



Learn all about us at
www.restaurantescarmela.com



100% GLUTEN-FREE MENU



HELLO!

So glad you're here. El Pescaíto is your short-cut to the sea — the seafood side of Grupo Gastronómico Carmela. Here we pay tribute to the treasures of our coastlines: the Mediterranean and the Atlantic. The finest fish and seafood arrive daily from the fish market, because quality and sustainability come first. All you have to do is go with the flow and order whatever your body (and your smile) is asking for. By the way, our entire menu is gluten-free. Crystal clear, just like the water. Enjoy — and come back soon!



Share your experience at
[@restaurantescarmela](https://www.instagram.com/restaurantescarmela)



**iNO
NI
NÁ!**

**Please inform your server of any
vegan or vegetarian requirements**

Merci d'informer votre serveur de
tout régime végane ou végétarien
비건 또는 채식 식이를 원하시면 직원에게

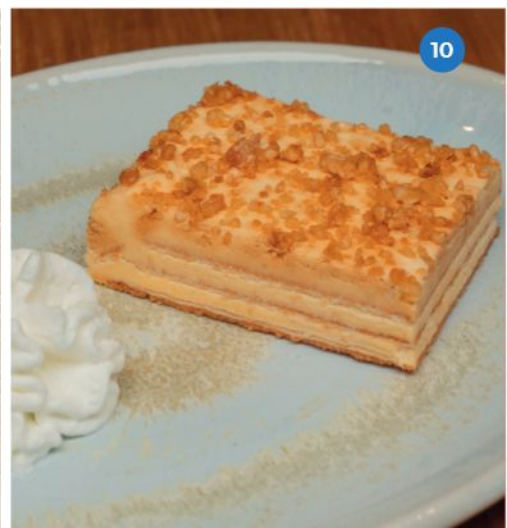
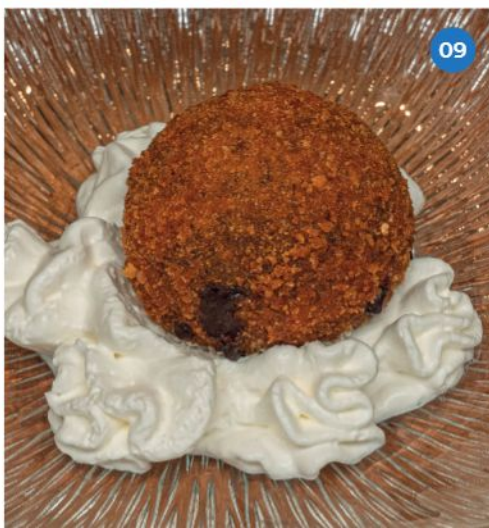
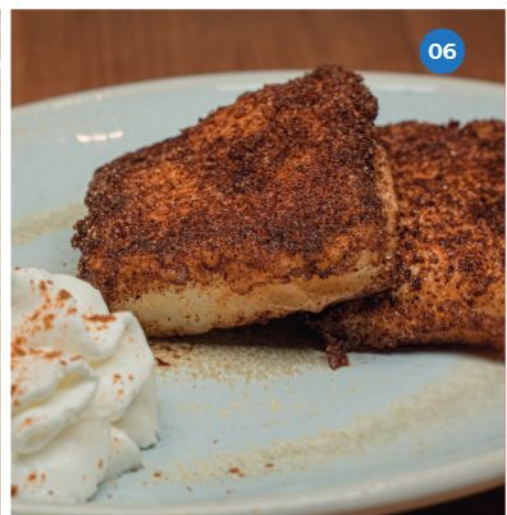
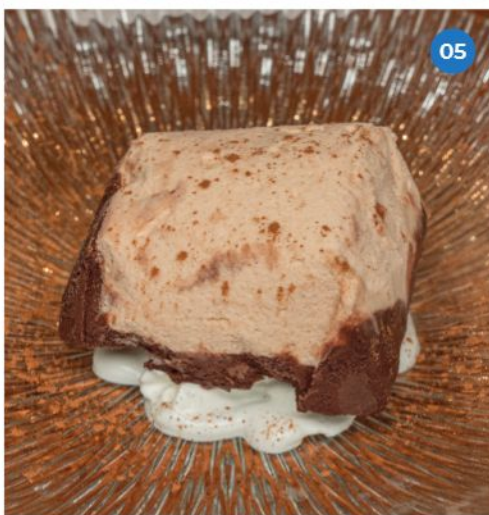
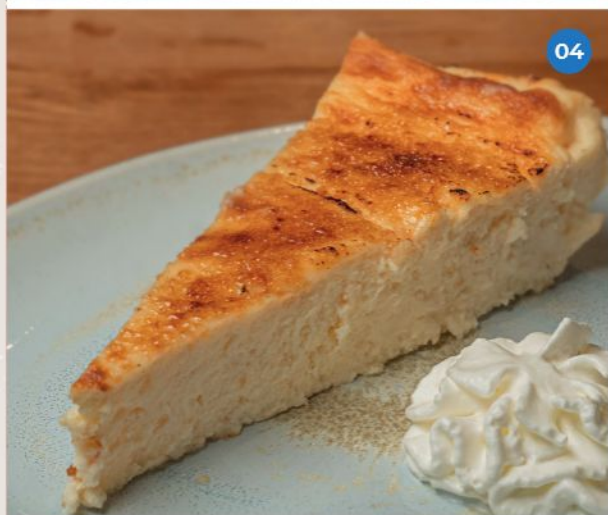
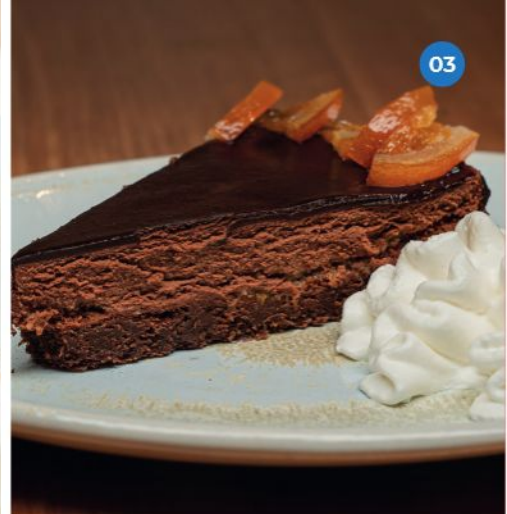
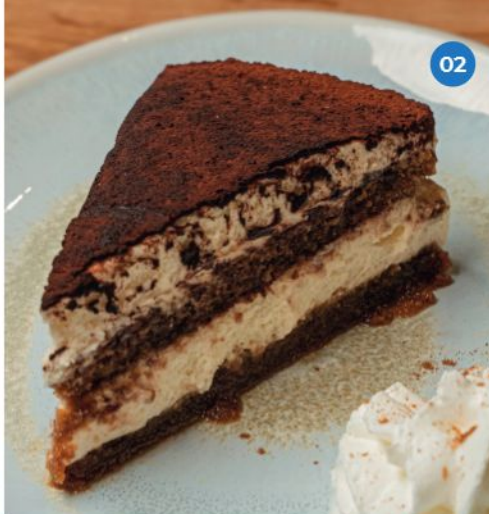
-  **Vegan** / Végétalien / 비건
-  **Vegetarian** / Végétarien / 채식주의자
-  **Vegetarian option** / Option végétarienne / 채식 옵션
-  **Gluten-free** / Sans gluten / 글루텐 프리
-  **Lactose-free** / Sans lactose / 락토스 프리



