

# CAMINO

## MENU

7 servings 425

Menu must be selected by the entire table

Wine menu 4 glass of + cocktail 350

Scallop & hamachi ceviche w. burnt tomato

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 & jamon de Iberico 65

Mushroom croquettes 75

Fried baby pulpo & padron skewers w. black garlic aioli 75

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

Scallop & hamachi ceviche w. burnt tomato 135

Grilled pulpo, mojo rojo, potatoes, bell pepper & olives 165

Monkfish cheeks, zucchini- & fennel- puree, gremolata & mini leeks from Kiselgården 175

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