

CASA CÂMARA

1884

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STARTERS

 Oysters (6 units) 24,00 €

100% Iberian breed acorn-fed ham 'Encinares del Sur' P.D.O. Los Pedroches 26,00 €

   Foie mi-cuit with fig jam and toasties 26,00 €

    Scorpionfish cake with mayonnaise and toasties 18,00 €

       Atlantic lobster, king prawn, avocado and apple salpicon,
with smoked butter and toasties. 28,00 €

  Tomato salad with tuna belly or anchovy, chilli and royal oil 16,00 €

 Warm salad with bell peppers, endives, anchovies and tuna belly. 18,00 €

 Á feira octopus, dressed with la Vera paprika and virgin olive oil 25,00 €

   Galician fine clams in parsley sauce. 29,00 €

   Fish and seafood soup. 19,00 €

     Octopus, clam, scallop and king prawn stew,
with Idiazabal cheese parmentier 26,00 €

     Carabinero prawn and spring onion scrambled eggs with crunchy vegetables . . 20,00 €

   Piquillo peppers stuffed with squid ink,
covered in piquillo pepper sauce (4 units) 26,00 €

   Grilled scallops 23,00 €

 Grilled fresh prawns from Huelva 29,00 €

 Grilled or cooked alive Dublin Bay prawns. 50,00 € / 350 g*

     Donostia style crumbled brown crab gratin 26,00 €

Indicate food allergies and intolerances. *Adaptable.



Gluten



Crustacean



Egg



Fish



Soya



Dairy



Dried fruit



Mustard



Sesame



Molusc

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FISH AND SEAFOOD

	Hake cheeks in pil-pil sauce.	27,00 €
  	Hake cheeks with galician fine clams in parsley sauce.	28,00 €
   	Sole meunière with vegetable garnish	34,00 €
 	Grilled sole with vegetable garnish	33,00 €
  	Roasted monkfish with clams, king prawns, garlic and chilli pepper in olive oil (for 2 people)	59,00 € / kg*
  	Roasted turbot with clams, king prawns, garlic and chilli pepper in olive oil (for 2 people)	78,00 € / kg*
	Roasted red seabream with garlic and chilli pepper in olive oil (for 2 people)	88,00 € / kg*
 	Roasted or boiled Atlantic lobster	44,00 € / 400 g*
 	Roasted or boiled spiny Atlantic lobster	60,00 € / 400 g*
  	Seafood paella (for 2 people)	58,00 €
    	'Zarzuela' fish and seafood stew (for 1 person): monkfish, dublin bay prawns, carabinero king red prawn, red prawns, clams, scallop and octopus	49,00 €
  	Grilled seafood with garlic refried (for 1 person): lobster (1/2), dublin bay prawns (2 units), king prawns (2 units), prawns, scallops, clams and velvet crab	59,00 €

MEATS

Beef sirloin with foie and Pedro Ximénez reduction accompanied by confit mushrooms and french fries (tournedos Rossini).	27,00 €
Beef chuleta with french fries and piquillo peppers (for 2 people).	48,00 € / kg*

SIDES FOR MAIN COURSES

Lettuce with spring onion	4,50 €
  Roasted potatoes	5,50 €
Roasted piquillo peppers	8,00 €

VAT 10% included. *Price according to weight.



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EN FAMILLE DEPUIS 1884

IN THE FAMILY SINCE 1884



PABLO CÁMARA

Les origines du restaurant Cámara remontent au moment où Pablo Cámara est nommé secrétaire de la mairie de Pasai Donibane en 1850. La maison, un bâtiment du XVII^e siècle, fut achetée à M. Eginio. L'espace qu'occupe aujourd'hui la salle à manger était utilisé pour décharger le poisson apporté par les «arrantzales» de la ville et la « Venta » ou criée se trouvait devant l'entrée actuelle du restaurant. Lorsque le déchargement du poisson s'est déplacé vers une autre partie de la ville, Pablo Cámara a fait construire le vivier qui se trouve toujours au centre de la salle à manger et a commencé à fournir des repas et des collations à base de fruits de mer et de poissons. Peu à peu, ils ont commencé à couvrir ce terrain, d'abord avec une simple vigne et plus tard avec un auvent. C'était l'année 1884, c'était le début de la Casa Cámara.

PABLO CÁMARA

The origins of the restaurant Cámara go back to when Pablo Cámara came to occupy the position of secretary to the city council of Pasai Donibane in 1850. He bought the house, a 17th century building, from Mr. Eginio. The space now occupied by the dining room was used to unload the fish brought by the "arrantzales" from the village and the building of the "Venta" or fish market was in front of the current entrance of the restaurant. When the unloading of fish was moved to another place in the village, Pablo Cámara built the fish hatchery that currently stands in the center of the dining room and began to provide meals and snacks based on seafood and fish. Gradually the land began to be covered, first with a simple vine and later with an awning. It was the year 1884, the beginning of Casa Cámara.

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