DESSERTS / 디저트

- 01 **Bartolillo (traditional Granada pastry) 2.70** 
Bartolillo (pâtisserie traditionnelle de Grenade) / 바르톨리요 (그라나다 전통 패스트리)
- 02 **Tiramisú 7.30**  
Tiramisú / 티라미수
- 03 **Chocolate, orange and biscuit tart 7.30**  
Tarte au chocolat, orange et biscuit / 초콜릿, 오렌지, 비스킷 타르트
- 04 **Baked cheesecake 7.30**  
Cheesecake au four / 구운 치즈케이크
- 05 **Chocolate or pistachio tartufo ice cream 7.30**  
Tartufo glacé au chocolat ou à la pistache / 초콜릿 또는 피스타치오 타르투포 아이스크림
- 06 **Grandma's fried milk 7.30**  
Lait frit de grand-mère / 할머니의 레체 프리타
- 07 **Pistachio tart 7.30**  
Tarte à la pistache / 피스타치오 타르트
- 08 **Tocino de cielo (egg yolk custard) 7.30**   
Tocino de cielo (flan au jaune d'œuf) / 토시노 데 시엘로 (달걀노른자 커스터드)
- 09 **Chocolate croquette 6.00**  
Croquette au chocolat / 초콜릿 크로켓
- 10 **Imperial cake 7.30**  
Gâteau impérial / 임페리얼 케이크

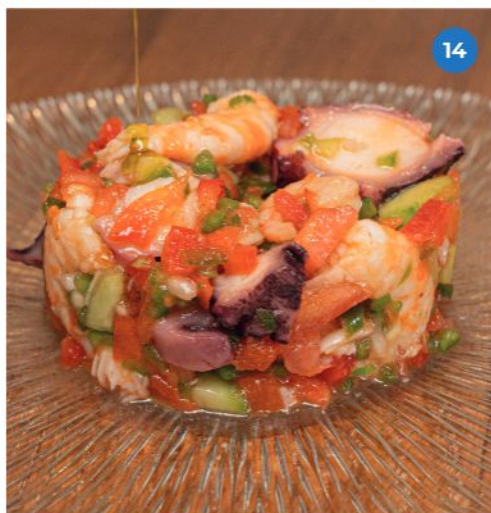




SALADS & COLD STARTERS

SALADES & ENTRÉES FROIDES / 샐러드 & 차가운 전채

- 11 **Seasonal tomato with melva tuna and olive oil 15.50** 🍅 🐟
Tomate de saison à la melva et à l'huile d'olive / 제철 토마토와 멜바 참치, 올리브 오일
- 12 **Typical Granada salad: salt cod, orange, onion and black olives 15.50** 🍊 🐟
Salade typique de Grenade : morue, orange, oignon et olives noires
그라나다 전통 샐러드: 소금 대구, 오렌지, 양파, 블랙 올리브
- 13 **Classic Salad: lettuce, carrot, sweetcorn, egg, tuna, avocado, red onion and tomato 14.20** 🍅 🥕 🌽 🥚 🐟
Salade classique : laitue, carotte, maïs, œuf, thon, avocat, oignon rouge et tomate
클래식 샐러드: 양상추, 당근, 옥수수, 달걀, 참치, 아보카도, 적양파, 토마토
- 14 **Seafood salad with onion, peppers, mussels, prawns and octopus 17.00** 🍅 🐟
Salade de fruits de mer avec oignon, poivrons, moules, crevettes et poulpe
해산물 샐러드: 양파, 피망, 홍합, 새우, 문어
- 15 **Garden Salad: lamb's lettuce, king prawn, mango, red onion and passion fruit vinaigrette 16.00** 🍅 🐟
Salade fraîche : mâche, gambas, mangue, oignon rouge et vinaigrette au fruit de la passion / 가든 샐러드: 어린잎 채소, 왕새우, 망고, 적양파, 패션프루트 비네그레트
- 16 **Little gem lettuces with smoked fish cocktail (salmon, salt cod and corvina) 16.00** 🍅 🐟
/ Cœurs de laitue et cocktail de poissons fumés (saumon, morue et corvina)
리틀 젤 상추와 훈제 생선 칵테일 (연어, 소금 대구 및 코르비나)
- 17 **Roasted pepper salad from our oven with melva tuna and onion 13.50** 🍅 🐟
Salade de poivrons rôtis au four avec melva et oignon / 구운 피망 샐러드 (멜바와 양파 포함)
- 18 **Fish and seafood soup 11.30** 🍅 🐟
Soupe de poisson et fruits de mer / 생선 및 해산물 수프.



