

CASA CÂMARA

1884

MENUS FOR GROUPS

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For group reservations (10 or more people) we require an advance payment and a closed menu in advance (10 days minimum). You can choose a group menu or make a custom menu. Menus are adaptable to food allergies and intolerances. Check availability in advance.

MENU 1.

3 starters to be chosen in advance, the same for all people:

- Foie mi-cuit with fig jam and toasties
- ⊗ · Atlantic lobster salpicon
- Scorpionfish with mayonnaise and toasties
- ⊗ · Warm salad with bell peppers, endives, anchovies and tuna belly
- ⊗ · A feira octopus, dressed with la Vera paprika and virgin olive oil
- Cardinal prawn and spring onion scrambled eggs with crunchy vegetables
- Mushroom and apple brick with foie and Pedro Ximénez reduction
- Scallop brick with saffron and pineapple sauce

Main course to be chosen in advance by each person:

- ⊗ · Grilled hake with vegetable ratatouille garnish
- Hake fillet 'koxkera' style
- Cod 'ajoarriero' style with lobster and king prawn
- Monkfish in lobster sauce
- ⊗ · Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper in olive oil (for 2 people, 1 kg)
- Beef sirloin with french fries and piquillo peppers
- Roasted lamb with french fries and lettuce salad with onion (minimum for 2 people)

Homemade dessert to be chosen in advance, the same option for all people:

- Cream and custard millefeuille
- Dessert a la carte (choose at the restaurant for each person)

Coffee or infusion

Bread

Water

Wine to choose (1 bottle for 2 people):

- White: La Casa (D.O. Rueda)
- Rosé: Castillo de Monjardín (D.O. Navarra)
- Red: Heredad Santamaría (Crianza, D.O. Ca. Rioja)

65,50 euro (VAT 10% and discount 5% included)

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MENU 2.

Starters:

Scorpionfish with mayonnaise and toasties

- ⊗ Warm salad with bell peppers, endives, anchovies and tuna belly
- Mushroom scrambled eggs with egg yolk and crunchy vegetables

Main course (check availability):

- ⊗ Mixed grill with refried minced garlic of: lobster (1/2), dublin bay prawn, king prawn, prawns, scallop, clams, squid and hake

Homemade dessert to be chosen in advance, the same option for all people:

- Cream and custard millefeuille
- Dessert a la carte (choose at the restaurant for each person)

Coffee or infusion

Bread

Water

Wine to choose (1 bottle for 2 people):

- White: La Casa (D.O. Rueda)
- Rosé: Castillo de Monjardín (D.O. Navarra)
- Red: Heredad Santamaría (Crianza, D.O. Ca. Rioja)

68,50 euro (VAT 10% and discount 5% included)

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MENU 3.

Group of starters to be chosen in advance, the same for all people:

Scorpionfish with mayonnaise and toasties

Cardinal prawn and spring onion scrambled eggs with crunchy vegetables

⊗ Grilled fresh white prawns from Huelva

Mushroom and apple brick with foie and Pedro Ximénez reduction

- or -

Foie mi-cuit with fig jam and toasties

⊗ Warm salad with bell peppers, endives, anchovies and tuna belly

Galician fine clams in parsley sauce

Scallop brick with saffron and pineapple sauce

Main course to be chosen in advance by each person:

⊗ · Grilled hake with vegetable ratatouille garnish

· Hake fillet 'koxkera' style

· Monkfish in lobster sauce

⊗ · Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper in olive oil (for 2 people, 1 kg)

⊗ · Grilled Atlantic lobster* (400 g)

· Beef sirloin with foie and Pedro Ximénez reduction accompanied by confit mushrooms and french fries (tournedos Rossini)

Homemade dessert to be chosen in advance, the same option for all people:

· Cream and custard millefeuille

· Dessert a la carte (choose at the restaurant for each person)

Coffee or infusion

Bread

Water

Wine to choose (1 bottle for 2 people):

· White: La Casa (D.O. Rueda)

· Rosé: Castillo de Monjardín (D.O. Navarra)

· Red: Heredad Santamaría (Crianza, D.O. Ca. Rioja)

68,50 euro (VAT 10% and discount 5% included)

* The option of choosing lobster has a 8.00 euro supplement with respect to the menu price.

⊗ Gluten free. Suitable for celiacs.

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MENU 4.

