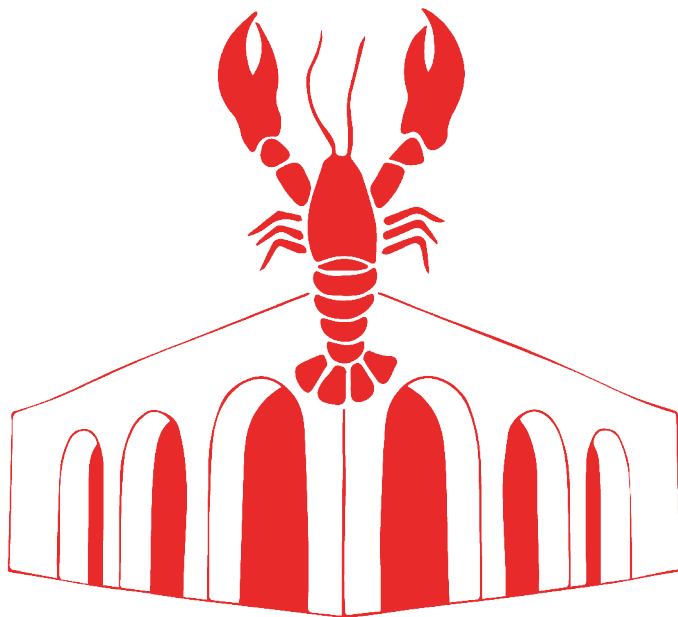


The Campaner

Welcome to The Campaner,

Welcome to a gastronomic experience based on the quality of English products, transforming it into an honest and simple cuisine with a Catalan and Spanish soul.



FIND OUT MORE ABOUT OUR DISHES

Seafood salpicon

This cold salad, which combines seafood with chopped vegetables and an acidic vinaigrette, has its roots in the Mediterranean coast of Spain.

Ajoblanco

The first gazpacho, before the arrival of the tomato. This simple yet delicious soup combines almonds, a hint of garlic, soaked bread, and extra virgin olive oil.

Vitello tonnato

Frankie Gallo Barcelona

Frankie is our pizzeria in Barcelona. A very special and lively place where you can eat pizzas made with sourdough and Italian flour, and with excellent ingredients. Our vitello tonnato is a star dish and typical of Italian cuisine.

 [frankie_gallo_chachacha](#)



Starters

PARA PICAR

- Olives selection 4.50
- Smoked salmon 13.50
- Oyster with lemon and sherry vinaigrette 5
- Caviar Cornish salted Baerii with blinnis 10 gr/45
- Caviar Imperial Oscietra with blinnis 10 gr/52
- Jamón de Jabugo 38 | 20
- Sobrasada de Mallorca 14.50
- Our selection of Spanish cured meats 29 | 16
- Our selection of Spanish and British cheeses 24 | 13 | 7

BREAD from Pôlaine

- "Pan con tomate" 6.50
- Wood-fired sourdough bread with butter and olive oil 5.80
- Gluten-Free bread 4.60

COLD SHARING PLATES

- Tomato salad with aji amarillo and tuna belly 17.50
- Green seasonal salad 18.50
- Seafood "salpicón" salad and "ajoblanco" 22
- Vitello tonnato Frankie Gallo Barcelona 16.50
- Charred baby gem with piquillo peppers, anchovy and piparra dressing 17.50

HOT SHARING PLATES

- Iberian ham croquette 3.75
- "Patatas bravas" The Campaner 15
- Padrón peppers 9
- Andalusian-style baby squid 18
- Prawns al ajillo 21
- Mussels 'all cremat' and horseradish 17.50
- Queen scallop, avocado mousse, lime, and pickled red onion 21.50
- Oxtail cannelloni, foie bechamel and demi-glace 22.50

 [terrazamartinez](https://www.instagram.com/terrazamartinez)

www.martinezbarcelona.com



Terraza Martínez serves as our elder sibling. We've drawn inspiration from it, learned from its over 10 years of experience, and hold it in high regard at The Campaner. It serves as our benchmark.

Located in a scenic spot overlooking the Mediterranean Sea, in our city, Barcelona. Specializing in seafood and Mediterranean dishes, the restaurant uses fresh, locally sourced ingredients to create flavorful and authentic dishes.

The Jospir grill oven

The Jospir oven is a revolutionary charcoal oven that merges a grill and oven, using charcoal to give a distinctive grilled flavour while retaining food's moisture.

Salsa brava

It is an iconic accompaniment of Spanish cuisine, especially famous for being the essential condiment of "patatas bravas." There is no bar in Spain that does not have it on its menu.

