

# DINNER

From 6:00 PM

**mama**  
**CARMEN**  
sant francesc

## STARTERS

<b>BONIATO LIMA &amp; PARMIGIANO</b> (7)	9,5
Crispy sweet potato with fresh lime and Parmigiano Reggiano.	
<b>PATATAS BRAVAS MAMA CARMEN</b> (7)	8,5
Crispy potatoes with spicy sobrasada sauce and roasted lemon aioli.	
<b>CORN RIBS</b> (7)	8,5
Corn like you've never tried it before, crispy, juicy, with spicy cream and feta.	
<b>KOREAN GLAZED WINGS</b> (6,11)	12
Korean-style glazed wings, sweet and spicy, with toasted sesame, lime, and spring onion.	
<b>NACHOS PULLED PORK</b> (1,7)	12
Loaded nachos with BBQ pulled pork, melted cheddar, guacamole, pico de gallo, jalapeños, and sour cream.	
<b>FRIED BURRATA</b> (1,7)	11
Crispy on the outside, creamy inside, with spiced tomato and basil pesto.	
<b>TEQUEÑOS (3 PCS)</b> (1,7)	9,5
Cheese sticks with guasacaca sauce.	
<b>MAMA'S CROQUETTES</b> (1,3,7)	9,5
Creamy croquettes. Choose your favorite: TRUFFLE (5 PCS) / GOAT CHEESE & SPINACH (5 PCS) / JAMÓN IBÉRICO (5 PCS) / MIXED (6 PCS)	

## FRESH & LIGHT

<b>SMOKED AVOCADO FETA &amp; PICO DE GALLO SALAD</b> (7)	16
Lightly smoked avocado with fresh pico de gallo and feta cheese.	
<b>CEVICHE</b> (4)	21
White fish with coconut milk, beetroot, and cucumber.	
<b>MARINATED SALMON, FENNEL &amp; RED CABBAGE SALAD</b> (4)	17
Fresh fennel and red cabbage salad with citrus and herbs, topped with marinated salmon.	
<b>BURRATA, HONEY GRILLED PEACH</b> (7)	17
Creamy burrata with grilled peach, sweet and spicy touch, and basil.	
<b>GRILLED CABBAGE WITH YOGURT &amp; CHILLI OIL</b> (7)	15,9
Grilled cabbage with citrus yogurt and chili oil.	

## Andale CARMEN

<b>TACOS POLLO CHINGÓN</b> (5)	15,9
Juicy chicken, pickled onion, coriander, guacamole, and crunchy peanuts.	
<b>TACOS BIRRIA &amp; CHEESE</b> (7)	16,9
Shredded pork ribs with melted cheese, pico de gallo, coriander, and rich broth.	
<b>SHRIMP TACOS BAJA CALIFORNIA STYLE</b> (1,2,3)	17,9
Tempura prawns with guacamole, cabbage, chipotle mayo, lime, and coriander.	

## HEAVENLY TREATS

<b>"EL MILLONARIO" LOBSTER ROLL MAMACARMEN</b> (1,2,3,7)	21
Toasted brioche with lobster and crab, lime mayo, and chives.	
<b>TRUFFLE STEAK TARTARE</b> (1,3,10)	19
Hand-cut beef, capers, pickles, shallot, Dijon mustard, truffle, egg yolk, and brioche.	
<b>BAO BURGER FOIE &amp; PORK BELLY</b> (1,6)	16,5
Bao bun with foie gras, pork belly, juicy meat, and sweet & sour sauce.	

## BURGERS

**bríoche bun or gluten-free bun (+1)**

<b>TINDER</b> (1,7)	16,9
Double smash beef (200g), cheddar, caramelized onion, bacon, lettuce, tomato, and house sauce.	
<b>SUGAR DADDY</b> (1,7)	15,9
180g aged beef (200g), double cheddar, pickles, onion, and American-style sauce.	
<b>FORMENTETA</b> (1,7,10)	17,5
Mustard smash beef (200g), goat cheese, figs, arugula, and honey mustard mayo.	
<b>VEGGIE BURGER</b> (1,7)	16,9
Broccoli burger stuffed with cheese, avocado mayo, and tempura red onion.	
<b>ONLY FANS</b> (1,7)	16,9
Double smash (200g), double cheddar, pulled pork, and roasted pepper sauce.	
<b>EL POLLÓN</b> (1,5)	15,9
Asian-style marinated chicken, coleslaw, peanut mayo, and a spicy touch.	
<b>TE PARTO AL MEDIO</b> (1,7)	16,9
Chesseburger partida al medio con doble smash beef (200gr) y cheddar blanco.	
<b>CRUISING CONTENDER 2026</b> (1,7,10)	16,9
Big Mac-style sauce, homemade pickles, 180g dry-aged beef, smoked white cheddar, and marinated pork belly.	

## LAS CAMPEONAS

<b>MILF CAMPEONA 2024</b> (1,7)	18
180g aged beef, bacon mayo, gouda and cheddar, bacon jam, and Carmen's special sauce.	
<b>LA Q LONA CAMPEONA 2025</b> (1,7)	18
180g aged beef, cheddar and Monterrey Jack, bacon jam, homemade pickles, and Carmen's special sauce.	

## LOADED FRIES

<b>LAS TRUFADAS</b> (7)	7,5
Fries with Parmesan and truffle mayo.	
<b>CLASSIC FRIES.</b>	6,5
<b>CHEDDAR &amp; BACON</b> (7)	7
Fries with melted cheddar and crispy bacon.	

