



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 1800 | 15

1800 silver 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)

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

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

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

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

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

Pekin duck bao | 8,9
pickled vegetables and mayonnaise
mint

Fried “piparras” (spicy green peppers) | 16
with iberian ham LV (G)

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

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

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

FROM THE ORCHARD

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

Seasonal cream or “gazpacho” | 9,9
made with seasonal products

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

White asparagus with tartar sauce | 18
and trout roe (O-P-SO2-MS)

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

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



RAW

Steak tartare | 19,9

“Luismi” premium cow
(G-O-MS)

Claire's Speciale Oyster

Nº2 | 6,9 (CM)

Bluefin tuna tartar | 21,5

With ponzu, mango and wasabi
mayonnaise (P-G-O-MS)

Sea bass ceviche| 29

with corn, avocado and
sweet potato (P-A)

Prawn Carpaccio | 18

with raspberries, avocado and
granny smith apple (CM-P)

FROM THE SEA

Beluga Caviar Camarasa | 155

with blinis 50g (P)

Grilled mussels | 16,9

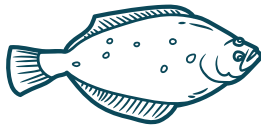
with seafood sauce (CM)

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)



Grilled cod | 25,5

with roasted vegetables and olive dust (P)

Pickled mackerel| 16,5

with “ajoblanco”, grapes and pickles
(P-SO2-FS)

Grilled Octopus | 21,5

with umami sauce, baby potatoes and “pico de
gallo” dressing (L-CM-O)

Sea rice | 22,5

with shrimp, mussels and squid (CM-P-A-SO2-O)

MEATS

Oxtail cannelloni | 22,5

(G-SO2)

Grilled rice | 23,5

duck magret, its ham and oange aioli (SO2-O)

Boneless piglet with scallops | 28

céleri cream, and caramelized apple (L-CM-P-SO2)

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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