GARMELA'S FAMOUS CROQUETTES

LES FAMEUSES CROQUETTES DE GARMELA / 카르멜라의 유명한 크로켓



♥ Cod 3.10/ Unit 🍷 🌱
Morue / 소금 대구

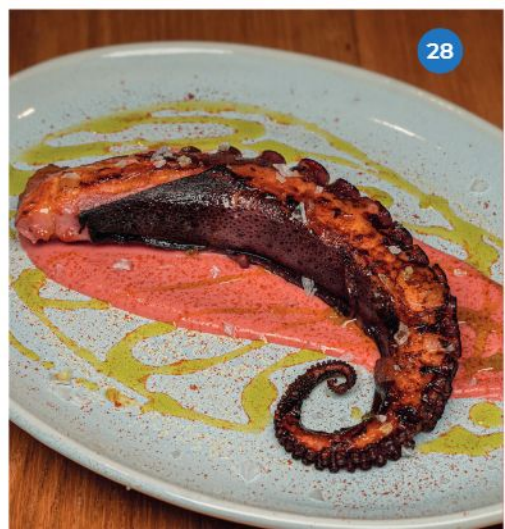
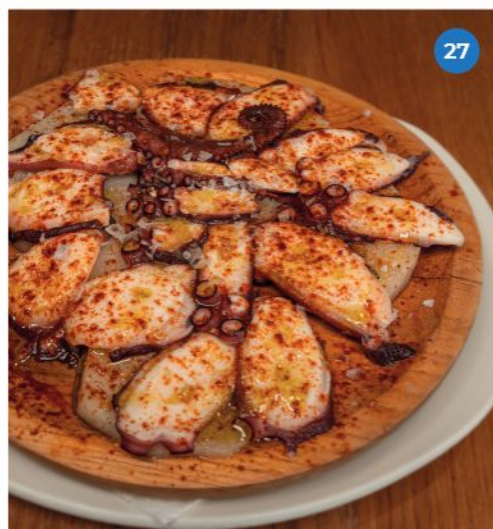
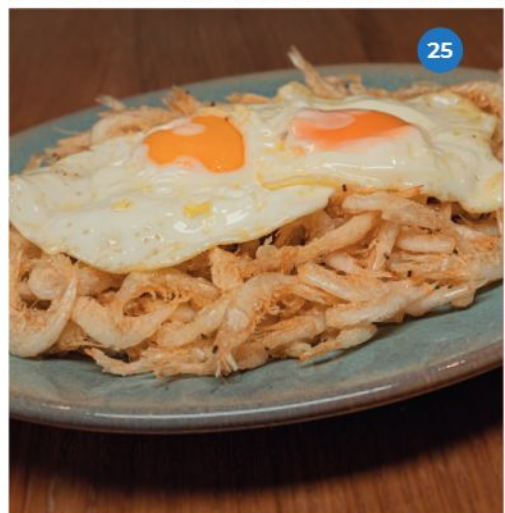
♥ Prawn 3.10/ Unit 🍷 🌱
Crevette / 새우

