



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.

Mezcalita | 15
Tequila 1800 silver, grapefruit soda, lime.

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

Supl. Terrace 0,90€/pp

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)

Foie micuit Rougie 75 gr | 25
with toast (G-L-SO2)

Bravas | 6,9
with aioli and spicy romesco (G-O-FS)

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

Fried artichokes | 11,5
with romesco sauce (FS-G)

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

FROM THE ORCHARD

Raf Tomato Salad | 18,5
with spring onion, tuna belly and piparra
(P-SO2)

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

Caesar Camarasa Salad | 15,9
(L-G-P-SO2-MS)

Escalivada with Cantabrian anchovies | 15,6
and feta cheese (P-L)

Roasted pumpkin cream | 9,9
with gruyère cheese (L)

Maresme peas | 26,5
with black and white sausage and low-
temperature egg (O)

Mushrooms in cream with foie | 26,5
(L-SO2)

Seasonal grilled vegetables | 14,5
with hummus and fresh "picadillo" (S-G)

Rigatoni with Tuber Melanosporum truffle | 22
pecorino cheese and guanciale sauce (L-G)



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)

Enjoy your meal with a Tuber Melanosporum truffle supplement for +10,5€ (5gr)

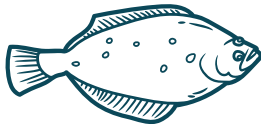
FROM THE SEA

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, mushrooms
and potato nest (O-CM-G)

Cod in the can | 25,5
with beans (P-CM)

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

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

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

"Cap i pota" Camarasa | 16,5
with egg yolk (FS-G-O)

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

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

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

Simmental Beef Entrecote | 36
20 days 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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