

THE STARTERS

TAPAS CAMILLE

Bread with Tomato and Extra Virgin Olive Oil **5.50** 

Cold table of Majorcan Starters

Cured and semi-cured Mahón Cheese, Sobrassada, Galletas Quelly and almonds **16.50**   

Iberian Ham “Pata Negra” Hermanos de Onofre **24**

Garlic Prawns “Spicy Touch” **19.50** 

Croquettes our favorites (6 units) **13.50**    

Spanish Sausages in Wine “Choricitos” **12**  

BBQ Chicken Wings **12**    

Padrón peppers **10** 

Truffled Scrambled Eggs with Potatoes and Serrano Ham **17**  

Patatas Bravas **12**  

Dates with Bacon (10 units) **12** 

HEALTHY TIME

Braised Eggplant with Parmesan Cream, Green Sprouts and Nuts **16**   

Quesadilla with Vegetables Cheddar and Pico de Gallo **16**  

Burrata with Raf Tomatoes, Basil and Green Pesto **16**  

Hummus with Vegetable Crudites and Brown Bread Toast **12**  

Baked Goat Cheese Salad with Walnuts and Honey **16**  

Green Salad “Camille” **12**

Quinoa Salad
with Vegetables, and Avocado **16**

> with Salmón **+10** 

with Tofu Crunch **+6** 

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

Per person **36** Min 2 people



PASTA

- Trofie with Prawns, Confit Tomato and Red Pesto 19    
- Pizza our Stile Mozzarella, Candied Eggplant, Parmesan, Cherry Tomatoes and Pesto 19  

SEA OPTIONS

- Grilled Salmon with Sautéed Vegetables and Sauce with a touch of Old Mustard 23  
- Our Ceviche 23 
- Shrimp with Coconut Milk and Vegetables, served with Basmati Rice 23 
- Cod "A la LLauna" served with Baked Potatoes 23  

GRILL

- Spare Ribs Cooked at Low Temperature
with Barbecue Sauce served with Coleslaw and Baked Potatoes 21 
- 100% Iberian Pork Cut served with Seasonal Vegetables,
Sweet Potato and a reduction of Pedro Ximénez 23  
- Grilled Entrecote 275 gr.
served with French Fries and Padrón Peppers 25
- Beef Tenderloin 21 Days of Maturation
served with Seasonal Vegetables, Truffled Mashed Potatoes and Pedro Ximénez sauce 28  
- La Burger "Camille" Selected "Angus" Beef
Mahones Cheese, Bacon and Shallot Mayonnaise with its Butter Brioche 16   

EXTRA!

Café de París Butter	3.95	
Shallot Mayonnaise	3.00	
Truffled Mayonnaise	3.00	
French fries	3.95	
Fried Sweet Potato	3.95	

Bread with Alioli per pax 2.5  