



# CAMIRAL BISTRO

A culinary experience based on high-quality, locally-sourced ingredients, cooked over the grill. Take your pick from a variety of meats and fish complemented by a diverse selection of sides and dishes, ensuring each meal becomes an unforgettable moment.

## APERITIF SIGNATURE COCKTAILS

<b>Tenth Muse Negroni</b>	€12
Martini Bianco, Campari, and X MUSE vodka. Garnished with an orange twist.	
<b>Cinnamon twist</b>	€12
Martini Rosso, Cointreau, Seagram's, lemon juice, and cinnamon syrup. Garnished with dried lime.	
<b>Camiral vermouth</b>	€12
Seagram's, Martini Rosso, Campari, two drops of Angostura, and a hint of cava. Garnished with dried orange.	
<b>Boulevardier</b>	€12
Campari, vermouth, bourbon, orange essence, and water. Garnished with orange.	
<b>Passion Spritz</b>	€12
Aperol, St-Germain, passion fruit, and a hint of cava. Garnished with rosemary and dried grapefruit.	

## STARTERS

<b>Green salad</b> 1 · 7 · 8	€14.50
with lettuce hearts, tomato confit, cherry tomatoes, spring onions, radishes, pickled vegetables and hard-boiled egg	
<b>Caesar's salad</b> 1 · 2 · 5 · 6 · 7 · 11	€16.50
with smoked salmon	
<b>Vegetable cream</b> 6	€14.50
with sautéed vegetables and garlic croutons	
<b>Steak tartar</b> 1 · 2 · 6 · 7 · 11	€18.50
<b>Salmon tartar</b> 1 · 2 · 6 · 7 · 11	€18.50
with roasted avocado	

## PASTA AND RICE

<b>Tagliatelle a la putanesca</b> 1 · 5 · 6 · 8	€16.50
with garlic, tomato confit, capers, Kalamata olives and piparra peppers	
<b>Penne carbonara</b> 1 · 5 · 6	€16.50
with peppered bacon	
<b>Creamy mushroom rice</b> 5	€18.50
with seasonal vegetables	
<b>Creamy langoustine rice</b> 1 · 2 · 3 · 4	€22.50

## VEGAN

<b>Chickpea &amp; cumin meatballs</b>	€18.50
à la jardinière	
<b>Tofu</b> 11	€18.50
with seasonal vegetables and chimichurri	

## FISH

<b>Stone bass</b> 2	€24.50
<b>Monkfish</b> 2	€32.50
<b>Turbot</b> 2	€28.50
<b>Salmon</b> 2	€24.50

All the fish dishes are cooked on the grill and are accompanied by a base of baked potato and onion with candied cherry tomatoes.

Sauces to choose:

**Bearnaise** 1 · 5 · 8

**White wine sauce** 5 · 8

**Butter and lemon** 5

## MEAT

<b>Matured beef sirloin</b>	€32.50
<b>Ribeye steak</b>	€32.50
<b>French rack of lamb</b>	€35.00
<b>BBQ pork ribs</b>	€22.50

All the meats are cooked on a charcoal grill and are accompanied by baked Padron peppers and potatoes.

Sauces to choose:

**Demi glace** 8

**Herb butter** 1 · 5 · 7 · 8 · 10 · 11

**Green pepper sauce** 5 · 8

**Allioli** 1 · 8

<b>Girona Beef Burger</b>	€18.95
with bacon, caramelised onion, Edam cheese, lettuce and tomato	

## SIDE DISHES

<b>Grilled lettuce hearts</b>	€7.50
with ponzu sauce	
<b>Sautéed broad beans</b>	€7.50
with garlic and cireta pepper oil	
<b>Baked mushrooms</b>	€7.50
<b>Mashed potatoes</b>	€7.50
<b>Potatoes au gratin</b> 5	€7.50
<b>Mac &amp; cheese</b> 1 · 5 · 6	€7.50
<b>Cauliflower au gratin</b> 1 · 5 · 6	€7.50
<b>Sautéed rice</b> 11	€7.50
with peas, corn and carrot	
<b>Rocket, cherry tomato and parmesan salad</b> 5	€7.50

## CHILDREN'S MENU

<b>Omelette</b> 1 · 6	€8.00
with toasted coca bread rubbed with tomato and drizzled with olive oil	
<b>Child's portion of penne pasta</b> 6	€9.95
with bolognese or napolitana sauce	
<b>Grilled salmon</b> 2	€14.95
with sautéed vegetables	
<b>Breaded chicken</b> 1 · 6	€14.95
with chips	

## DESSERTS

<b>Cheesecake</b> 1 · 5 · 6	€8.50
red fruits and raspberry sorbet	
<b>Chocolate cake</b> 1 · 5 · 6 · 9 · 11	€8.50
chocolate sauce and vanilla ice cream	
<b>Profiteroles with hazelnuts</b> 1 · 5 · 6 · 9 · 11	€8.50
gianduja sauce with caramelised hazelnuts	
<b>Vanilla flan</b> 1 · 5	€8.50
caramel and whipped cream	
<b>Coconut meringue</b> 1	€8.50
with pineapple cream	
<b>Assorted Catalan cheeses</b> 5 · 6 · 9	€16.50
Carrat bauma (goat) – Mas Farró (lamb) – Altejó (cow) – Blau Ceretà (cow)	
<b>Selection of ice creams and sorbets</b>	€6.50
Ice creams:	
<b>Chocolate</b> 11	
<b>Vanilla</b> 1 · 5	
<b>Vanilla with cookies</b> 5 · 6 · 9 · 11	
<b>Coconut</b>	
Sorbets:	
<b>Lemon</b>	
<b>Raspberry</b>	
<b>Passion fruit</b>	
<b>Mango</b>	

## AFTER-DINNER COCKTAILS

<b>Ratafia mojito</b>	€12
Ratafia, Havana 3, mint leaves, lemon juice, and Sprite. Garnished with dried lime.	
<b>Basil mojito</b>	€12
Havana 7, Monin Basil, lime juice, mint leaves, and Sprite. Garnished with fresh basil.	
<b>Galaxy</b>	€12
Absolut Vodka, lime juice, passion fruit and Cassis. Garnished with dried apple.	
<b>Martini Baileys flat white</b>	€12
Baileys, Absolut Vodka, espresso, and steamed milk. Garnished with three coffee beans.	

1 · Egg	4 · Molluscs	7 · Mustard	10 · Celery
2 · Fish	5 · Lactic	8 · Sulphites	11 · Soy
3 · Crustaceans	6 · Gluten	9 · Nuts	

If you would like more information about the allergens on our menu, please speak to a member of the team. VAT included.