



## **CAMPOAMOR GOLF RESTAURANT**

### **SOUPS**

CHICKEN SOUP

CREAM OF TOMATO SOUP WITH SWEET CORN

SHELLED SEAFOOD SOUP

FRESH VEGETABLE SOUP

### **SALADS**

SEMI-SWEET SALAD WITH CHEESE, LETTUCE HEARTS, TUNA IN VINAIGRETTE AND HONEY

TOMATO SALAD WITH CAPELIN AND GARLIC

CHOPPED SALAD WITH WHITE TUNA LOIN

TUNA SALAD WITH PIQUILLO PEPPERS AND BLACK OLIVES

PRAWN SALAD IN MARIE ROSE SAUCE

SPECIAL HOUSE SALAD

GREEN SALAD

SALAD OF LETTUCE HEARTS, ASPARAGUS AND ANCHOVIES IN BRINE.



## CAMPOAMOR GOLF RESTAURANT

### SEAFOOD

GRILLED RED PRAWNS

BOILED SHRIMPS

DUBLIN BAY PRAWNS

KING PRAWNS

### FIRST COURSE

GRILLED SQUID

DEEP-FRIED SQUID RINGS

CARPACCIO OF OSTRICH WITH CHOPPED PICKLED VEGETABLES AND PARMESAN CHEESE

CASSEROLE OF GARLIC FLAVOURED CLAMS

CLAMS À LA MARINIÈRE

CASSEROLE OF GARLIC FLAVOURED PRAWNS

MIXED CASSEROLE OF VEGETABLES WITH SEAFOOD AND CLAMS

DEEP-FRIED BABY SQUID

GOOSE FOIE GRAS WITH HOME-MADE PRESERVES

WILD MUSHROOMS IN PUFF PASTRY WITH ROQUEFORT

IBERIAN HAM WITH CHEESE

PORT-SOAKED MELON WITH DATES

MELON WITH IBERIAN HAM



## **CAMPOAMOR GOLF RESTAURANT**

TOMATO DELIGHT WITH FRESH CHEESE AND SMOKED SALMON IN A WHITE TRUFFLE OIL DRESSING

PÂTÉ OF DUCK WITH MALDEN SALT AND MANGO VINEGAR DRESSING  
COD AND CRAB TART WITH A FRESH VEGETABLE SAUCE.

GALICIAN-STYLE OCTOPUS

GRILLED OCTOPUS

OVEN-BAKED OCTOPUS

MATURE CHEESE

MARINATED SALMON IN A DILL-ONION SAUCE

SQUID SAUTÉED WITH WILD MUSHROOMS AND ASPARAGUS

BABY SQUID SAUTÉED WITH BABY BROAD BEANS

PLATTER OF IBERIAN COLD MEATS

### **RICE DISHES**

RICE WITH EUROPEAN LOBSTER OR SPINY LOBSTER

SPECIALITY HOUSE RICE WITH SHELLED SEAFOOD

SEAFOOD RICE WITH WHOLE PRAWNS AND DUBLIN BAY PRAWNS

MIXED PAELLA WITH CHICKEN AND SEAFOOD

RICE WITH JOHN DORY AND VEGETABLES

RICE WITH ROCK FISH AND AIOLI (GARLIC AND OLIVE OIL SAUCE)

COUNTRY-STYLE CHICKEN PAELLA (advance notice required)

RABBIT PAELLA (advance notice required)



## CAMPOAMOR GOLF RESTAURANT

### MEAT

IBERIAN PORK SIRLOIN STEAK WITH A SWEET AND SOUR SAUCE

CHAR-GRILLED AVILA VEAL T-BONE STEAK

SKEWERED CHICKEN WITH HONEY

ROAST LAMB

DUCK BREAST WITH FRESH ORANGE SAUCE

SIRLOIN STEAK WITH FOIE GRAS

SIRLOIN STEAK WITH PORT

SIRLOIN STEAK WITH PEPPERCORNS

OVEN-BAKED SIRLOIN STEAK AND CABRALES (BLUE) CHEESE GRATIN

SIRLOIN STEAK IN A MUSHROOM AND BRANDY SAUCE

ENTRECÔTE STEAK WITH FOIE GRAS

ENTRECÔTE STEAK WITH PORT

ENTRECÔTE STEAK WITH PEPPERCORNS

OVEN-BAKED ENTRECÔTE STEAK AND CABRALES (BLUE) CHEESE GRATIN

ENTRECÔTE STEAK IN A MUSHROOM AND BRANDY SAUCE

CHAR-GRILLED MARINATED LAMB CHOPS

OVEN-BAKED KID SHOULDER (advance notice required)

ROAST SUCKLING PIG (advance notice required)



## CAMPOAMOR GOLF RESTAURANT

### FISH

SALT-BAKED SEA BASS

SALT-BAKED SEA BREAM

POACHED HAKE WITH BABY EELS AND VEGETABLES

MONKFISH A LA MARINIÈRE WITH PRAWNS AND CLAMS

TURBOT SAUTÉED WITH SPRING ONIONS AND CLAMS

FISH AND SHELLFISH CASSEROLE (minimum two people)

SOLE IN CIDER WITH BLACK OLIVES

OVEN-BAKED SALT COD WITH PARSLEY AND MODENA VINEGAR SAUCE

SALMON IN A CREAM SAUCE WITH MUSHROOMS AND PINE NUTS

JOHN DORY A LA CARTE

### DESSERTS

CATALONIAN CRÈME CARAMEL

CARAMELISED CHERRIES WITH AN ALMOND-HONEY CREAM

LEMON SOUFFLÉ

STRAWBERRIES AND CREAM

FRESH PINEAPPLE

A SELECTION OF FRUIT

HOUSE DESSERTS



## CAMPOAMOR GOLF RESTAURANT

TOASTED RICE PUDDING

FRESH CHEESE AND RASPBERRY MOUSSE

A SELECTION OF ICE CREAMS

A SELECTION OF HOUSE DESSERTS (minimum two people)

LEMON SORBET

ICE-CREAM TART

CARAMEL MOUSE WITH BITTER CHOCOLATE