CAMIRI

RESTO BAR

Cocina de raíz. Mirada actual.

Small bites

Southern-style Gilda — 3,00 €
With cured tuna and Payoyo cheese. — each

Chargrilled edamame — 4,00 €
With Tajín seasoning.

Sobao pasiego butter cake — 4,00 €
With Cantabrian anchovy, ricotta cream and miso. — each

House croquette — 3,20 €
Ask about our croquette of the month. — each

Argentinian beef empanada — 4,50 €
Traditional Argentinian beef pastry. — each

Olive-wood-smoked Ibérico figatell — 6,50 €
With foie cream and crushed peanut dressing. — 2 pieces

Bread

Toasted sourdough bread — 3,00 €

Portion of olive-wood-smoked butter — +1,00 €

Crescentine — 3,50 €
Traditional bread from Modena, northern Italy.

Starters

Patatas bravas With smoky sauce and roasted garlic aioli.	7,00 €
Soria D.O. crispy pork belly	8,00 €
Scarlet prawn carpaccio With prawn-head oil, black olive crumb, pickled onion and kimchi.	19,00 €
My mother’s Spanish potato salad With crispy pork belly bites and pickles.	9,00 €
Burrata With roasted garden vegetables, black olive crumb, fried peanuts and herb oil.	12,90 €
Crispy marinated pig’s ear With pickles and chipotle sauce.	9,00 €
Slow-cooked leeks With truffle mayonnaise and toasted almond flakes.	12,00 €
Piquillo peppers Confit and smoked over the grill.	8,00 €
Roasted and fried aubergine With romesco sauce.	13,00 €
Roasted sweet potato With ricotta cream and sun-dried tomato.	10,00 €
Provolone gratin With dried cherry tomatoes caramelised with balsamic vinegar, served with fried crescentine bread.	9,50 €
Chargrilled beef tongue With a textured vegetable escabeche and sheep’s milk cream.	11,00 €
Chargrilled chorizo criollo With chimichurri and salsa criolla, served with fried crescentine bread.	11,00 €
Chargrilled veal sweetbreads With Provençal sauce and roasted lemon.	13,00 €

Main courses

Premium beef fillet sandwich — 13,00 €

Chargrilled, with browned butter and truffle, served with chips.

Chargrilled Black Angus burger — 15,00 €

200 g. Double mature cheddar, cured pork belly and our secret umami sauce, served with chips.

Chargrilled octopus tentacle — 24,00 €

With seafood salpicón salad and romesco emulsion.

Valencian stew cannelloni — 16,00 €

With a velouté made from its stock and aged sheep’s cheese.

Mature beef skirt steak — 21,00 €

300 g

Beef rib-eye steak

300 g	26,00 €
500 g	37,00 €

Bone-in rib steak — 65,00 €

Aged for over 40 days.

kg

All our meats are chargrilled and smoked over olive wood in a kamado (Japanese barbecue), served with chimichurri.

Side dishes

Chips — 5,00 €

Roasted vegetables — 6,00 €

Piquillo peppers — 8,00 €

Confit and smoked over the grill.

Roasted sweet potato — 7,00 €

Desserts

Death by chocolate — 8,00 €

With Maldon salt, caramelised hazelnut cream, ginger and cinnamon crumble and vanilla ice cream.

Brioche torrija — 8,00 €

Spanish-style French toast infused with Madras curry spices, served with crumble and vanilla ice cream.

Baked cheesecake — 7,00 €

Dulce de leche and mascarpone tiramisu — 7,00 €

With candied peanuts.

Sweetcorn flan with contrasting textures — 6,50 €

With miso toffee.

Children’s menu — 12,00 €

Choose one:

Burger with cheese and bacon, served with chips.

Super homemade chicken nuggets with chips.

Dessert: a scoop of ice cream with Nutella.