

C A M P O

M O D E R N G R I L L

TAPAS

- avocado mousse 🍴 | *sweet potato chips, lime, coriander* | 16
marinated olives 🍴 | *garlic, coriander, lemon* | 14
padrón peppers 🍴 | *maldon salt* | 15
grilled eggplant 🍴 | *feta cheese, dried tomato, smoked olive oil* | 15
squid | *panco, lime aioli* | 15
merguez lamb sausages | *porto, saffron aioli, smoked pepper* | 18
bone marrow with parsley salad | *shallot, capers, lemon, parsley* | 13
basque pinchos | *4 toasts set: blood sausage, portobello, mushroom mousse, egg and pepper, stuffed sardine* | 38

APPETIZERS

- soup of the day | *ask the waiter about today's soup* | 18
oysters | *4 pcs or 6 pcs* | 38/52
beetroot carpaccio 🍴 | *padrón peppers mayonnaise, walnut* | 29
oven-roasted shrimp | *garlic, parsley, chilli* | 48
iberian ham Cebbo Montellano | *maturing 24 months, hand-cut, toast with cherry tomatoes, chives* | 39
tenderloin tartare | *capers, tabasco, shallot, pickle cucumber, mushrooms, quail egg* | 39
parfait foie gras | *red onion, brioche* | 34
empanadas with chorizo | *black olives, halloumi, padrón peppers aioli* | 28

MAIN COURSES

- cauliflower steak 🍴 | *black lentils, herb butter* | 36
romaine lettuce with awokado | *frisée, parmesan cheese, anchois, pecan nuts, aioli* | 36
corn fed chicken | *peas purée, golden chanterelles* | 54
grilled beef salad | *lettuce mix, rump steak, cherry tomatoes, pepperoni pepper* | 48
duck | *parsley purée, spinach, red wine sauce* | 48
oven-roasted wild pink sea bream | *garlic, herbs* | 88
wienerschnitzel | *veal, butterhead lettuce, honey dressing* | 79

STEAKS

steaks made of Argentinean beef from the Ojo de Agua farm, dishes prepared in Josper charcoal oven

- | | | |
|---------------------|-----------------------|--|
| rump 250 g 75 | entraña 220 g 72 | t-bone 100 g 32 |
| new york 300 g 95 | flat iron 250 g 65 | chateaubriand 550 g 225 |
| rib eye 300 g 110 | tenderloin 200 g 98 | <i>dish for two, served with selection of sauces</i> |

selection of sauces: béarnaise, pepper, chimichurri, madeira

SIDE DISHES

- potatoes purée 🍴 | *rosemary, garlic* | 12
homemade fries 🍴 | *fried three times* | 10
spinach 🍴 | *garlic, nutmeg* | 14
mix leaves salad 🍴 | *rocket, young beet leaves, frisée, oak leaf* | 14
green bean 🍴 | *vinaigrette, almonds* | 14
oven-roasted vegetables 🍴 | *eggplant, red onion, red pepper, zucchini, herbs* | 14
boletus of the steppe 🍴 | *parsley, garlic* | 12
zucchini 🍴 | *almond pesto* | 14
selection of sauces 🍴 | *béarnaise, pepper, chimichurri, madeira* | 14

🍴 vegetarian dish

If you have a food allergy, please inform us when placing an order.

Ask the waiter about children dishes.

From 8 people group a service charge of 10% of the bill will be added.