

Bar Caracas

The taste of the neighborhood

COFFEE & BREAKFAST

From 6:30am, just like always

Avocado Toast 3,50

Fresh avocado on toast with olive oil and sea salt

Toast with Ham 3

With grated tomato and Serrano ham

Spiked Coffee 2,50

Espresso laced with brandy or liqueur

Grilled Croissant 2,50

Buttery croissant, grilled until golden

Toast with Olive Oil & Tomato 2

Toasted bread with extra-virgin olive oil and grated tomato

Toast with Butter & Jam 2

With butter and homemade jam

Chocolate Pastry 2

Flaky pastry filled with chocolate

Bombón Coffee 1,80

Espresso layered with sweet condensed milk

Hot Chocolate 1,80

Rich hot chocolate with milk

Coffee with Milk 1,50

Half espresso, half steamed milk

Herbal Tea 1,50

Chamomile, mint-pennyroyal or black tea

Cortado 1,30

Espresso cut with a dash of warm milk

Decaf 1,30

Machine or sachet, black or with milk

Espresso 1,20

Short, intense espresso shot

TAPAS

Small plates to share

CHEF RECOMMENDS

Garlic Prawns 7

Sizzling in olive oil with garlic and chili

Cured Ham 6

Hand-carved Serrano ham with tomato bread

Grilled Cuttlefish 6

Grilled cuttlefish with homemade alioli

Grilled Baby Squid 6

Baby squid grilled with garlic and parsley

CHEF RECOMMENDS

Ham Croquettes 5,50

Creamy Serrano ham croquettes (6 pcs)

Manchego Cheese 5,50

Aged Manchego with quince paste

Steamed Mussels 5,50

Valencian mussels steamed with lemon

CHEF RECOMMENDS

Marinated Anchovies 5

Fresh anchovies marinated in vinegar, garlic and parsley

CHEF RECOMMENDS

Spanish Omelette 4,50

Homemade with caramelized onion, served warm

Padrón Peppers 4,50

Fried with coarse salt — some are hot, some are not

Tombet 4,50

Layered fried potato, eggplant and pepper with tomato sauce

CHEF RECOMMENDS

Spicy Potatoes 4

Crispy potatoes with spicy brava sauce and homemade alioli

Russian Salad 4

Potato, carrot, peas with homemade mayonnaise

Marinated Olives 2,50

House marinated with Mediterranean herbs

SANDWICHES

For your mid-morning almuerzo or anytime

Fried Squid Sandwich 6

Battered squid rings on bread with alioli

Serranito 6

Pork loin, Serrano ham, fried green pepper and tomato

Pork Loin Sandwich 5,50

Grilled pork loin with roasted peppers

White & Black 5,50

White sausage and blood sausage — Valencian almuerzo classic

Serrano Ham Sandwich 5

Serrano ham on baguette with grated tomato

Omelette Sandwich 4,50

Spanish omelette on crusty bread

LARGER PLATES

To share between two or three

Serrano Ham (Full Portion) 14

Generous portion of hand-carved Serrano ham

Galician-Style Octopus 13

With paprika, olive oil and coarse salt on potato

CHEF RECOMMENDS

Oven-Baked Rice 12

Castellón-style rice baked in clay pot with chickpeas, blood sausage, potato and tomato

CHEF RECOMMENDS

Fideuà 12

Toasted noodles with seafood and alioli — coastal recipe

Cheese Board 12

Spanish cheeses with quince paste and nuts

CHEF RECOMMENDS

Olla de la Plana 11

Traditional Castellón stew with white beans, chickpeas, pork, blood sausage and garden vegetables

Battered Squid Rings 10

Battered and fried with lemon and alioli

DRINKS

Beers, soft drinks and more

CHEF RECOMMENDS

Agua de Valencia 5

Valencian cocktail: orange juice, cava, vodka and gin

Large Draft 3

Draft beer (40cl)

Fresh Orange Juice 3

Freshly squeezed Valencian oranges

Summer Red Wine 2,50

Red wine with lemon soda

Vermouth 2,50

Red vermouth on tap with olive and orange peel

Soft Drinks 2

Coca-Cola, Fanta, Sprite, Aquarius

Draft Beer 1,80

Draft beer (20cl)

Mineral Water 1,50

Still or sparkling (50cl)

WINES

From our region and beyond

Rioja Crianza (Glass) 3,50

D.O.Ca. Rioja, Tempranillo

Cava Brut (Glass) 3,50

Brut cava, fine bubbles

CHEF RECOMMENDS

Bobal (Glass) 3

D.O. Utiel-Requena, native Bobal grape — bold and fruity

House Red (Glass) 2,50

D.O. Valencia, Monastrell grape

House White (Glass) 2,50

D.O. Valencia, Macabeo grape

Rosé (Glass) 2,50

D.O. Valencia, fresh and light

DESSERTS

Homemade sweets to finish right

CHEF RECOMMENDS

Arnadí 4

Traditional Valencian pumpkin and almond cake

Almond Cake 4

Traditional Galician almond cake

Homemade Flan 3,50

Traditional egg custard with caramel

Catalan Cream 3,50

Custard with torched caramelized sugar

Artisan Ice Cream 3,50

Two scoops (vanilla, chocolate, nougat)

Rice Pudding 3

Creamy rice pudding with cinnamon

Tapas · Breakfast · Neighbourhood bar

Carrer de Benicarló, 27
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Mon-Fri 06:30-22:00 · Sat 07:00-22:00 · Sun 08:00-14:00

Prices in euros. VAT included.

@bar.caracas

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