

The Campaner

BASIL MENU

Starters

Jamón de Jabugo

Bread with tomato

Oysters with sherry vinaigrette

Queen scallop, celeriac puree and ham

Beef steak tartar on toast with smoked rich yolk

Escalivada croquette

Chargrilled vegetables with romesco sauce

Choripan "lamb sausage on a bread"

Main dish

Tastet of socarrat rice with prawns

Dessert

Cheesecake

ROSEMARY MENU

Starters

Jamón de Jabugo

Bread with tomato

Oysters with sherry vinaigrette

Cuttlefish croquette and mojo rojo

Wild mushroom tortilla

Enoive salad with apple and Stilton

Main dish

45 day-aged côte sirloin

Chargrilled catch of the day

Pink fir potato and broccoli with garlic and chili

Dessert

Crema catalana

THYME MENU

Starters

Jamón de Jabugo

Bread with tomato

Oysters with sherry vinaigrette

Roasted sweet potato with Baron Bigod cheese

Padrón peppers

Tortilla with sobrasada

Main dish

Lobster and monkfish casserole

Dessert

Sticky toffee pudding

CELLAR

Water Welcome drink to choose from 1 beer / glass of wine / cocktail

Wine to choose from By Ott / Nosso / Roc del crit

1/2 bottle of wine per person

Cocktail Menus

COCKTAIL CHELSEA

Starters

Iberian cured meats
Neal's Yard cheese selection
Bread with tomato
Wild mushroom soup with Baron Bigod cheese Crab
sando sandwich
Grilled queen scallop, celeriac puré and crispy ham
Chargrilled vegetables brochette with romesco
Porkbelly sam Choripan "Lamb sausage on a bread"

Dessert

Cheesecake
Sticky toffee pudding

COCKTAIL BARCELONA

Starters

Iberian cured meats
Neal's Yard cheese selection
Wild mushroom soup with Baron Bigod cheese
Crab sando sandwich
Iberian ham croquette
Beef steak tartar on toast with smoked rich yolk
Grilled queen scallop, celeriac puré and crispy ham
Escalivada and romesco toast
Roasted sweet potato with Baron Bigod cheese

Dessert

Chocolate truffles
Catalan cream

CELLAR

Water Welcome drink to choose from 1 beer / glass of wine / cocktail

Wine to choose from By Ott / Noso / Roc del crit

1/2 bottle of wine per person