

LOUNGE BAR



At Camiral’s Lounge Bar, we invite you to unwind and enjoy a dining experience that brings together Mediterranean flavours, tapas to share and a carefully curated selection of wines and spirits.

We prioritise locally sourced ingredients and work with local producers who share our commitment to quality and respect for the environment. We select our fish according to sustainable fishing criteria and choose responsibly sourced coffee, paying attention to every detail so you can enjoy an authentic dining experience at your own pace.

TAPAS

Olives 8	€6.50
Gordal - Kalamata - Lolitas varieties	
Toasted coca flatbread 6	€6.50
rubbed with tomato and drizzled with extra virgin olive oil	
Acorn-fed Ibérico ham (80 g)	€29.50
Foie gras terrine (70g) 6 • 8	€19.50
with fig jam, walnuts and toasted bread	
El Xillu L’Escala anchovies 2 • 8	€17.50
with anchovy-stuffed olives	
Fermió cheese 5 • 6	€15.50
with <i>pane carasau</i> (Sardinian flatbread)	
Ibérico ham croquettes 5 • 6 • 10	€11.50
Roast chicken croquettes 5 • 6 • 10	€11.50
Fried octopus 1 • 3 • 6 • 7 • 11	€20.50
with potatoes, mayonnaise and smoked paprika	
Fried chicken wings 8 • 11 • 12	€10.50

SANDWICHES AND BURGERS

Camiral Club Sandwich 1 • 5 • 6 • 7	€18.50
with char-grilled chicken, bacon, Edam cheese, tomato, scrambled eggs and mustard mayonnaise	
Club Sandwich 2 • 5 • 6 • 8	€18.50
with marinated salmon, avocado, tomato, cream cheese, spinach and pickled cucumber	
Girona beef burger 1 • 5 • 6 • 7	€21.50
with bacon, caramelised onion, Edam cheese, lettuce and tomato	
Pepito (bread roll) with veal fillet 2 • 6 • 11	€18.50
with fried green peppers and caramelised onion	

STARTERS

Goat’s cheese salad 5 • 8	€16.50
Mixed lettuce leaves, cherry tomatoes, confit tomato, olives, seeds and goat’s cheese	
Endive salad 5 • 8 • 9	€16.50
with Blau Ceretà cheese, pear and walnuts	
Chickpea hummus 10 • 12	€14.50
with crudités, olives and sesame seeds	
Cod carpaccio 2 • 8	€18.50
with pickled vegetables and olivada	

MAIN DISHES

Potato gnocchi 3 • 5 • 6 • 9	€18.50
with prawns and pesto sauce	
Ricotta and spinach tortellini 5 • 6 • 10	€16.50
with chicken and Neapolitan sauce	
Chicken donburi 8 • 9	€22.50
with rice, char-grilled courgette, lamb’s lettuce, cherry tomatoes and pear. Chimichurri sauce and toasted hazelnuts	
Tuna donburi 2 • 3 • 11 • 12	€26.00
with rice, fermented cabbage, rocket, large spring onion, crunchy nori seaweed and raspberries. Oriental vinaigrette and toasted sesame seeds	

CHILDREN’S SANDWICHES

Mini baguette with acorn-fed Ibérico ham shoulder 6	€12.50
Mini baguette with fuet 6	€8.00
Grilled ham and cheese sandwich 5 • 6	€8.00
Mini baguette with char-grilled chicken, lettuce and tomato 6	€10.50

DESSERTS

Chocolate truffles 5 • 11	€7.50
with margarita-infused orange	
Fritters 1 • 5 • 6 • 9 • 11	€7.50
filled with chocolate cream and hazelnuts	
Santa Teresa French toast 1 • 5 • 6	€7.50
with fresh milk ice cream and honey	
White chocolate bar 1 • 5 • 6 • 9 • 11	€7.50
with yoghurt and raspberries	
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 Passion fruit Lemon	

In our kitchen, we prioritise locally sourced ingredients and partnerships with local producers, carefully selecting each product with respect for its origins.

- 1 • Egg
- 2 • Fish
- 3 • Crustaceans
- 4 • Molluscs
- 5 • Lactic
- 6 • Gluten
- 7 • Mustard
- 8 • Sulphites
- 9 • Nuts
- 10 • Celery
- 11 • Soy
- 12 • Sesame seeds

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