilana.com)