

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
radish with dill mousse 🍴 | *radish, dill, crème fraîche* | 15
marinated olives 🍴 | *garlic, coriander, lemon* | 14
padrón peppers 🍴 | *maldon salt* | 15
roasted grilled eggplant 🍴 | *feta cheese, dried tomato, smoked olive oil* | 15
sardines | *lemon, maldon salt* | 15
squid | *panco, lime aioli* | 15
merguez lamb sausages | *porto, saffron aioli, smoked pepper* | 17
pinchos | *4 toasts set: shrimp on chimichurri sauce, goat cheese with caper and dried tomato, iberian ham with olive oil, egg pasta with anchovies* | 38

SNACKS

- soup of the day | *ask the waiter about today's soup* | 18
oysters | *2 pcs or 4 pcs* | 20/38
ceviche | *sea bass, coriander, mango, chilli, corn* | 42
crab salad | *apple, cucumber, kohlrabi, chives, chilli, tomato consommé, lime aioli* | 54
burrata 🍴 | *cocktail tomatoes, tapenade, basil pesto* | 41
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

MAIN COURSES

- cauliflower steak 🍴 | *black lentils, herb butter* | 36
one minute steak | *rump steak 200g, shallot confit, chilli, garlic* | 52
corn fed chicken | *peas purée, cranberry jam, marinated fruits* | 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
platter of fresh fish and seafood | *dish for two people: squid, shrimp, sardines, octopus, wild pink sea bream* | 185

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 2 people, served with selection of sauces</i>

selection of sauces: béarnaise, pepper, chimichurri, madeira

SIDE DISHES

- seasonal potatoes 🍴 | *salsa verde* | 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
okra 🍴 | *shallot, chilli, garlic* | 12
zucchini 🍴 | *almond pesto* | 14
selection of sauces 🍴 | *3 to choose: béarnaise, pepper, chimichurri, madeira* | 12

🍴 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.