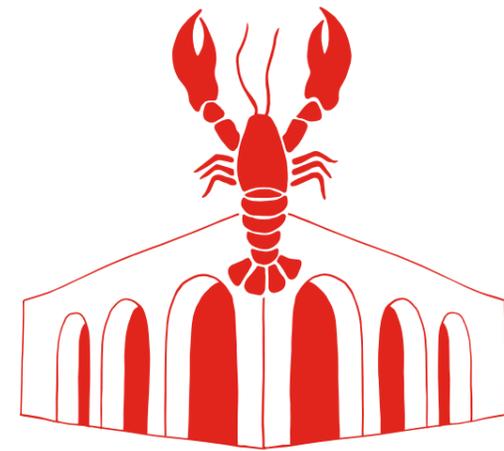




## *The Campaner*



## PARA PICAR

Jamón de Jabugo **44 | 23**

Cecina with fried almonds **25**

Grilled sobrasada de Mallorca with honey **16**

Spanish cured meats:

Chorizo, salchichón & lomo **31 | 18**

Selection of Spanish cheeses **28 | 16**

The Campaner's patatas bravas **16.50**

Gilda with anchovy, Manchego, piparras & olives **5**

Olivas aliñadas **5.50**

Padrón peppers **11**

Glazed chorizo with quince & red wine **14**

Cabrales cheese & Iberian ham tortilla **16.50**

Iberian ham croquettes **8.50**

Bomba de Barcelona **9.50**

## The Campaner



## FISH & SEAFOOD

Caviar Imperial Oscietra **10g /35**

Oyster with citrus & rosemary **5**

Smoked mussels ham & Fino wine **21**

Pulpo a feira with confit potatoes **28.50**

Andalusian-style baby squid **18**

Prawns al ajillo **21**

Salted cod fritters with spicy piparra all-i-oli **19**

Grilled cod with pilpil & rainbow chard a la catalana **36**

## MEAT & POULTRY

Abanico Ibérico & mojo verde **35**

Dry aged beef fillet, pumpkin & chestnut puree **39**

Corn-fed poussin with garlic, lemon & herbs **29**

Roasted milk fed lamb leg (400gr) with chicory salad **56**

Txuleton rubia gallega (700g) **100**

## BREAD

Pan con tomate **8**

House-baked warm bread with butter & olive oil **9.80**

Gluten-free bread **5.90**

## VEGETABLES

Seasonal bitter leaves salad & fig dressing **17**

Confit artichokes, romesco sauce, cecina & hazelnuts **19**

Chargrilled aubergine, Manchego cheese & sobrasada **21**

Braised winter vegetable platter **19**

## SIDES

Tenderstem broccoli with garlic & chilli **14.50**

Wild mushrooms & cured egg yolk **15**

Roasted pink fir potatoes **12**

## SAUCES

All-i-oli **2** | Romesco **2**

Brava **2** | Chimichurri **2**

Mojo verde **2**



## FIDEUÁ, ARROCES & PAELLAS

Minimum two people. Price per person.

Fideuá with chargrilled octopus & samphire all-i-oli **43 p/p**

Squid ink black rice with Padrón peppers & all-i-oli **42 p/p**

Lobster caldoso rice **55 p/p**

Iberian pork cheek meloso rice **41 p/p**

Wild mushrooms & vegetables with romesco **30 p/p**

Catalan socarrat rice with red prawns **44 p/p**

# *Desserts*

## *and pairing suggestions*

### **Basque cheesecake 13**

Kardos Tokajji. Hungary. 14

### **Crema catalana 9.50**

Pedro Ximénez. San Emilio Solera Familiar. Lustau. DO Jerez de la Frontera. 14

### **Mille-Feuille with white chocolate, hazelnuts & winter fruit compote 13**

Finca Antica Moscatel Naturalmente Dulce. Muscat. DO La Mancha. La Mancha. 14

### **Chocolate mousse lingote 12**

Vintage Port. Ramos Pinto. Portugal. 28

### **Rosquillas con chocolate 10**

Offley. Rose Porto, Portugal. 12

### **Flan with crème fraîche 9**

Yuzu Sake. Japan. 16

### **Selection of Spanish cheeses 16.50**

Cream Delgado Zuleta. Pedro Ximénez. DO Jerez. Jerez. 8

### **Ice cream 7**

### **Ice cream toppings 1.80**

Hot chocolate | Marshmallow | Salted Caramel



*At 12.5% discretionary service charge will be added to the bill.*