♥ Cuttlefish in its ink 3.10/ Unit 🍷 🌱
Seiche à l'encre / 먹물 갑오징어

STARTERS & HOT TAPAS

ENTRÉES & TAPAS CHAUDES / 따뜻한 전채 & 타파스

- | | | |
|----|--|-------|
| 20 | Carmela's potato salad with prawns 🍷 🌱
Salade de pommes de terre aux crevettes de Carmela / 카르멜라의 새우 감자 샐러드 | 11.50 |
| 21 | Fried aubergines with cane sugar syrup 🍷 🌱 🌿
Aubergines frites au sirop de canne à sucre / 사탕수수 시럽을 곁들인 튀긴 가지 | 12.50 |
| 22 | Octopus 'tripe' style 🍷 🌱
Poulpe façon « tripes » / 곱창 스타일 문어 | 15.50 |
| 23 | Broken eggs with king prawns and smoked paprika 🍷 🌱
Œufs cassés aux gambas et paprika fumé / 훈제 파프리카와 왕새우를 곁들인 브로큰 에그 | 17.50 |
| 24 | Broken eggs with salt cod and piquillo peppers 🍷 🌱
Œufs cassés à la morue et aux poivrons piquillo / 소금 대구와 피키요 고추를 곁들인 브로큰 에그 | 18.50 |
| 25 | Fried eggs with crystal prawns 🍷 🌱
Œufs frits aux crevettes cristal / 크리스털 새우를 곁들인 프라이드 에그 | 16.30 |
| 26 | King prawns in garlic sauce 🍷 🌱
Gambas à l'ail / 마늘 소스 왕새우 | 15.00 |
| 27 | Galician-style octopus 🍷 🌱
Poulpe à la galicienne / 갈리시아 스타일 문어 | 23.00 |
| 28 | Roasted octopus with beetroot parmentier 🍷
Poulpe rôti sur parmentier de betterave / 비트 파르망티에를 곁들인 구운 문어 | 25.20 |



FRIED FISH / POISSONS FRITS / 튀긴 생선

		1/2	1
29	Squids / Calamars / 오징어 튀김 🍷 🍷	-	14.60
30	Anchovies / Anchois / 멸치 튀김 🍷 🍷	-	14.60
31	Cod / Morue frite / 소금 대구 튀김 🍷 🍷	-	15.75
32	Marinated dogfish / Chien de mer mariné / 양념 상어 튀김 🍷 🍷	-	14.60
33	Seasoned rosada fish / Rosada assaisonnée / 로사다 생선 튀김 🍷 🍷	-	14.60
34	Shrimp fritters / Beignets de crevettes / 새우 튀김 🍷 🍷	-	3.00
35	Mixed fried fish selection / Assortiment de poissons frits / 모듬 튀긴 생선 🍷 🍷	16.00	28.00

SHELLFISH & BIVALVES

COQUILLAGES & BIVALVES / 조개류 & 이매패류

36	Sautéed clams. Get some bread – the sauce is unbelievable! 🍷 🍷 Palourdes sautées. Demandez du pain – la sauce est à tomber ! 소테 조개. 소스가 일품이니 빵을 꼭 주문하세요!	15.70
37	Steamed mussels 🍷 🍷 Moules à la vapeur / 찌н 홍합	14.70
38	Oysters 🍷 🍷 Huîtres / 굴	4.30
39	Malagueñas (small local clams) 🍷 🍷 Malagueñas (petites palourdes locales) / 말라게냐스 (작은 현지 조개)	3.60
40	Grilled queen scallops 🍷 🍷 Pétoncles grillés / 구운 가리비	4.00
41	Grilled razor clams 🍷 🍷 Couteaux grillés / 구운 맛조개	14.70





PRAWNS & SEAFOOD

CREVETTES & FRUITS DE MER / 새우 & 해산물

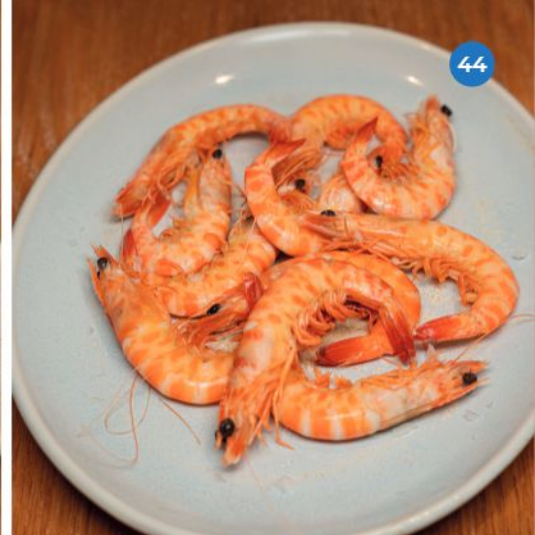
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42	Boiled prawns   Crevettes cuites / 삶은 새우	14.50	27.00
42	Grilled prawns   Crevettes à la plancha / 구운 새우	14.50	27.00
43	Boiled baby shrimp   Crevettes grises cuites / 삶은 작은 새우	14.50	27.00
44	Langoustines from Sanlúcar   Langoustines de Sanlúcar / 산루카르 랑구스틴	14.50	27.00
45	Brown crab   Tourteau / 민물게	-	27.50
46	Mixed Shellfish Platter / Grand plateau de fruits de mer / 모듬 해산물 플레이트   (Prawns, baby shrimp, langoustines, brown crab, crab legs, razor clams, oysters, mussels, malagueñas and queen scallops) / (Crevettes, crevettes grises, langoustines, tourteau, pattes de crabe, coqueaux, huîtres, moules, malagueñas et pétoncles) 모듬 해산물 플레이트 (새우, 작은 새우, 랑구스틴, 민물게, 게 다리, 맛조개, 굴, 홍합, 말라게냐스, 가리비)	-	63.00

