

MENU

FIRE, GRILL AND THE BEST RAW MATERIALS

TIMETABLE: From 12h to 22:30h

Camarasa

FROMAGERIE / CHARCUTERIE

Cheese board selection 1/2 and whole Parmesan	15-22€
Rocks (L)	10,90 €
Cheese of the day (L-G)	12 €
Carpier smoked table (G-P)	28 €
Iberian ham La Valla cutted by hand	25 €
Bologna mortadella (L)	8,90 €
Wayu jerky	28 €
Iberian cold meats (loin, chorizo and ham)	16,90 €

SUGGESTIONS

Grilled chanterelles with garlic and parsley 19,90 €

Boletus edulis with iberian pork belly 18,90 €

Beef cheek brioche, creme fraiche and candied onion (G-L-O-SO2) 10,50 €

Seafood rice (P-CM) 22,50 €

Low temperature ribs rice with seasonal mushrooms (SO2)
22,50 €

Great for sharing. Lobster Ibiza's style (600-700 g), with crispy potatoes and fried eggs (CM-O-G) 75 €

Grilled salmon with spiced pack choi and celery cream (P-L-S)
17,50€

A BITE

00" Cantabric anchovies with bread with tomato (G-P)	3,95 €/uni
Chicken croquette with raisins and pine nuts (G-FS-L-O)	2,70 €/uni
Iberian ham croquette (G-L-O)	2,90 €/uni
Ostra Poget Super Spéciale Normandie (CM))	5,50 €/uni
Grilled foie toast with roasted vegetables (G)	9,90 €
Beluga Caviar with blinis 50gr (G-P)	155 €

BITES

Calamari brioche with black garlic sauce and lime (G-O-CM) 9,50 €	Steak tartare "Luisimi" premium cow (G-O-M) 19,90 €
Bravas fries with "alioli" and our spicy sauce (G-O) 6,50 €	Tuna tartare with mango and seaweed (P-SY-S-G) 19,50 €
Russian salad with tuna and pickled peppers (O-P-SO2) 13,50 €	Sea bass tartare with asian seasoning and guacamole (CM-SO2-P-G) 17,90 €
Grilled mussels (CM) 14,90 €	Prawn carpaccio with avocado, apple and raspberry (CM) 18,90 €
Fried Squid with lime and black garlic mayonnaise (G-P-L) 12 €	Foie, figs and egg yolk (O-SO2) 13,90 €
Bread service / grilled bread with tomato (G) 3,50 € *gluten-free bread available	

NATURE

Traditional gazpacho (SO2) 7 €
Pink tomato salad with onion, tuna, and pickled peppers (P-SO2) 15,90 €
Tuna and watermelon tataki with asian dressing (SY-S-P-G) 19,50 €
Cold cod zucchini cannelloni with red peppers sauce (L-P) 14,90 €
Burrata with tomatoes, summer fruits and basil oil(L) 13,90 €
Grilled vegetables with romesco sauce (FS-SO2-G) 13,90 €

ALLERGENS: G-GLUTEN, CM-CRUSTACEANS/MOLLUSCS, L-LACTOSE, O-EGG, P-FISH, FS-NUTS, A-CELERI, S-SESAME, SO2-SULPHITS, SY-SOYA, MS-MUSTARD, AL-LUPIN BEANS

BRASA I ROTISSERIE

Grilled octopus with potato parmentier (CM-G-L-FS) 19,80 €
Cod with moroccan style veggies stew (P) 18,80 €
Chicken stew XL cannellone (G-L-SO2) 16,90 €
1/2 roast chicken with Camarasa sauce* (L-FS-SO2) 13,50 € *only midday
Simmental beef entrecote 20 days dry aged 250 gr with garnish(G) 36 €
To share 500 gr "Luisimi" special old cow entrecote with garnish(G) 59 €