

# 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	€15.20
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	€18.00
with smoked salmon	
<b>Vegetable cream</b> 6	€15.50
with sautéed vegetables and garlic croûtons	
<b>Tuna tartare</b> 2·6·8·9·11	€22.50
with cherry tomatoes, wakame algae and sesame	
<b>Salmon tartare</b> 1·2·6·7·11	€19.50
with roasted avocado	
<b>Duck terrine</b> 6·8·9	€18.50
with watercress, pickled vegetables and pine nuts	

## PASTA AND RICE

<b>Tagliatelle a la putanesca</b> 1·5·6·8	€18.50
with garlic, cherry tomatoes, tomato confit, capers, Kalamata olives and piparra peppers	
<b>Penne</b> 1·5·6	€18.50
with cheese sauce, mushrooms and truffle tapenade	
<b>Creamy rice with porcini mushrooms and artichokes</b> 5	€19.50
<b>Creamy rice with prawns</b> 2·3·4·5	€24.00

## VEGAN

<b>Chickpea &amp; cumin meatballs</b> 6·7·8·10	€19.50
with green pepper samfaina	
<b>Smoked tofu with broad beans and peas</b> 8·11	€19.50
<b>Creamy rice with seasonal vegetables</b> 8·11	€19.50

## FISH

<b>Stone bass fillet</b> 2	€26.50
<b>Monkfish tournedos</b> 2	€34.50
<b>Turbot steak (on the bone)</b> 2	€32.50
<b>Salmon fillet</b> 2	€26.50
<b>Gilthead bream fillet</b> 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

<b>Matured beef sirloin steak</b>	€35.50
Aged 30 days	
<b>Beef sirloin</b>	(200 g) €28.50
Aged 45 days (400 g) €46.00	
<b>French rack of lamb</b>	€37.00
<b>Matured rib of beef</b>	€32.50
Aged 60 days	
<b>Rib of traditionally-reared pork</b>	€24.00
Aged 15 days	

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

<b>Grilled lettuce hearts</b> 5	€7.50
with ponzu sauce	
<b>Sautéed broad beans</b>	€7.50
with garlic and chilli peppers	
<b>Baked mushrooms</b>	€7.50
<b>Chips</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>Salad with rocket, cherry tomatoes and Parmesan cheese</b> 5	€7.50
<b>Sautéed seasonal vegetables</b>	€7.50
with garlic oil and rosemary	

## CHILDREN'S MENU

<b>Omelette</b> 1·6	€8.50
with toasted coca bread rubbed with tomato and drizzled with olive oil	
<b>Child's portion of penne pasta</b> 6	€10.50
with bolognese or napolitana sauce	
<b>Grilled salmon</b> 2	€16.00
with sautéed vegetables	
<b>Breaded chicken</b> 1·6	€16.00
with chips	

## DESSERTS

<b>Cheesecake</b> 1·5·6	€8.50
with red fruits and raspberry sorbet	
<b>Chocolate fudge cake</b> 1·5·9·11	€8.50
with hot chocolate foam and vanilla ice cream	
<b>Profiteroles with hazelnuts</b> 1·5·6·9·11	€8.50
with gianduja sauce with caramelised hazelnuts	
<b>Vanilla flan</b> 1·5	€8.50
with caramel and whipped cream	
<b>Lemon pie</b> 1·5·6	€8.50
<b>Selection of 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
<i>Ice creams:</i>	
<b>Chocolate</b> 11	
<b>Vanilla</b> 1·5	
<b>Vanilla with cookies</b> 5·6·11	
<b>Coconut</b>	
<i>Sorbets:</i>	
<b>Strawberry</b>	
<b>Raspberry</b>	
<b>Mango</b>	
<b>Lemon</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.