* Subject to availability; any missing item will be replaced * Sous réserve de disponibilité ; tout produit manquant sera remplacé / * 재고 상황에 따라 일부 품목은 다른 것으로 대체될 수 있습니다

RICE DISHES / PLATS DE RIZ / 쌀 요리

47	Fish and seafood paella 18.40   Paella de poisson et fruits de mer / 생선 및 해산물 파에야	
48	Black rice with cuttlefish and roasted garlic ali-oli 18.40   Riz noir à la seiche et ail rôti / 먹물 쌀: 갑오징어와 구운 마늘 알리올리	
49	Vegetable paella 17.40    Paella de légumes / 채소 파에야	
50	Brothy rice with lobster* (Minimum 2 persons – price per person) 24.50   Riz en bouillon au homard* (Minimum 2 personnes – prix par personne) 랍스터 리소토* (최소 2인 - 1인 기준 가격)	





FROM THE SEA TO THE GRILL*

DU LARGE À LA PLANCHA* / 구운 생선*

		1/2	1
51	Monkfish in garlic sauce 🍷 🍷 Lotte à l'ail / 마늘 소스 아귀	-	25.00
52	Grilled squid 🍷 🍷 Calmar grillé / 구운 오징어	-	24.90
53	Grilled salmon 🍷 🍷 Saumon grillé / 구운 연어	-	24.60
54	Grilled swordfish 🍷 🍷 Espadon grillé / 구운 황새치	-	24.00
55	Grilled sea bream (approx. 500g) 🍷 🍷 Dorade grillée (environ 500g) / 구운 도미 (약 500g)	-	25.00
56	Mixed grilled fish 🍷 🍷 Assortiment de poissons grillés / 모듬 구운 생선	24.00	45.00

*All fish dishes served with sautéed baby carrots / Tous les poissons sont servis avec un sauté de carottes baby / 모든 생선 요리는 베이비 당근 소테와 함께 제공됩니다

