

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

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 8·11	€19.50
Creamy rice with seasonal vegetables 8·11	€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 1·5·8
White wine sauce 5·8
Butter and lemon 5

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 Padron 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
<i>Ice creams:</i>	
Chocolate 11	
Vanilla 1·5	
Vanilla with cookies 5·6·11	
Coconut	
<i>Sorbets:</i>	
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 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.