## THE GRILL UNFILTERED

<b>BBQ RIBS</b> (6)	25
Tender ribs, glazed and finished on the grill.	
<b>SOLOMIYAKY</b> (6)	26,5
Seared aged beef tenderloin tataki with demi-glace.	
<b>T-BONE STEAK</b> (7)	47
(for 2 people - price per person) 1kg steak with glazed carrots and mashed potatoes.	

## SWEET CARMENCITA

<b>PISTACHIO CHEESECAKE</b> (1,3,7,8)	8
Creamy pistachio cheesecake.	
<b>NUTELLA CHEESECAKE</b> (1,3,7,8)	8
Creamy Nutella cheesecake with white chocolate center.	
<b>COOKIE SKILLET</b> (1,3,7)	8
Warm chocolate cookie with ice cream.	
<b>BANOFFEE</b> (1,7)	8
Banana, toffee, and whipped cream.	
<b>HELADO</b> (7)	7
Three flavors: chocolate, strawberry, caramel.	

### Allergen Guide

1 GLUTEN	4 FISH	7 DAIRY	10 MUSTARD	13 LUPINS
2 CRUSTACEANS	5 PEANUTS	8 NUTS	11 SESAME	14 MOLLUSCS
3 EGG	6 SOY	9 CELERY	12 SULPHITES	

## COCKTAILS

<b>SPRITZ</b>	10
Aperol o Campari, Prosecco, Soda	
<b>SPRITZ HUGO</b>	10
Aperol o Campari, Hugo, Flor saúco, Cava, Soda	
<b>GINGER SPRITZ</b>	10
Aperol o Campari, Ginger	
<b>MARACUYÁ SPRITZ</b>	10
Aperol o Campari, maracuyá	
<b>MICHELADA</b>	10
Beer, lemon juice, spicy and Carmen's touch	
<b>MOJITO</b>	12
Ron, lima, menta, agave	
<b>CAIPIRINHA</b>	12
Cachaça, lima, agave	
<b>MULE SELECTION</b>	12
Vodka, Ginger Beer, lima	
<b>MARGARITA'S</b>	12
Jalapeño, Tomy's	
<b>PISCO SOUR</b>	12
Pisco, egg white, lime juice, syrup, Angostura	
<b>ESPRESSO MARTINI</b>	12
With a touch of Lemon	
<b>NEGRONI</b>	12
Gin, Campari, vermouth rojo	
<b>MARGARITA</b>	12
Tequila, Triple Sec, lemon juice	
<b>AMERICANO</b>	12
vermouth, Campari, soda	

## APERITIFS

<b>WHITE VERMOUTH</b>	6
<b>RED VERMOUTH</b>	6

## SANGRÍAS

<b>MAMA'S RED</b>	6,5/25
Classic, as Mama likes it	
<b>CITRUS WHITE</b>	7/26
White wine, citrus and a touch of mint	
<b>FIZZY CARMEN</b>	7,5/29
Fruity, tropical and sparkling	

## BEERS

<b>Small beer El Águila</b>	2,5	<b>Alhambra</b>	4,5
<b>Draft beer (El Águila)</b>	3	<b>Non-alcoholic beer</b>	4
<b>Pitcher El Águila</b>	6,5	<b>Gluten-free beer</b>	4
<b>Unfiltered El Águila</b>	4,5	<b>Dos Equis</b>	5,5

## WINES

<b>Red Wines</b>		<b>WHITE WINES</b>	
<b>Tierra de aranda</b>	5 / 25	<b>Valdivero</b>	5 / 24
(Tempranillo) Ribera del Duero		(Verdejo) Rueda	
<b>Marqués del Atrio</b>	5 / 25	<b>La Jurisdicción</b>	6 / 29
(Crianza) Rioja		(Godello) Bierzo	

<b>ROSÉ</b>		<b>SPARKLING</b>	
<b>Larrosa</b>	5 / 23	<b>Emosió Brut Nature</b>	5 / 27
(Garnacha) Rioja		(Macabeo, Xarel·lo, Parellada) Cava	

## COLD DRINKS

<b>Iced Coffee</b>	4,5	<b>Homemade Lemonade</b>	5,5
		Limón, agave, Soda	
<b>Iced Latte</b>	5	<b>Orange "Lemonade"</b>	5,5
		Naranja, agave, soda	
<b>Iced Capuccino</b>	5	<b>Mint Lemonade</b>	5,5
		Limón, Agave, Menta, Soda	
<b>Café Shakerato</b>	6	<b>Ginger soda</b>	6
		Limón, agave, jengibre y soda	
<b>Iced Tea</b>	5,5	<b>Maracuyá "Lemonade"</b>	6
		Limón, agave, sirope de maracuyá y soda	
<b>Ice Matcha Latte</b>	5,5	<b>Mistery Lemonade by Javi</b>	8
<b>Ice Chai Latte</b>	5,5		
<b>Espresso Tonic</b>	8		

## COFFEE

<b>Espresso</b>	1,8
<b>Espresso Doble</b>	2,5
<b>Cortado</b>	2
<b>Americano reg   XL</b>	2   3,5
<b>Latte regular   XL</b>	2,5   3,5
<b>Cappuccino reg   XL</b>	3,5   4
<b>Flat White</b>	4
<b>Latte Macchiato</b>	3,5
<b>Espresso Macchiato</b>	2,5

## SPECIAL LATTES

<b>Chai Latte</b>	5
<b>Matcha Latte</b>	5

## TEA & INFUSIONS

<b>Green Tea</b>	3
<b>English Breakfast</b>	3
<b>Chamomile / Pepermint</b>	3
<b>Rooibos / Berries</b>	3
<b>Fresh Mint</b>	3

**ma**  
**CARMEN**  
**ma**