



NEO · T A S C A

# Carolina

ANIMA · DE · BARRI  
*Ibiza*

M E N U





## FROM THE OVEN

- Bread with Olives and "Ali-Oli"* 1,80<sup>PAX</sup>
- Coca of Smoky Salmon with Guacamole 11 €
- Coca of Vegetable's stew with Goat Cheese 11 €
- Coca of Iberian Ham with Tomatoe 11 €
- "Chulapo" sandwich: Fried Squid w/ All-i-Oli 11 €
- Tina's sandwich: Scrambled Eggs with Ibizan Sausage and Pickle Chili 11 €
- "Serranito" sandwich: Marinated chicken, Iberic Ham and fried Green Pepper 12 €
- Tina's Burguer: Galician Beef, Brie, Sweet Onion, rocket, Fried Egg and homemade Barbecue Sauce 16,50 €
- Farm Chicken Burguer: Salad, Sweet Onion and Cheddar 16 €

## GREEN SELECTION

- Salad of spinach, mango, avocado, seeds and balsamic vinegar reduction 13,50 €
- Vegetables Stew (Pisto Manchego) with eggs 12 €
- Tomatoes, tuna belly, fresh onion and pickles 16,50 €

## TINA'S CROQUETTES 6 UNITS

- Iberic Ham 9,50 €
- Ibizan Sausage with honey 9,50 €
- Octopus "galician style" 9,50 €
- Squid in its ink 9,50 €
- Mix of croquettes (8 units, 2 of each) 11 €

## EASY TO SHARE

- Russian salad 9,50 €
- "Patatas Bravas" 9,50 €
- Fried "Padrón" green small peppers 9,50 €
- Crunchy traditional Pork Belly 12 €
- Iberic Ham board 21 €
- Red Tuna Tartar 19,50 €
- Pickled small sardines 9,50 €
- Fried squid "Andalucia's style" 16 €
- Fried baby squids ("Puntillitas") 15 €
- Fried spiced chicken wings 11 €

## MAIN COURSES

- Sauteed diced red tuna 21,50 €
- Grilled Iberian Pork with potatoes and "padron" peppers 23 €
- Angus Skirt Steak with "Chimichurri" 23,50 €
- 1Kg T-Bone 40 days dry aged 60 €

## PAELLAS & RICES

MINIMUM 2 PEOPLE

- Rice of seasonal vegetables 21<sup>PAX</sup>
- Black rice of monkfish, squid and prawns 24,50<sup>PAX</sup>
- Rice or "Fideuá" of fish and seafood 26<sup>PAX</sup>
- Rice of Lobster 32<sup>PAX</sup>
- Paella Valenciana (Chicken, rabbit, green and white fresh beans) With or without Snails 21,50<sup>PAX</sup>
- Rice of angus Rib and mushrooms 26,50<sup>PAX</sup>
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- Rice of T-Bone 1kg (40 days dry aged) for 2p. 38<sup>PAX</sup>
- Rice of T-Bone 1kg (40 days dry aged) for 3p. 32<sup>PAX</sup>
- Rice of T-Bone 1kg (40 days dry aged) for 4p. 26<sup>PAX</sup>

## HAPPY END

- Creamy Cheesecake with Ice Cream 8,50 €
- Caramelized "Torrija" with Ice Cream 9 €
- Brownie with Ice Cream 8,50 €

## ALLERGIES

- |               |                                |
|---------------|--------------------------------|
| ● GLUTEN      | ● CELERY                       |
| ● CRUSTACEANS | ● MUSTARD                      |
| ● EGGS        | ● SESAME SEEDS                 |
| ● FISH        | ● SULPHUR DIOXIDE AND SULFITES |
| ● PEANUTS     | ● LUPIN                        |
| ● SOY         | ● MOLLUSCS                     |
| ● DAIRY       |                                |
| ● TREE NUTS   |                                |

