



LOUNGE BAR

Food Menu

SNACKS

Mix citrus herb marinated olives ♡	€6.00
Homemade spicy coated almonds with sea salt ♡	€5.00

TAPAS TO SHARE

Toasted “Coca bread” with tomato and extra virgin olive oil ♡	€6.00
Acorn fed “Ibérico” cured ham	€23.50
Anchovies from L’Escala with extra virgin olive oil and black pepper	€12.50
“Bravas” potatoes with traditional sauce and roasted garlic aioli ♡ (<i>“Chorizo” supplement €3.00</i>)	€8.50
Asian style yellow fin tuna tartar with avocado mousse, piquillo peppers and country bread toast	€18.50
“Ibérico” ham croquette with cantaloupe melon gelée	€10.00
Spinach croquettes with manchego dip ♡	€9.00
Smoked aubergine hummus, with Greek yogurt dressing and pita bread ♡ ♡	€8.50
Selection of 3 Catalan cheeses with honeycomb and seeded flat bread ♡	€13.00
Selection of Catalan and Spanish charcuterie with “pan con tomate” (<i>Bull blanc, Bull negre, Catalana, Longaniza, Llom, “Ibérico” cured ham</i>)	€19.50

SALADS

Caesar salad <i>Romain lettuce, Caesar dressing, croutons, parmesan and bacon crumble</i>	€11.50
<i>Herb marinated chicken</i>	€4.50
<i>Sauted prawns</i>	€5.50
Goat cheese salad <i>Mix seasonal mesclun salad, beetroot, radishes, pistachio dressing & blueberries</i>	€15.50
Crispy sardines & roasted marinated peppers <i>Garden leaves, citrus confit fennel, cherry tomatoes and “gremolata” dressing</i>	€16.50
Sun-ripened heritage tomatoes <i>Basil pesto, rocket, avocado, fresh cheese and olives</i>	€16.50

SANDWICHES

Camiral Club Sandwich	€17.50
<i>Shredded chicken, fried egg, bacon, tomato and lettuce</i>	
Catalunya Beef Burger	€19.50
<i>“Vedella de Girona” beef, “Farcell” Cheese, Figueres onion, pepper cured pancetta, tomato “cor de bou”, “allioli” on coca bun</i>	
Tradicional Beef Burger	€19.50
<i>“Vedella de Girona” beef, cheddar cheese, bacon, mayonnaise, lettuce, tomato and caramelized onion on Vienna sesame bread</i>	
Healthy Wrap	€14.00
<i>Avocado, fresh cheese, pesto, mix leave salad, toasted seeds and quinoa</i>	
Citrus cured open salmon sandwich	€16.50
<i>Homemade cured salmon, cucumber, avocado, rocket leaves, cherry tomato & mustard dressing, seeded bread</i>	
Traditional “Ibérico” ham sandwich	€13.50
<i>“Coca” bread with grated tomato, extra virgin olive oil and “Ibérico” ham</i>	

FISH AND MEATS

Prawns “a la plancha” with traditional “allioli”	€19.50
Girona Beef ribeye tagliata with herb chimichurri and olives	€32.00
Chicken roulade filled with cheese, bacon and roasted peppers, chicken jus	€22.50

SIDES

French fries or sweet potato fries	€4.50
Mashed potatoes	€4.50
House salad <i>(Mix leaves, tomato, onion and balsamic dressing)</i>	€4.50
Roasted vegetable with “romesco” sauce	€4.50

SWEETS

Traditional “Crema Catalana” <i>Citrus compote and mini “carquinyolis” cookies</i>	€6.50
Cheesecake with mango & pineapple <i>Roasted coconut, raspberry sponge</i>	€7.00
Chocolate mille-feuille with passion fruit <i>Puff pastry, chocolate ganache, caramel sauce & ice cream</i>	€7.00
Trifle of infused peaches with vermouth <i>Vanilla cremoux, cinnamon and cardamom crumble, basil “espuma”.</i>	€7.00
Seasonal fruit salad	€6.50
Ice creams and sorbets available	€6.50

HOTEL
CAMIRAL

AT PGA CATALUNYA RESORT

A MEMBER OF



THE LEADING HOTELS
OF THE WORLD®

*Should you wish to have additional information on menu allergens,
please speak to a member of our team
Bread €1,20 - VAT included*



Healthy Choice



Vegetarian