# CAMIRAL BISTRO

Camiral Bistro's approach to dining is rooted in respect for each ingredient and its origins. We prioritise locally sourced ingredients and work with local producers who share our passion for quality and authenticity.

We select fish according to sustainable fishing criteria and choose coffee with sustainability and responsible consumption in mind. We pay attention to the finer details, such as the smoked butter we prepare in-house.

Grilling over an open flame is at the heart of the menu, with a selection of meats, fish and side dishes designed to bring out the best in every ingredient.

## APERITIF SIGNATURE COCKTAILS

**Tenth Muse Negroni** €12
Martini Bianco, Campari, and X MUSE vodka.
Garnished with an orange twist.

**Cinnamon twist** €12
Martini Rosso, Cointreau, Seagram's, lemon juice, and cinnamon syrup.
Garnished with dried lime.

**Camiral vermouth** €12
Seagram's, Martini Rosso, Campari, two drops of Angostura, and a hint of cava.
Garnished with dried orange.

**Boulevardier** €12
Campari, vermouth, bourbon, orange essence, and water.
Garnished with orange.

**Passion Spritz** €12
Aperol, St-Germain, passion fruit, and a hint of cava.
Garnished with rosemary and dried grapefruit.

## STARTERS

**Green salad** 1 · 7 · 8 €15.20
with lettuce hearts, tomato confit, cherry tomatoes, spring onions, radishes, pickled vegetables and hard-boiled egg

**Caesar's salad** 1 · 2 · 5 · 6 · 7 · 11 €18.00
with smoked salmon

**Vegetable cream** 6 €15.50
with sautéed vegetables and garlic croûtons

**Tuna tartare** 2 · 6 · 8 · 9 · 11 €22.50
with cherry tomatoes, wakame algae and sesame

**Salmon tartare** 1 · 2 · 6 · 7 · 11 €19.50
with roasted avocado

**Duck terrine** 6 · 8 · 9 €18.50
with watercress, pickled vegetables and pine nuts

## PASTA AND RICE

**Tagliatelle a la putanesca** 1 · 5 · 6 · 8 €18.50
with garlic, cherry tomatoes, tomato confit, capers, Kalamata olives and piparra peppers

***Penne*** 1 · 5 · 6 €18.50
with cheese sauce, mushrooms and truffle tapenade

**Creamy rice with porcini mushrooms and artichokes** 5 €19.50

**Creamy rice with prawns** 2 · 3 · 4 · 5 €24.00

## VEGAN

**Chickpea & cumin meatballs** 6 · 7 · 8 · 10 €19.50
with green pepper samfaina

**Smoked tofu with broad beans and peas** 6 · 11 €19.50

**Creamy rice with seasonal vegetables** 6 · 11 €19.50

## FISH

**Stone bass fillet** 2 €26.50

**Monkfish tournedos** 2 €34.50

**Turbot steak (on the bone)** 2 €32.50

**Salmon fillet** 2 €26.50

**Gilthead bream fillet** 2 €32.00

*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 · 3 · 8
**White wine sauce** 5 · 8
**Butter and lemon** 5

*We select our fish in collaboration with local suppliers, prioritising freshness, local sourcing and respect for sustainable fishing practices.*

## MEAT

**Matured beef tenderloin** €34.50
Aged 30 days

**Beef sirloin** (200 g) €28.50
Aged 45 days (400 g) €46.00

***French rack* of lamb** €37.00

**Matured rib of beef** €32.50
Aged 60 days

**Rib of traditionally-reared pork** €24.00
Aged 15 days

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

*Sauces to choose:*
**Demi glace** 8
**Demi glace sauce with Iberian ham** 8
**Herb butter** 1 · 5 · 7 · 8 · 10 · 11
**Green pepper sauce** 5 · 8
**Allioli** 1 · 8

**Girona beef Burger** 1 · 3 · 6 · 7 €21.50
with bacon, caramelised onion, Edam cheese, lettuce and tomato

## SIDE DISHES

**Grilled lettuce hearts** 5 €7.50
with *ponzu* sauce

**Sautéed broad beans** €7.50
with garlic and chilli peppers

**Baked mushrooms** €7.50

**Chips** €7.50

**Mashed potatoes** €7.50

**Potatoes au gratin** 5 €7.50

**Mac & cheese** 1 · 5 · 6 €7.50

**Cauliflower au gratin** 1 · 5 · 6 €7.50

**Sautéed rice** 11 €7.50
with peas, corn and carrot

**Salad with rocket, cherry tomatoes and Parmesan cheese** 5 €7.50

**Sautéed seasonal vegetables** €7.50
with garlic oil and rosemary

## CHILDREN'S MENU

**Omelette** 1 · 6 €8.50
with toasted coca bread rubbed with tomato and drizzled with olive oil

**Child's portion of penne pasta** 6 €10.50
with bolognese or napolitana sauce

**Grilled salmon** 2 €16.00
with sautéed vegetables

**Breaded chicken** 1 · 6 €16.00
with chips

## DESSERTS

**Cheesecake** 1 · 5 · 6 €8.50
with red fruits and raspberry sorbet

**Chocolate fudge cake** 1 · 5 · 9 · 11 €8.50
with hot chocolate foam and vanilla ice cream

**Profiteroles with hazelnuts** 1 · 5 · 6 · 9 · 11 €8.50
with gianduja sauce with caramelised hazelnuts

**Vanilla flan** 1 · 5 €8.50
with caramel and whipped cream

**Lemon pie** 1 · 5 · 6 €8.50

**Selection of Catalan cheeses** 5 · 6 · 9 €16.50
Carrat bauma (goat) – Mas Farró (lamb) – Altejó (cow) – Blau Ceretà (cow)

**Selection of ice creams and sorbets** €6.50
*Ice creams:*
**Chocolate** 11
**Vanilla** 1 · 5
**Vanilla with cookies** 5 · 6 · 11
**Coconut**
*Sorbets:*
**Strawberry**
**Raspberry**
**Mango**
**Lemon**

## AFTER-DINNER COCKTAILS

**Ratafia mojito** €12
Ratafia, Havana 3, mint leaves, lemon juice, and Sprite.
Garnished with dried lime.

**Basil mojito** €12
Havana 7, Monin Basil, lime juice, mint leaves, and Sprite.
Garnished with fresh basil.

**Galaxy** €12
Absolut Vodka, lime juice, passion fruit and Cassis.
Garnished with dried apple.

**Martini Baileys flat white** €12
Baileys, Absolut Vodka, espresso, and steamed milk.
Garnished with three coffee beans.

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

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