

# CAMAJE Bistro

Welcome to Camaje! Our foods come from local farms committed to sustainable, organic and/or biodynamic practices. Our fish comes from local or sustainable waters. Occasionally a particular item is unavailable, so we offer a substitute. Also we are a one- or two-person kitchen and we make your food to order. We appreciate your patience.

## Soups

Autumn Pumpkin Soup with Garlic Croutons	9
Sweet Corn & Potato Chowder with Crabmeat & Bacon	11
Market Seafood Soup infused with saffron	14

## Salads (add chicken or shrimp +\$3)

Camaje Salad mixed greens, tomato, avocado <i>add goat cheese</i>	9 11
Warm Spinach Salad cured beef, Bayley Hazen blue cheese & walnuts	12
Roasted Cauliflower & French Lentil Salad Capers, raisins, sherry vinaigrette <i>add Parmigiano</i>	11 12
Chickpea Salad mixed greens, tomato, avocado, cucumber, red onion & goat cheese	11

## Meat & Fish Plates

Fried Calamari parsley anchoïade	11
Garlic Shrimp basil, extra virgin olive oil & white wine	9
Mussels & Double-Smoked Bacon steamed in garlic, herbs, cider, white wine & cream	12
Hot Crab Dip Maine crab, red peppers, scallions, grainy mustard served with crostini	11
Housemade Chicken Liver Pâté olives, cornichons, and dijon	10
Baby Back Ribs glazed with our chipotle BBQ sauce	12
East Village Meat Market's Kielbasa mixed greens & Dijon	9

## Cheese & Charcuterie

We have a rotating selection of artisanal cheeses and charcuterie served with seasonal fruit compote, pickled veggies and Dijon.

Ask your server for today's list.

Choose 1 for 5, 4 for 17, 5 for 20

## Main Courses

Smoked Mac 'n' Cheese <i>add garlic shrimp +\$6 or double-smoked bacon +\$4</i>	12
Sautéed Arctic Char vegetable and bean ragout, Herbed Vinaigrette	23
Sautéed Market Fish mussels, chorizo & chickpeas with kale & fingerlings	23
Organic Chicken Breast Corn Pudding & Tuscan Kale, White Wine Pan Sauce	23
Moroccan Lamb Tagine cooked with spices and vegetables, over couscous	24
Hanger Steak garlic-mashed Yukon golds, crispy shallots, red wine sauce	22

## Sandwiches

<i>Add pommes frites +\$3 or Onion Rings +\$4</i>	
Smoked Duck Pickled veggies, plum chutney, arugula, herbed mayo	12
Organic Chicken & Bacon Pressed Sandwich avocado, gruyère, & honey mustard	10
Kobe Beef Burger <i>add cheddar, gruyère, goat or blue</i>	12 14
Croque Monsieur Madame (fried egg on top)	9 11
Smokey Hummus avocado, grilled eggplant, tomato and greens	9

## Crêpes - Create your own!

One Crêpe: 8  
Two Crêpes: 12 (using the same ingredients)

Choose 3 ingredients (served in a light cream sauce):  
Corn, spinach, mushroom, onion, ham, egg, gruyère,  
goat cheese, shrimp (+\$2)

## Sides

Pommes Frites	6
Smoked Mac 'n' Cheese	Garlic Sautéed Kale
Corn Pudding	Garlic Mash
	Onion Rings

## Crostini

Olive Tapenade	4
Pesto & Goat Cheese	4
Plum & Tarantaise	4

## Small Plates

Assorted Olives	5
Smokey Hummus	5
Hot Spinach Dip	5

## Desserts

*All desserts homemade here at Camaje.*

Pumpkin Crème Brûlée	8
Banoffee Pie Graham cracker crust, bananas, toffee, topped with espresso whipped cream and shaved chocolate	8
Dark Chocolate Soufflé with caramel-infused cream	10
Plum Galette (open-faced pie) with our homemade vanilla ice cream	8
Belgian Chocolate Fondue with assorted fruit for dipping	10
Bowl of Homemade Ice Cream ask for today's flavors	5
Home-baked Cookies ask your server for today's flavors	6
Artisanal Cheese & Charcuterie Ask for today's selections	PA

## Crêpes Sucrées

Caramelized Bananas & Chocolate	8
Honeyed Pears w/ Ice Cream & Honey	8
Plum w/Honey Lavender Ice Cream	8
Chocolate Sauce or Homemade Caramel with ice cream	8
Belgian Chocolate Sauce	6
Lemon and Sugar	6
Nutella	6
à la mode with our homemade ice cream	2

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Dinner Prix-Fixe  
Sunday to Thursday  
5 to 7 PM

Any 3 courses for \$35

Please tell your server when ordering if you decide  
to take the prix-fixe

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20% gratuity added to parties of 6 or more

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## CAMAJE Bistro

85 MacDougal Street  
(Bleecker & Houston)  
212-673-8184  
Camaje.com

## Hot Drinks

*We use Brooklyn-roasted Kitten Coffee*

American Coffee	2
Espresso	2.50
Café Latté	3.50
Cappuccino	3.50
Belgian Hot Chocolate	3.50
Mochaccino	4

**Tea** one pot per person, please 3

*We use Serendipitea teas and tisanes.*

Darjeeling (organic & fair trade)  
black tea, Makaibari Estate, India

Yunnan  
black tea, China, chocolatey aftertaste

Earl Grey (organic & fair trade)  
Ceylon black with bergamot

Colonille  
Vietnamese black with pure vanilla

Chai Walla (organic & fair trade)  
Indian black tea, cloves, cardamom, ginger, pepper, cinnamon

White Tip Oolong  
Taiwan, nutty with subtle peachiness

Hojicha  
roasted green bancha, Japan

Jasmine Yin Hao (organic)  
jasmine petals and pouchong green tea

## Tisane naturally caffeine free

Par Amour  
strawberry & hibiscus

San José  
blood orange, chocolate, vanilla, rooibos & pear

Zzzz  
chamomile & lavender

Eve's Temptation  
mango & apple

Spearmint

Ginger-Mint

Once Upon a Tea  
chocolate, mint, vanilla & rooibos

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*Ask about:*

*Hands-on Cooking Classes*

*Dark Dining Projects*

*Camaje as a private party space*