Starters:

Scorpionfish with mayonnaise and toasties

Cardinal prawn and spring onion scrambled eggs with crunchy vegetables

Donostia-style crumbled brown crab, au gratin

Mushroom and apple brick with foie and Pedro Ximénez reduction

Main course:

- ⊗ Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper in olive oil (for 4 people, 1 kg)

- and -

Beef sirloin with foie and Pedro Ximénez reduction accompanied by confit mushrooms and french fries (tournedos Rossini)

Homemade dessert to be chosen in advance, the same option for all people:

- Cream and custard millefeuille
- Dessert a la carte (choose at the restaurant for each person)

Coffee or infusion

Bread

Water

Wine to choose (1 bottle for 2 people):

- White: La Casa (D.O. Rueda)
- Rosé: Castillo de Monjardín (D.O. Navarra)
- Red: Heredad Santamaría (Crianza, D.O. Ca. Rioja)

72,00 euro (VAT 10% and discount 5% included)

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MENU 5.

Starters:

- ⊗ 100% Iberian breed acorn-fed ham Encinares del Sur, D.O.P. Los Pedroches
Foie mi-cuit with fig jam and toasties
- ⊗ Grilled fresh white prawns from Huelva
Galician fine clams in parsley sauce
Scallop brick with saffron and pineapple sauce

Main course to be chosen in advance by each person:

- Sole meunière with vegetable ratatouille garnish
- Monkfish in lobster sauce
- ⊗ · Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper in olive oil (for 2 people, 1 kg)
- ⊗ · Roasted sea bass with laminated garlic and chilli pepper in olive oil (for 2 people, 1 kg)
- ⊗ · Roasted turbot with clams and king prawns, laminated garlic and chilli pepper in olive oil (for 2 people, 1 kg)
- ⊗ · Roasted sea bream with laminated garlic and chilli pepper in olive oil (for 2 people, 1 kg)

Homemade dessert to be chosen in advance, the same option for all people:

- Cream and custard millefeuille
- Dessert a la carte (choose at the restaurant for each person)

Coffee or infusion

Bread

Water

Wine to choose (1 bottle for 2 people):

- White: La Casa (D.O. Rueda)
- Rosé: Castillo de Monjardín (D.O. Navarra)
- Red: Heredad Santamaría (Crianza, D.O. Ca. Rioja)

76,50 euro (VAT 10% and discount 5% included)

* The option of choosing turbot has a 4.00 euro supplement with respect to the menu price.

* The option of choosing sea bream has a 8.00 euro supplement with respect to the menu price.

- ⊗ Gluten free. Suitable for celiacs.

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For group reservations (10 or more people) we require an advance payment and a closed menu in advance (10 days minimum). You can choose a group menu or make a custom menu. Menus are adaptable to food allergies and intolerances. Check availability in advance.

MENU 6.

Starters:

- ⊗ 100% Iberian breed acorn-fed ham Encinares del Sur, D.O.P. Los Pedroches
Foie mi-cuit with fig jam and toasties
- ⊗ Green pepper stuffed with seafood, on américaine sauce
- ⊗ Grilled fresh Islandic prawns
- ⊗ Grilled or boiled Atlantic lobster (1/2, 250 g)

Main course to be chosen in advance by each person:

- Sole meunière with vegetable ratatouille garnish
- Hake fillet 'koxkera' style
- Monkfish in lobster sauce
- ⊗ · Roasted monkfish with clams and king prawns, laminated garlic and chilli pepper in olive oil (for 2 people, 1 kg)
- Beef sirloin with foie and Pedro Ximénez reduction accompanied by confit mushrooms and french fries (tournedos Rossini)

Homemade dessert to be chosen in advance, the same option for all people:

- Cream and custard millefeuille
- Dessert a la carte (choose at the restaurant for each person)

Coffee or infusion

Bread

Water

Wine to choose (1 bottle for 2 people):

- White: La Casa (D.O. Rueda)
- Rosé: Castillo de Monjardín (D.O. Navarra)
- Red: Heredad Santamaría (Crianza, D.O. Ca. Rioja)

90,50 euro (VAT 10% and discount 5% included)

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MENU 7.

Starters:

- ⊗ Galician goose neck barnacles
- ⊗ Boiled velvet crab
- ⊗ Grilled fresh white prawns from Huelva
- ⊗ Grilled fresh Islandic prawns
- Battered hake cheeks
- Donostia-style crumbled brown crab, au gratin

Main course:

- ⊗ Grilled Atlantic lobster (400 g)

Homemade dessert to be chosen in advance, the same option for all people:

- Cream and custard millefeuille
- Dessert a la carte (choose at the restaurant for each person)

Coffee or infusion

Bread

Water

Wine to choose (1 bottle for 2 people):

- White: La Casa (D.O. Rueda)
- Rosé: Castillo de Monjardín (D.O. Navarra)
- Red: Heredad Santamaría (Crianza, D.O. Ca. Rioja)

99,50 euro (VAT 10% and discount 5% included)

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