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 sirloin steak €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 Piedras 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 · 5 · 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.