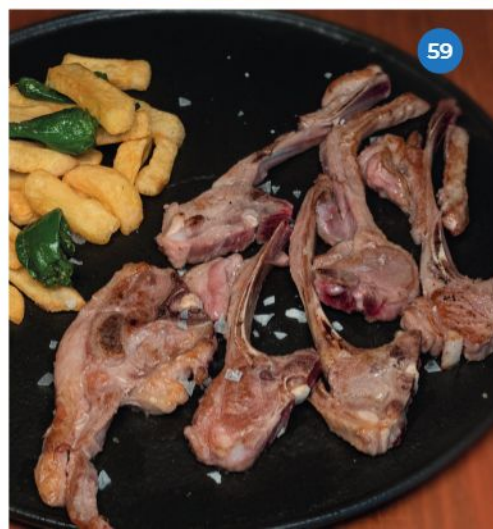
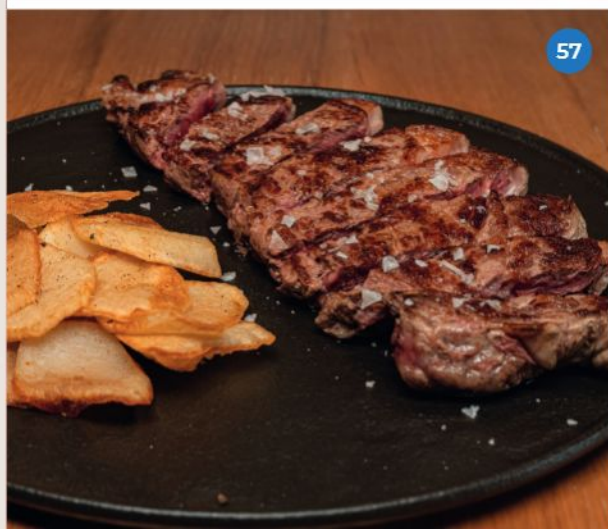
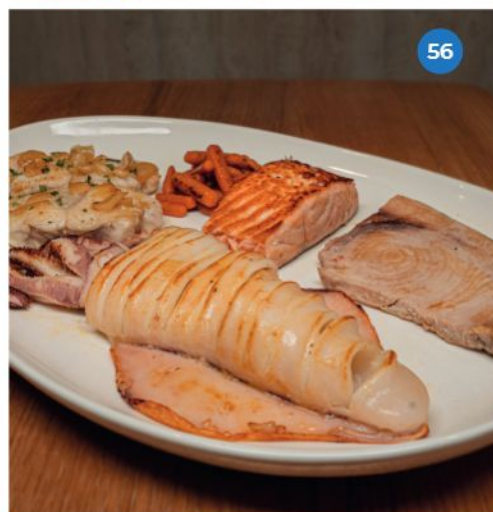
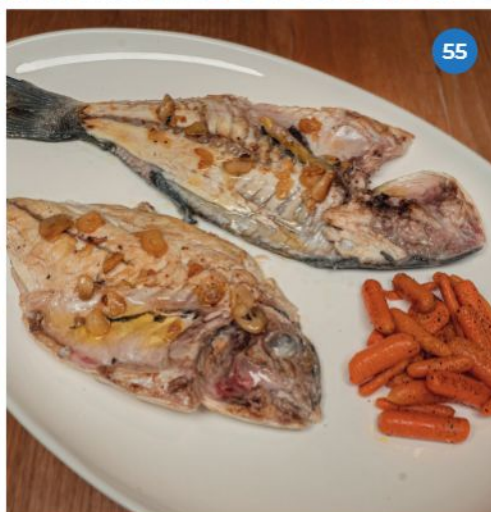
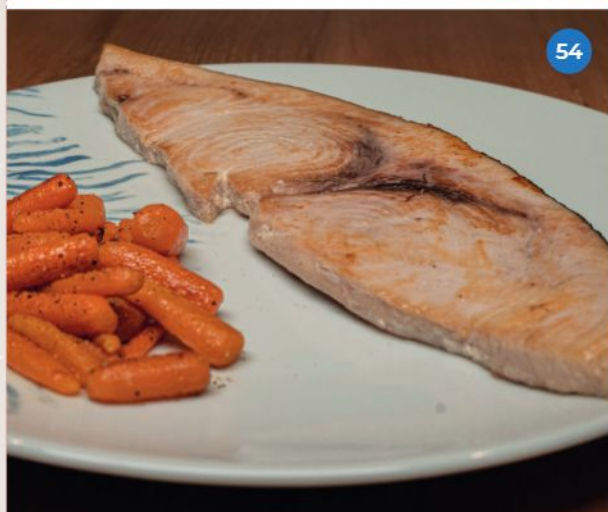
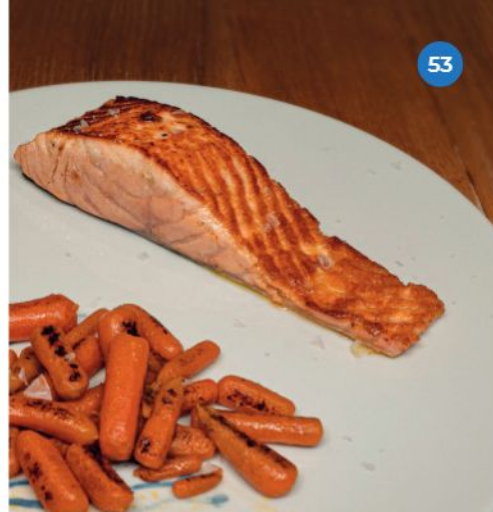
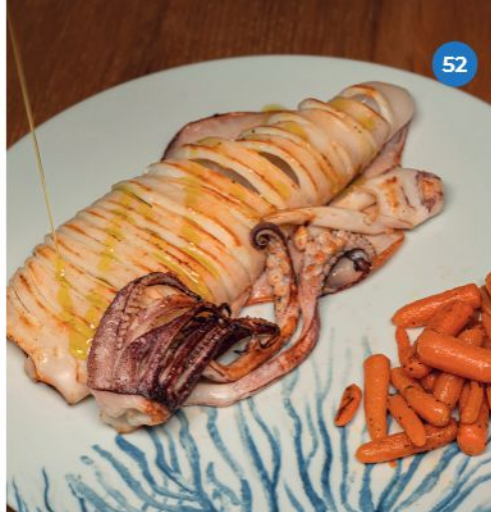


