



MENU

FIRE, GRILL AND THE BEST RAW MATERIALS

TIMETABLE: From 12h to 22:30h

Shall we start with a cocktail?

Belvedere Bloody Mary | 15

Belvedere vodka, tomato juice, fresh lemon, salt and pepper, perrins and hot sauce.

Negroni | 15

Roku gin, sweet vermouth and Campari.

Manhattan | 15

Jim Beam bourbon, red vermouth and Angostura bitter.

Dry Martini | 15

Roku gin and extra dry white vermouth.

Grey Goose Espresso Martini | 15

Gray Goose vodka, espresso coffee and coffee liqueur.

Mojito Camarasa | 15

Extra dry Brugal Blanco rum, sugar, natural lime, mint and fresh mango.

Margarita José Cuervo | 15

José Cuervo Especial Tequila, orange liqueur and lemon juice.

Berries Vodka | 15

Grey Goose Vodka, raspberry, blackberry, blueberry, lime juice, syrup and ginger Beer.

Pisco Sour | 15

Pisco quebranta, natural lemon juice and syrup.

Aperol Spritz | 10

Chandon Garden Spritz | 9



Le Quintinye | 6,5

Black and white vermouth

Izaguirre | 4,9

Black Vermouth

Royal Rouge | 5,9

Black Vermouth

Camarasa

FROMAGERIE / CHARCUTERIE

Cheese board | 18-26
selection 1/2 and
whole

Parmesan Rocks | 10,9
DOP 24 months (L)

Cheese of the day | 15
(L-G)

**Carpier smoked
salmon | 28**
150 g (G-P)

Iberian ham | 29,9
LV cutted by hand

Bologna mortadella | 14
(L)

Wayu jerky | 29

Iberian cold meats | 18,9
(loin, chorizo and ham)

BITES

Cantabrian anchovy 00 | 4,9
with coca bread and tomato (G-P)

Chicken croquette | 2,9
with raisins and pine nuts (G-FS-L-O)

Iberian ham croquette LV | 2,9
(G-L-O)

Russian salad | 14,9
with tuna and piparras (O-P-SO2)

Bravas | 6,9
with aioli and hot sauce (G-O-FS)

Calamari sandwich brioche | 13,9
with black garlic and lime aioli (L-O-G-CM)

Grilled provolone | 16,5
with Xesc Reina sobrasada and Alma's bread
(L-G)

**Service of country bread / coca bread
with tomato(G) | 3,9**
*gluten-free bread available

FROM THE ORCHARD

Roasted pumpkin cream | 9,9
with gruyère cheese

Romaine lettuce | 8,9
with spring onion (SO2)

Seasonal Tomato | 18,5
with onion, tuna and piparra (SO2-P)

Grilled Red pine mushroom | 22

Burrata salad | 15,9
with avocado, orange, pomegranate and
Thai mango sauce (L-G-SO2)

César Camarasa salad | 15,9
(G-L-SO2-MS)

Grilled seasonal vegetables | 14
with romesco (FS-G-SO2)

Grilled porcini | 23
with eggs and Maldonado bacon



RAW

Claire's Speciale
Oyster N°2 | 6,9
(CM)

Steak tartare | 19,9
"Luismi" premium cow
(G-O-MS)

Bluefin tuna tartar | 21,5
With ponzu, mango and wasabi
mayonnaise (P-G-O-MS)

Sea bass ceviche | 23,9
with corn tiger milk and
banana chips (P-A)

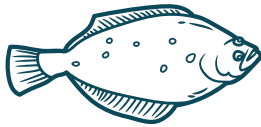
FROM THE SEA

Beluga Caviar Camarasa | 155
with blinis 50g (P)

Grilled mussels | 16,9
with seafood sauce (CM)

Andalusian-style squid | 14
with mayonnaise and lime (G-CM-SO2-SY)

Monkfish in tempura | 24,9
with shrimp and kimchi mayonnaise (P-CM-O-G)



Roman egg | 18,9
with cuttlefish noodles, artichokes,
nightingales and potato nest (O-CM-G)

Cod with scalivada | 25
pepper miso sauce and crunchy sesame
(P-S-SY-MS)

Octopus "anticuchero" | 21,5
with sweet potato cream and black garlic aioli
(L-CM-O)

Sea rice | 22,5
with squid, red prawn and mussels (CM-P-A-SO2)

MEATS

Grilled magret | 19,5
with figs, spring onion and hoisin sauce (SY-MS)

Grilled beef | 19,9
with Paris coffee sauce and grilled vegetables (MS-SO2-L)

Oxtail cannelloni | 22,5
with mushrooms (G-SO2)

Grilled rice | 23,5
duck confit, mushrooms and pear aioli (SO2-O)

1/2 roast chicken | 14,9
with Camarasa sauce* (L-FS-SO2)
**Only midday*

Simmental Beef Entrecote | 36
20 dies dry aged 250 gr with garnish

Old Cow Entrecote | 59
500 gr "Luismi" special with garnish
To share

Japanese Wagyu loin A5 250g | 120
with garnish



ALERGENS: 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



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