Socarrat

The "socarrat" is that part of the rice that gets crispy and sticks to the bottom of the paella.

Mains

RICES

Minimum two people. Price per person.

Wild mushrooms and asparagus 28 p/p

Catalan 'Socarrat' with red prawns 42 p/p

Squid and cuttlefish black rice 40 p/p

Lobster "caldoso" or "catalan socarrat" rice 55 p/p

Iberian pork rice with brava sauce 38 p/p

A nod to Terraza Martinez

Lobster and monkfish casserole, poached eggs and potatoes 68 p/p

JOSPER GRILL OVEN

Grilled asparagus with romesco and "papada ibérica" 19.50

Grilled octopus 26.50

Corn-fed poussin with mustard and herbs 22

Beef filet 39

45 day dry-aged ribeye steak **(400gr)** 52

Presa ibérica 32

Roasted milk fed lamb leg **(600gr)** 69

SIDES

Hand cut fries 8.50

Roasted pink fir potatoes 8.50

Tenderstem broccoli with garlic and chili 14

Chargrilled vegetables 19

Spicy coleslaw 8.90

SAUCES

All-i-oli 1.90 | Romesco 1.90 | Brava 1.90 | Mojo canario 1.90 | Chimichurri 1.90

FIND OUT MORE ABOUT OUR DESSERTS

Crema catalana

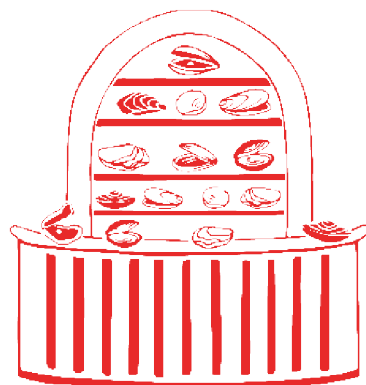
A traditional dessert from Catalan cuisine with a rich history dating back to the Middle Ages. It is said that monks were the first to prepare it using egg yolks, milk, and sugar.

Arroz con leche

Each country has its own version, but essentially, it's rice slowly cooked in milk until creamy, then sweetened to taste.

Pa amb oli i xocolata

It's the most traditional snack for a child growing up in Catalan culture, simply delicious: bread, olive oil, and chocolate. The mix of flavors and textures is delightful.



Desserts

and pairing suggestions

Basque cheesecake 11

Vintage Port, Ramos Pinto, Porto. 18

Strawberry Mille-Feuille with Chantilly Cream 12

Mr. Telmo Rodríguez, DO Málaga. 12

Crema catalana 8.50

Kardos Tokaji, Hungary. 14

Flan with whipped cream 8.50

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

Pa amb oli i xocolata 10

Antique Palo Cortado, Fernando de Castilla DO Cádiz. 18

“Arroz con leche” with passion fruit toffee 8.50

Yuzu Sake, Japan. 16

Our selection of Spanish and British cheese selection 13

Ruby Port, Ramos Pinto, Porto. 9

Ice Cream 4.50

Dark chocolate | Vanilla

Pistachio | Seasonal sorbet

Ice cream toppings 1.75

Hot chocolate | Marshmallow

Salted caramel

Sweet wines

Mr. Telmo Rodríguez, DO Málaga. 12

Light, with flavours of raisins, honey, and nuts.

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

Intense, with aromas of raisins, figs, and caramel.

Antique Palo Cortado, Fernando de Castilla DO Cádiz. 18

Exceptionally complex and elegant, with aromas of nuts, caramel, and spices.

Ruby Port, Ramos Pinto, Porto. 9

Fruity and spicy notes.

Kardos Tokaji, Hungary. 14

Aromas of honey and tropical fruits.

Vintage Port, Ramos Pinto, Porto. 18

Full-bodied and intense flavours.

Yuzu Sake, Japan. 16

Japanese liquor, citrusy and refreshing.

Hot drinks

ALLPRESS ESPRESSO

Espresso	3.20
Macchiato	3.20
Cortado	3.40
Americano	3.40
Flat White	3.50
Cappuccino	3.95
Latte	4.10
Frappe	4.90
Filtered	3
Decaf.	+ 30 p.

Rare Tea

English breakfast, RAFA Tea for Heroes	4
Green Tea, Himalayan Spring	4
Rare Earl Grey	4
Wild Rooibos, South Africa	4
Malawi Leafy Pu'er	4
Portuguese Peppermint	4
Whole Chamomile Flowers	4

For your pets

TREAT BOWL + DRINK 16

DRINK

- Wine posh posh BB 7
- Wine posh posh tail 7

FOOD

- Meat 14
- Fish 14
- Vegetables 8