## ALLERGIES

## DRAFT BEER

				Bitterness	Small 20cl.	Medium 30cl.	Jag 40cl.
<b>Estrella Galicia</b>	Indian Pale Lager	Spain	5,5%	🍀🍀	2 €	2,80 €	4 €
<b>Estrella Galicia 0,0<sup>Tostada</sup></b>	Toasted 0,0 Alcohol	Spain	0,0%	🍀🍀	2,20 €	3,50 €	4,20 €
<b>1906</b>	Lager Reserve	Spain	6,5%	🍀🍀	2,50 €	3,80 €	4,50 €
<b>B-Lemon</b>	Radler	Spain	2,2%	🍀	2,20 €	3,20 €	4,20 €
<b>Brugse Zot Blond</b>	Pale Ale	Belgium	6,0%	🍀🍀🍀	3,80 €	6 €	7 €
<b>Brewdog Punk Ipa</b>	Indian Pale Ale	Scotland	5,6%	🍀🍀🍀	4 €	6,50 €	9 €
<b>Erdinger Weissbear</b>	Weissbeer	Germany	5,3%	🍀	3 €	4,20 €	6 €

## LAGER

### SOFT, FRESH AND LIGHT

				Bitterness	Format	
<b>Estrella Galicia</b>	Indian Pale Lager	Spain	5,5%	🍀🍀	0,20 cl.	2,30 €
<b>Estrella Galicia</b>	Indian Pale Lager	Spain	5,5%	🍀🍀	0,33 cl.	3,50 €
<b>Estrella Galicia<sup>Gluten Free</sup></b>	Gluten free Lager	Spain	5,5%	🍀	0,33 cl.	3,50 €
<b>1906</b>	Lager Reserve	Spain	6,5%	🍀🍀	0,33 cl.	4 €
<b>Alhambra Verde</b>	Lager Reserve	Spain	6,4%	🍀🍀	0,33 cl.	4 €
<b>Brudejovicky Budvar</b>	Pilsener	Czech	5,0%	🍀🍀	0,33 cl.	4 €
<b>Coronita</b>	Pilsener	Mexico	4,5%	🍀	0,33 cl.	4 €

## ALE

### HEAVY, FULL BODIES

				Bitterness	Format	
<b>1906 Irish Red Ale</b>	Galician Red Ale	Spain	5,0%	🍀🍀	0,33 cl.	4,50 €
<b>1906 Red Vintage</b>	Red Ale	Spain	8,0%	🍀🍀🍀	0,33 cl.	4,50 €
<b>1906 Black Coupage</b>	Dunkel Bock	Spain	7,2%	🍀🍀	0,33 cl.	4,50 €
<b>Alhambra Roja</b>	Red Ale	Spain	7,2%	🍀🍀	0,33 cl.	4,50 €
<b>Lefte Brunne</b>	American Brown Ale	Belgium	6,5%	🍀🍀	0,33 cl.	5 €
<b>Orval</b>	Trappist Pale Ale	Belgium	6,2%	🍀🍀🍀	0,33 cl.	6 €
<b>Tripel Karmeliet</b>	Trappist Tripel	Belgium	8,4%	🍀🍀🍀	0,33 cl.	6,50 €
<b>Judas</b>	Old Ale	Belgium	8,5%	🍀🍀	0,33 cl.	6 €
<b>St. Bernardus Abt</b>	Trappist Dark Strong Ale	Belgium	10,0%	🍀🍀🍀	0,33 cl.	7 €





## CRAFT BEERS

### SMALL PRODUCTIONS

				<b>Bitterness</b>	<b>Format</b>	
<b>Basqueland Imparable</b>	West Coast IPA	Spain / Vasc Country	6,8%	🍀🍀🍀🍀	0,33 cl.	7 €
<b>Brewdog Punk IPA</b>	IPA	Scotland	4,5%	🍀🍀	0,33 cl.	6 €
<b>Brewdog Haze Jane</b>	New England IPA	Scotland	5,0%	🍀🍀🍀	0,33 cl.	6 €
<b>Brewdog Elvis Juice</b>	Grappefruit infused IPA	Scotland	6,5%	🍀🍀	0,33 cl.	6 €

## FREE ALCOHOL

### SO TASTY WITHOUT ALCOHOL

				<b>Bitterness</b>	<b>Format</b>	
<b>Estrella Galicia 0,0</b>	0,0 Alcohol	Spain	0,0%	🍀	0,33 cl.	3,50 €
<b>Brewdog Punk IPA AF</b>	Free Alcohol IPA	Spain	0,5%	🍀🍀🍀	0,33 cl.	5 €

## MICHELADAS

### THE BEST MEXICAN APERITIVE

<b>Michelada Clásica</b>	With Corona	8 €
<b>Michelada Reserva</b>	With 1906	8,50 €
<b>Michelada Dark</b>	With 1906 Black Coupage	8,50 €
<b>Michelada Free Gluten</b>	With Estrella Galicia Gluten Free	8,50 €
<b>Michelada Sin Alcohol</b>	With Estrella Galicia 0,0	8 €