MEAT DISHES*

VIANDES* / 육류*

- 57 **Beef entrecôte** **25.70** 🍷 🍷
Entrecôte de bœuf / 소 안심 스테이크
- 58 **Acorn-fed Iberian pork shoulder** **25.20** 🍷 🍷
Presa ibérique de porc nourri aux glands
도토리 먹인 이베리코 돼지 어깨살
- 59 **Suckling lamb chops** **23.00** 🍷 🍷
Côtelettes d'agneau de lait / 새끼 양 갈비

*All meat served with potatoes / Toutes les viandes sont servies avec des pommes de terre / 모든 육류 요리는 감자와 함께 제공됩니다



DRINKS

BREUVAGES / 음료수

Beer / Bière pression / 생맥주 **2.80 / 3.40 / 5.65**

Wine and soft drink **2.80 / 3.40**

Vin avec soda / 여름와인 - 뎀토 데 베라노

Beer with lemon / Bière au citron / 레몬맥주 (병) **3.70**

Non-alcoholic beer / Bière sans alcool / 무알콜 맥주 (병) **3.70**

Beer Alhambra Especial **3.70**

Bière Alhambra Especial / 알함브라 스페셜 맥주(병)

Beer Alhambra 1925 / Bière Alhambra 1925 / 알함브라 1925 리저브 맥주 (병) **3.90**

Gluten-free beer / Bière sans gluten / 글루텐 프리 맥주 **3.70**

Sangria / 상그리아 **4.00**

Sangria Pitcher / Pot de Sangria / 상그리아 피쳐 **16.00**

Vermouth (red and white) / Vermouth (rouge et blanc) **4.70**

베르무트(적, 백) - 주정 강화 약초 와인

Soft drinks / Rafrâchissements / 탄산음료 **3.30**

Bottle juices (orange, pineapple, peach and tomato) **2.80**

Jus en bouteille (orange, ananas, pêche et tomate)

병 주스 (오렌지, 파인애플, 복숭아, 토마토)

Mineral water 1/2l - 1l **2.90 / 4.10**

Eau minérale 1/2l -1l

미네랄워터 500ml - 1l

¡FETÉN!





SHE IS CARMELA:

OUR INSPIRATION

At the heart of Restaurantes Carmela beats another, more beautiful and irreplaceable one: that of Carmela, our inspiration — the one whose memory reminds us who we should keep being and what we must never stop doing.

Carmela Civantos Nieto (1932-2022) is much more than the mother of our founding partner and the woman who gives her name to this restaurant group. She represents everything we want you to find here: kindness, generosity, a sense of humour, and love.





Carmela

GRUPO GASTRONÓMICO



LA AUTÉNTICA | EL PESCAÍTO | LA CUCHARA | LA PICCOLA | LA NONNA