

# 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

Pumpkin Soup with garlic croutons	9
Classic French Onion our homemade beef stock, melted gruyere	10
Seafood Soup assorted market fish poached in our saffron-infused fish broth	14

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

Camaje Salad mixed greens, tomato, avocado <i>add goat cheese</i>	9 11
Warm Spinach Salad Bresaola (beef), Bayley Hazen blue cheese & toasted 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, 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	10

## 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.

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 mushroom and white bean ragout	23
Sautéed Market Fish mussels, chorizo & chickpeas with kale & fingerlings	23
Organic Chicken Breast duck fat roasted Brussels sprouts & carrots, white wine 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
Sautéed Pork Chop cauliflower & bacon gratin	24

## 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, smoked mozzarella, 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):  
spinach, cauliflower, mushroom, onion, ham, egg,  
gruyère, goat cheese, shrimp (+\$2)

## Sides 6

Pommes Frites	Garlic Sautéed Kale
Smoked Mac 'n' Cheese	Garlic Mash
Duck Fat Roasted Brussels & Carrots	Onion Rings

## Crostini

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

## Small Plates

Assorted Olives	5
Smokey Hummus	5
Mixed Crostini	6

## Desserts

*All desserts homemade here at Camaje.*

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

## Crêpes Sucrées

Caramelized Bananas & Chocolate	8
Honeyed Pears w/ Ice Cream & Honey	8
Caramelized Apples w/ Ice Cream	8
Chocolate Sauce or Homemade Caramel	8
with ice cream	
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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*Ask about:*

*Hands-on Cooking Classes*

*Dark Dining Projects*

*Camaje as a private party space*

*Our sister Restaurant Abigail in Brooklyn*

## Hot Drinks

*We use Kitten Coffee, locally roasted in Brooklyn.*

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, chocolaty aftertaste

Earl Grey (organic & fair trade)

India black tea, oil of 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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**CAMAJE** Bistro

85 MacDougal Street

(Bleecker & Houston), NYC 10012

212-673-8184 Camaje.com

Free Delivery: GrubHub.com