

# CAMINO

## MENU

7 servings 425

Menu must be selected by the entire table

Wine menu 4 glass of + cocktail 350

Oysters & tomato vinaigrette  
Romesco, grilled pepper & endive  
Fried manchego & chili jam

Grilled baby zucchini from Kiselgården, ajo blanco & salsa verde  
Steak tatare, tomatoes & pine nuts  
Grilled chicken w. corn, mushrooms & chicken pepper sauce

Seasonal softice

## SNACKS

Chorizo slider 75  
Jamon de Ibérico 75  
Fried anchovy Gordal olives 75  
Romesco, grilled pepper & endive 55  
Fried manchego & chili jam 55

Mushroom croquettes 75  
Oyster & tomato vinaigrette 35  
Sourdough bread & olive oil 35  
Spanish olives 45  
Salted almonds 35

## DISHES

Grilled mini hispi cabbage from Kiselgården, macadamia & beurre blanc 115  
Grilled mushrooms, truffel & egg yolk 125  
Grilled baby zucchini from Kiselgården, ajo blanco & salsa verde 125

Hamachi ceviche w. burnt tomato 135  
Pulpo, lovage potatoes & olives 175  
Grilled mackerel, green tomatoes, jalapeno & sour cream 155  
Vongole & blue mussels, iberico ham & sobrasada 165  
Scallop, 'nduja, peas & elderflower beurre blanc 125

Steak tatare, tomatoes & pine nuts 125  
Iberico pluma, rhubarb & iberico sauce 175  
Grilled chicken w. corn, mushrooms & chicken pepper sauce 165

## TO BE SHARED

Rib-Eye grilled on bone  
w. beef sauce & patatas bravas  
675

Grilled brill  
w. sobrasada-butter & seasonal tomatoes  
500

## DESSERT

Seasonal softice 95