# The Aperitif by **CARPANO**

## RED VERMOUTH

		Copa	Spritz
<b>Can Tina especial Blend</b>	<i>Ibiza</i>	3,80 €	7,50 €
<b>Carpano Tinto Reserva</b>	<i>Italia</i>	3,50 €	7,50 €
<b>Punt e Mes</b>	<i>Italia</i>	4 €	7,50 €
<b>Petroni</b>	<i>Galicia</i>	4 €	7,50 €
<b>Rivera</b>	<i>Galicia</i>	4 €	7,50 €
<b>Migjorn</b>	<i>Formentera</i>	4,20 €	7,50 €
<b>Carpano Antica Formula</b>	<i>Italia</i>	5 €	9 €

## WHITE VERMOUTH

		Copa	Spritz
<b>Carpano</b>	<i>Italy</i>	3,50 €	7,50 €
<b>Petroni</b>	<i>Galicia</i>	3,80 €	7,50 €

## BITTERS

		Copa	Spritz
<b>Carpano</b>	<i>Italy</i>	4 €	7,50 €
<b>Campari</b>	<i>Italy</i>	4 €	7,50 €
<b>Cynar</b>	<i>Italy</i>	4 €	7,50 €

## APERITIVOS

		Copa	Spritz
<b>Aperol</b>	<i>Italy</i>	3,80 €	7,50 €
<b>Petroni</b>	<i>Galicia</i>	3,80 €	7 €

## AMAROS

		Copa	Spritz
<b>Fernet Branca</b>	<i>Italy</i>	4 €	-- €
<b>Vecchio Amaro dil Cappelletti</b>	<i>Italy</i>	4 €	-- €
<b>Montenegro</b>	<i>Italy</i>	4 €	-- €

## CÓCTELES APERITIVO

<b>Americano</b>	<i>Carpano red vermouth, Carpano bitter and Soda</i>	8 €
<b>Negroni</b>	<i>Gin Tanqueray, Carpano red vermouth and Carpano bitter</i>	10 €
<b>Bloody Mary</b>	<i>Vodka, Tomato Juice, Lemon &amp; Bloody Mix</i>	10 €

## SPARKLING WINES

### Spanish White Sparkling Wines

		Glass	Bottle
<b>Cava - Penedes</b>	Ferriol Brut Nature	3,20 €	19 €
<b>Cava - Penedes</b>	Historic (Parés Baltá)		30 €
<b>Corpinnat</b>	Torelló Brut Reserva		38 €

### Spanish Rose Sparkling Wines

<b>Cava - Penedes</b>	Maria Rigol Ordi Rosat Reserva		28 €
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### Champagne

<b>Champagne</b>	EPC Brut		70 €
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## ROSE WINES

### Fruity, Mediterranean and Fresh Rose wines

		Glass	Bottle
<b>Penedes</b>	Rosa de Abril		28 €
<b>Cotes de Provence</b>	Aurose Bain de Midi		35 €

## RED WINES

### Fruity, Elegant and Medium bodied Red wines

		Glass	Bottle
<b>Rioja</b>	Monge-Ruiz		
	Rayos UVA		
	Azpilcueta Crianza		
	Artuke Finca de los Locos		
<b>Mallorca</b>	Ca'n Verdura		
	Tempranillo, Gamacha y Viura	3,50 €	20 €
	Tempranillo, Graciano y Mazuelo		28 €
	Garnacha, Tempranillo y Graciano		32 €
	Tempranillo y Graciano		45 €
	Mantonegro, Monastrell y Callet		26 €

### Powered, Estructured and Full bodied Red wines

<b>Ribera del Duero</b>	Caliel		
	Nobbis		
	Marta Maté		
	Caballero de Zifar		
<b>Valencia</b>	Les Alcuses		
<b>Toro</b>	Gago		
	Tempranillo	3,50 €	20 €
	Tempranillo		28 €
	Tempranillo		42 €
	Tempranillo		55 €
	Monastrell, C. Sauvignon y Garnacha		26 €
	Tinta de Toro		38 €

