

ROOM SERVICE MENU



Enjoy Camiral's dining experience without leaving your room. Discover a selection of dishes created by our award-winning Executive Chef, David Vives, inspired by Catalan cuisine and Mediterranean flavours.

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 coffee with sustainability and responsible consumption in mind, paying attention to every detail so you can enjoy a dining experience at your own pace.

SALADS, PASTA AND SANDWICHES

Acorn-fed Ibérico ham (80 g)	€29.00
Ibérico ham croquettes	€11.50
Green Salad with lettuce hearts, tomato confit, cherry tomatoes, spring onions, radishes, pickled vegetables and hard-boiled egg	€15.20
Chicken Caesar salad with romaine lettuce, Caesar dressing, croûtons and bacon	€18.00
Vegetable cream with sautéed vegetables and garlic croûtons	€15.50
Selection of pasta: penne or tagliatelle with Parmesan cheese and bolognese or napolitana sauce	€18.50
Camiral Club Sandwich with char-grilled chicken, bacon, Edam cheese, tomato, scrambled eggs and mustard mayonnaise	€18.50
Pepito (bread roll) with veal fillet with fried green peppers and caramelised onion	€18.50
Girona veal hamburger with bacon, caramelised onion, Edam cheese, lettuce and tomato	€21.50

CHILDREN'S MENU

Omelette with toasted coca bread rubbed with tomato and drizzled with olive oil	€8.50
Half portion of penne pasta with a bolognese or napolitana sauce	€10.50
Grilled salmon with sautéed vegetables	€16.00
Breaded chicken with chips	€16.00

MAIN DISHES

Turbot Baked potato and onion with candied cherry tomatoes	€32.00
Salmon Baked potato and onion with candied cherry tomatoes	€26.50
Matured beef fillet Potatoes and <i>padron</i> peppers	€34.50
BBQ pork ribs Potatoes and <i>padron</i> peppers	€24.00

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SIDE DISHES

Mashed potatoes	€7.50
Chips	€7.50
Sautéed broad beans with garlic and cirereta pepper oil	€7.50
Baked mushrooms	€7.50

DESSERTS

Chocolate truffles with glazed <i>margarita</i> orange	€7.50
White chocolate bar with yogurt and raspberries	€7.50
Cheesecake With red fruits	€8.50
Lemon Pie	€8.50

EVENING MENU

Healthy wrap with avocado, Burgos fresh cheese, pesto, green leaves, toasted seeds and quinoa	€14.50
Chicken wrap with chicken breast, rocket, tomato confit and mustard mayonnaise	€14.50
Roast beef sandwich Grain bread, roast beef, mustard mayonnaise and rocket	€14.50
Tuna sandwich Grain bread, lettuce, hard-boiled egg, mayonnaise and tuna	€14.50

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