



## MOCKTAILS

### Tea and Tonic

Infused tea, lime and tonic 10

### May 23

Lime, syrup, tonic and Angostura 10

### Cleara

Beer 0%, grenadine and lemonade 10

### Vitamin

Pineapple, lime, carrot juice and ginger beer 10

## BEERS AND CIDERS

### Draught

Estrella Damm half 4.50 | pint 6.50

Inedit Damm half 6 | pint 7.50

### Bottle

Brewdog Punk IPA 5.50

Brewdog Punk 0.5 IPA 5

Guinness Original 4.50

Daura Damm Gluten Free 5

Free Damm 0,0 4.50

Curious Apple Cider 5

## SOFT DRINKS

Alain Millat juice 8.80

Coca Cola 5

Fever-Tree 4.50

## COCKTAILS

### Floral Sour

Gin, lavender, violet and lime 15

### Pineapple Mezcal Margarita

Mezcal, Cointreau, lime, pineapple, juice and agave 16

### Cocomoon

Pink gin, coconut and lime 15

### Golden Stairs

Gin, lime, orange juice, ginger, passion fruit and vanilla 15

### Tarragon Sour

Gin, Sake, tarragon syrup 16

### X Muse Zest

Vodka Muse, lemon juice, orange juice, dash of bitters 15

### Cocktail of the day 13

Aperol Spritz 12

Bloody Mary 13

Moscow Mule 13

Cosmopolitan 13

Mezcalita 13

Piña Colada 13

Margarita 13

Daikiri 13

Espresso Martini 14

Sour: Whiskey/Mezcal/Pisco 14

Dry Martini 15

Negroni 15

Manhattan 16

Old Fashioned 16

### Sangria

Glass 11 | Jar 30



Welcome to The Campaner. Here we blend the finest produce from around the UK with the soul of Barcelona cuisine. Our menu has been designed to share, and our kitchen embraces the principals of love and care. Please enjoy.

## Lunch fix price menu

From Tuesday to Friday | 12PM - 3PM

**MAIN  
+  
STARTER OR DESSERT  
29**

**FULL MENU  
35**

### STARTERS

Tortilla de sobrasada  
Endive apple salad with Stilton and wulnuts  
Sweet potato "al caliu" with Baron Bigod cheese  
Ham croquette

### MAINS

Catch of the day with grilled vegetables  
Slow braised pork belly with delica pumpkin puree  
Coquelet with herb butter  
Rice of the day

### DESSERTS

Rosquillas and chocolate  
Ice Cream Union  
Crema catalana  
+  
Coffee

### CELLAR SUGGESTMENT

Nosso. Menade. Verdejo. Rueda. Spain. 6  
Roca del Crit. Gallina de Piel. Priorat. Spain. 9  
By Ott. Côtes de Provence. France. 12

## Para picar

### COLD

Endive and apple salad with Stilton and walnuts 16.50  
Seasonal salad 18.50  
Spicy coleslaw 8.90  
Vitello tonnato Frankie Gallo Cha Cha Cha 16.50  
Beef steak tartare on bone marrow 24  
  
Olives selection 4.50  
Smoked salmon 13.50

Market Oyster 5  
Lemon or Sherry vinaigrette

Cornish salted Baerii with blinnis  
10 gr/45  
Imperial oscietra with blinnis  
10 gr/52

Jamón de Jabugo 38 | ½ 20  
Sobrasada de Mallorca 14.50  
Selection of spanish cured meats  
29 | ½ 16  
Selection of British cheeses from  
Neal's Yard 24 | ½ 13

**Make your own selection 7 each**

### HOT

Ham croquette (each) 3.75  
Croquette of the day p/p  
Chipirones 16  
Tortilla of the day 14.50  
Crab sandwich with fresh herbs 23.50  
Prawns al ajillo 24.50  
Wild mushroom, celeriac puree, poached egg and truffle 22.50  
Queen scallop, romesco and "papada ibérica" 20  
Mussels in white wine sauce 16  
Squid "cazuelita" with "txistorra" and lobster stock 21.50  
Oxtail cannelloni, foie bechamel sauce and truffle 25

### BREAD from Polaine

Bread with tomato (2 slices) 6.50  
Seeded sourdough bread with butter and olive oil 5.80  
Gluten-Free bread 4.60

### SIDES

Tenderstem broccoli with garlic and chili 14  
Chargrilled vegetables 19  
Roasted pink fir potatoes 8.50

### SAUCES

Aioli 1.90 | Romesco 1.90 | Brava 1.90

### FOR YOUR PETS TREAT BOWL + DRINK 16

#### TEA

Barkjeeling or Earl Greyhound single tin 8

#### BEER

Bottom Sniffer single bottle 7

#### WINE

White or rosé single bottle 7

#### TREAT BOWLS

Meat 14 | Fish 14 | Vegetables/Fruits 8

## Josper and Rices

From Tuesday to Friday | 12PM - 3PM / 5PM - 10PM

Saturdays | 12PM - 10PM

Sundays | 12PM - 5PM

### ARROCES

**Minimum two people. Price per person.**

Iberian pork ribs with sobrasada  
and chickpeas 32 p/p  
Catalan 'Socarrat' with red prawns 38 p/p  
Seasonal legumes and vegetables 26 p/p  
Squid and cuttlefish black rice 42 p/p  
Rice "caldosos" of lobster 59 p/p

**Rice of the day p/p**

### A NOD TO TERRAZA MARTINEZ

#### TWO COURSE LOBSTER AND MONKFISH CASSEROLE

**72 p/p**

First you eat the lobster,  
the monkfish and the potatoes  
Then we take the casserole back to the kitchen  
and we bring it back with two poached eggs,  
more potatoes and lobster stock.

### JOSPER GRILL OVEN

Sweet potato "al caliu" with Baron Bigod cheese 15  
Catch of the day (Market price)  
Coquelet with herb butter 22  
Beef filet and foie-gras 45  
45 day dry-aged ribeye steak **(400gr)** 60  
Slow braised pork belly with delica pumpkin puree 22  
Roasted milk fed lamb leg  
with radicchio salad **(600gr)** 69