### Aromatic, Fresh and Light bodied Red wines

<b>Conca del Barbera</b>	Josep Foraster		
<b>Ribeira Sacra</b>	Guimaro		
<b>Bierzo</b>	Mengoba		
<b>Navarra</b>	Kimera		
	Trepal		26 €
	Mencia		26 €
	Mencia y Alicante Bouchet		35 €
	Garnacha		28 €

## WHITE WINES

### Dry and Herbal White wines

		Glass	Bottle
<b>Rueda</b>	Casamaro	3,20 €	19 €
	El Borrón	3,20 €	19 €
	Senda de los Olivos		25 €
<b>Valencia</b>	Cullerot		26 €
	Verdejo	3,20 €	19 €
	Verdejo semidulce	3,20 €	19 €
	Verdejo con lías		25 €
	Verdil, Malvasia, PX y Macabeo		26 €

### Fruity, Fresh and Aromatic White wines

<b>Rias Baixas</b>	Bico da Ran		
	Zarate		
<b>Ribeiro</b>	Agas do Tempo		
<b>Bierzo</b>	Mengoba Godello Viejo		
	Albariño	3,50 €	23 €
	Albariño con lías		30 €
	Treixadura, Torronte, Albariño y Loureira		32 €
	Godello con Barrica		38 €

### Oak Fermented, Gastronomic and full bodied White wines

<b>Conca del Barbera</b>	Blanc Selecció		
<b>Ribera del Duero</b>	Caballero de Zifar		
<b>Chablis</b>	Grossot		
	Garnacha blanca y Macabeo en barrica		32 €
	Albillo Mayor en Barrica		42 €
	Chardonnay		50 €



# Drinks

## SOFT DRINK

	35cl.
Coca Cola	3,50 €
Coca Cola Zero	3,50 €
Sprite	3,50 €
Fanta Lemon	3,50 €
Fanta Orange	3,50 €
<b>30cl.</b>	
Nestea	3,50 €
Aquarius	3,50 €
<b>20cl.</b>	
Schweppes Tónico / Soda / Ginger Ale	2,80 €
Schweppes Lemon / Orange	2,80 €
Bitter Kas	2,80 €
Red Bull	4 €
Ginger Beer	3,20 €

## SANGRÍAS

(con Pinapple, Banana, Apple, Orange & Various Spirits)

	Glass	1,5l.
De Tinto	9 €	38 €
De Cava	9 €	38 €

## WATER

Cabreiroa 0,5l.	2,50 €
Cabreiroa Magma 0,5l.	2,80 €
Cabreiroa 1l.	4,20 €

## GIN

	Shot	Glass
Gin MG	4 €	8 €
Beefeater / Beefeater light	4 €	8 €
Seagrams	4,50 €	9 €
Larios 12	4,50 €	9 €
Gin Raw	6 €	10 €
F de Formentera	6 €	10 €
Nordés	6 €	10 €
Martin Millers	6 €	10 €
Brockmans	6 €	10 €
Monkey 47	7 €	13 €
Beefeater Pink	4 €	8 €
Puerto de Indias Fresa	4,50 €	8,50 €

## WHISKY & BOURBON

Dyc 8	4 €	8 €
Ballantines / Ballantines light	4 €	8 €
Black Label	6 €	10 €
Chivas 12	6 €	10 €
Macallan	8 €	14 €
Hibiki	8 €	14 €
Jim Bean	5 €	9 €

## VODKA

	Shot	Glass
Stolichnaya	4 €	8 €
Absolut	4,50 €	9 €
Ostoya	6 €	10 €
Belvedere	7 €	12 €

## RUM

Arehucas	4 €	8 €
Arehucas Guancho (Ron Miel)	4 €	8 €
Brugal	4 €	9 €
Havana 7	5 €	10 €
Brugal extra viejo	5 €	10 €
Santísima Trinidad 7 años	5 €	10 €
Bacelo imperial	6 €	11 €
Zacapa 23	8 €	14 €

## TEQUILA & MEZCAL

Olmecca Blanco	4 €	8 €
Tantita Pena Blanco	6 €	10 €
Don Julio Blanco	7 €	12 €
Olmecca Reposado	4 €	8 €
Tantita Pena Reposado	7 €	12 €
Don Julio Reposado	8 €	14 €
Tantita Pena Cristalino	7 €	12 €
Cómplice Origenes Espadín	6 €	10 €
Cómplice Espadín Reposado	8 €	14 €



