

C A M P O

M O D E R N G R I L L

Menu for takeaway or delivery orders

STARTERS

selection of spanish and french cheeses 🍷 | 35
onion jam, grissini with maldon salt

iberian ham Cebbo Montellano | 41
24 months matured, hand-cut, toast with cherry tomatoes, chives

marquez lamb sausages | 20
porto, saffron aioli, smoked pepper

portobello mushrooms 🍷 | 38
oyster mushrooms, poached egg, toast

squid | 16
panco, lime aioli

SOUPS

goulash soup | 18
spicy Argentinean beef soup with peppers, onions, garlic and herbs, served with bread

poultry broth | 16
poultry broth on duck and chicken to choose with homemade noodles or meatballs

BURGERS

classic burger | 38
200g juicy Argentinean beef with spicy BBQ sauce, pickled cucumber, tomato and red onion, served with homemade fries

burger with pulled beef | 39
200g juicy pulled Argentinean beef with slices of fresh chilli, romaine lettuce and red onion jam, served with homemade fries

MAIN DISHES

roasted beetroot steak 🍷 | 38
rosemary potato purée, blanched vegetables, vegan demi glace

grilled beef salad | 38
lettuce mix, rump steak, cherry tomatoes, pepperoni pepper, vinaigrette sauce

pork schnitzel | 42
250g pork with rosemary potato purée, green beans with roasted almonds, honey dressing

beef roulade | 44
220g Argentinean beef with bacon, onion and pickled cucumber, served with rosemary potato purée and marinated red cabbage

oven roasted cod fillet | 38
250g cod fillet served with homemade fries, lettuce mix and mustard sauce

fish & chips | 38
250g cod served with coleslaw salad, homemade fries and tartar sauce

roasted chicken nuggets* | 26
roasted chicken tenderloin served with homemade fries, coleslaw salad and a choice of sauce: garlic, tartar or ketchup

DESSERTS

mille feuille | 23
filo dough, chocolate cream, crème chantilly

fondant czekoladowy | 24
crumble, crème chantilly

* children's dish

🍷 vegetarian dish