















THE STARTERS

TAPAS CAMILLE

- Bread with Tomato and Extra Virgin Olive Oil 5.5** 
- Cold table of Majorcan Starters Cured and Semi-cured Mahón Cheese, Sobrassada with Almonds and Olives 16**   
- Garlic Prawns “Spicy Touch” 19** 
- Croquettes our favorites (6 units) 13**    
- Spanish Sausages in Wine “Choricitos” 10**  
- Spicy Chicken Wings with Smoked Chipotle Mayonnaise 12**   
- Our Quesadillas with Chicken, Red Onion and Sour Cream 16**  
- Patatas Bravas 10**  
- Padrón Peppers 10** 
- Truffled Scrambled Eggs with Potatoes and Serrano Ham 16** 
- Iberian Ham “Pata Negra” Hermanos de Onofre 24**

PLANT BASED

- Braised Eggplant with Parmesan Cream, Green Sprouts and Nuts 16**   
- Quinoa Salad with Vegetables, Bimi and Avocado 16**
- Burrata with Raf Tomatoes, Basil and its Green Pesto 16**  
- Classic Hummus with Vegetable Crudites and Brown Bread Toast 12** 
- Baked Goat Cheese Salad with Walnuts and Honey served with Green Sprouts 16**  
- Green Asparagus Gratin with Parmesan Cream 15** 

CAMILLE MENU TO SHARE

BREAD WITH TOMATO MALLORQUIN STYLE
BODEGA SERRANO HAM
CROQUETTES OUR FAVOURITES (4 UNITS)
GARLIC PRAWNS “SPICY TOUCH”
ENTRECOTE SIZZLING AND SLICED STEAK
WITH FRENCH FRIES AND PADRÓN PEPPERS
CREMA CATALANA

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Per person **35** Min 2 people



PASTA

Fettuccini with Prawns, Comfit Tomato and Red Pesto **19**   

Pizza our Stile Mozzarella, Candied Eggplant, Parmesan, Cherry Tomatoes and Pesto **18**  

SEA OPTIONS

Grilled Salmon with Sautéed Vegetables and Sauce with a touch of Old Mustard **23**  

Our Classic Ceviche with Fish of the Day **23** 

Prawn Curry with Seasonal Vegetables, served with Basmati Rice **22** 



Cod "A la LLauna" served with a Bowl of Salad and Chips **23**  




GRILL

Spare Ribs Cooked at Low Temperature
with Barbecue Sauce served with Coleslaw and Baked Potatoes **19.95** 




100% Iberian Pork Cut served with Seasonal Vegetables,
Sweet Potato and a reduction of Pedro Ximénez **22**  

Grilled Entrecote 275 gr.
served with French Fries, Padrón Peppers and Café de Paris Butter **24** 

Beef Tenderloin 21 Days of Maturation
served with Seasonal Vegetables, Truffled Mashed Potatoes
and Pedro Ximénez sauce **26**  

La Burger "Camille" Selected "Angus" Beef
Mahones Cheese, Bacon and Shallot Mayonnaise
with its Butter Brioche and Green Sprouts **16**   

EXTRA!

Cafe de Paris Sauce	3.95	
Shallot Mayonnaise	3	
Smoked Chipotle Mayonnaise	3	
French Fries	3.95	
Fried Sweet Potato	3.95	
Seasoned Salad	3.95	
Baked Potatoes	3.95	

Bread with Alioli per pax **2.5** 