

PARA PICAR

Jamón de Jabugo **39 | 21**

Cecina with fried almonds **25**

Grilled sobrasada de Mallorca
with honey **15.50**

Spanish cured meats:
Chorizo, salchichón & lomoito **29 | 16.50**

Selection of Spanish cheeses **26 | 14**

The Campaner's patatas bravas **15**

Gilda with anchoavy, Manchego,
piparras & olives **5**

Olivas aliñadas **4.90**

Padrón peppers **9.50**

Glazed chorizo with quince & red wine **12.50**

Cabrales cheese & Iberian ham tortilla **16.50**

Iberian ham croquette **3.90**

Bomba de Barcelona **9**

The Campaner



FISH & SEAFOOD

Caviar Imperial Oscietra **10g /35**

Oyster with citrus & rosemary **5**

Smoked mussels ham & Fino wine **18**

Pulpo a feira with confit potatoes **28.50**

Andalusian-style baby squid **18**

Prawns al ajillo **21**

Salted cod fritters with spicy piparra all-i-oli **17**

Grilled cod with pilpil
& rainbow chard a la catalana **34.50**

MEAT & POULTRY

Abanico Ibérico & mojo verde **29**

Dry aged beef fillet, pumpkin
& chestnut puree **39**

Corn-fed poussin with garlic, lemon & herbs **22**

Roasted milk fed lamb leg (400gr)
with chicory salad **45**

Txuleton rubia gallega (700g) **98**

Presca Ibérica curada
with Manchego shavings & mustard **20**

BREAD

Pan con tomate **6.90**

House-baked warm bread **8.50**
with butter & olive oil

Gluten-free bread **5.90**

VEGETABLES

Seasonal bitter leaves salad & fig dressing **17**

Confit artichokes, romesco sauce,
cecina & hazelnuts **19.50**

Chargrilled aubergine, Manchego cheese
& sobrasada **16**

Braised winter vegetable platter **19**

SIDES

Tenderstem broccoli with garlic & chilli **14**

Sanfaina **12**

Wild mushrooms & cured egg yolk **15**

Roasted pink fir potatoes **9.50**

SAUCES

All-i-oli **1.90** | Romesco **1.90**

Brava **1.90** | Chimichurri **1.90**

Mojo verde **1.90**



FIDEUÁ, ARROCES & PAELLAS

Minimum two people. Price per person.

Fideuá with chargrilled octopus
& samphire all-i-oli **40 p/p**

Squid ink black rice
with Padrón peppers & all-i-oli **40 p/p**

Lobster caldoso rice **55 p/p**

Iberian pork cheek meloso rice **39.50 p/p**

Wild mushrooms & vegetables
with romesco **29 p/p**

Catalan socarrat rice
with red prawns **42 p/p**

Desserts

and pairing suggestions

Basque cheesecake 11

Kardos Tokaji, Hungary. 14

Crema catalana 8.50

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

Mille-Feuille with white chocolate, hazelnuts & winter fruit compote 12

Finca Antica Moscatel Naturalmente Dulce, Muscat, DO La Mancha, La Mancha. 14

Chocolate mousse lingote 12

Vintage Port, Ramos Pinto, Portugal. 28

Rosquillas con chocolate 9.50

Offley, Rose Porto, Portugal. 12

Flan with crème fraîche 9

Yuzu Sake, Japan. 16

Selection of Spanish cheeses 13

Cream Delgado Zuleta, Pedro Ximénez, DO Jerez, Jerez. 8

Ice cream 5

Ice cream toppings 1.80

Hot chocolate | Marshmallow | Salted Caramel