

TAPAS DULCES

<b>CHURROS</b> with artisan chocolate sauce.	4.75	<b>SORBET</b> Gin & tonic or strawberry.	1.50 <i>per scoop</i>
<b>TORRIJA</b> Egg-fried brioche, served warm with cinnamon ice-cream.	4.75	<b>ICE CREAM</b> Vanilla or cinnamon. <i>Add shot of Pedro Ximénez to the vanilla for £2.00</i>	1.50 <i>per scoop</i>
<b>GALICIAN TART</b> Traditional almond tart with Pedro Ximénez dulce de leche.	4.75		

VINOS DULCES

<b>TXACOLÍ URETZI, BODEGAS ITSASMENDI</b> Txakolí   Hondarrabi Zuri Bursting with orange peel, pear, honey & spice, incredible balance. <i>Gold - Decanter</i>	75ml 6.50 375ml 29.00	<b>NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS</b> Jerez   Pedro Ximénez Luscious concentrated raisins, dates and figs. <i>Silver - Decanter</i>	75ml 4.50
<b>EMILÍN, LUSTAU</b> Alicante   Moscatel The third sherry grape variety; lustrous, aromatic and distinctive, unique in its grapelike qualities, terrific balance. <i>Robert Parker 96/100</i>	75ml 6.00	<b>NOVAL BLACK PORT</b> Douro, Portugal   Touriga Franca, Touriga Nacional, Tinto Roriz Impressively rich, vibrant port with concentrated dark fruit.	75ml 3.50 750ml 28.50
<b>OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS</b> Jerez   Palomino, Pedro Ximénez Treacle, black fruits and raisins yet fresh and balanced.	75ml 4.00		

LICORES

<b>PATXARAN, LICORES EL CASTILLO</b> A rich liquor with aromas of aniseed, coffee, fruit and liquorice on the finish.	50ml 6.00
<b>LICOR 43</b> Vanilla, citrus, aromatic herbs and sweet spices. <i>Gold - San Francisco World Spirit Awards</i>	50ml 6.00

BRANDIES

<b>LEPANTO SOLERA GRAN RESERVA</b> The classic 'Gran Reserva' Spanish brandy. Dry, hearty and complex.	50ml 7.90
<b>LUSTAU BRANDY</b> Luscious date and fig aromas, voluptuous palate. Candied orange peel, spice and espresso finish.	50ml 11.50

HOT DRINKS

<b>CAFÉ SOLO</b> Espresso.	2.50	<b>CARAJILLO</b> Espresso, with a choice of brandy, whisky, rum or patxaran on the side.	5.50
<b>CORTADO</b> Espresso with a dash of hot milk.	2.60	<b>NOVUS TEA</b> Wide selection available.	2.80
<b>CAFÉ BOMBÓN</b> Espresso with condensed milk.	2.80		



Camino was inspired by a life-changing road trip in the summer of 1984, driving across Spain from north to south and back in blazing heat in a tiny old black Mini. The landscape, the people and the lifestyle made a deep and everlasting impression, and left a burning need to recreate a piece of España back home in London.

## APERITIVOS

Enjoy a tippie while you choose.

<b>CAVA</b>	125ml	
Vilarnau Brut Reserva		6.50
Vilarnau Rosado Reserva		6.50
Raventós I Blanc Reserva 'Blanc De Blancs'		7.50
<b>SHERRY</b>	100ml	
Manzanilla Pasada En Rama 'Xixarito'		5.90
Fino Tío Pepe		4.90
Amontillado Viña AB		6.00
<b>VERMOUTH</b>	50ml	
Golfo Vermut		5.00
<b>SPANISH SERVE G&amp;T</b>		
Choose from our list of premium G&Ts.		9.95

## PARA PICAR

<b>MANZANILLA OLIVES</b> (v)	2.75
marinated in lemon and rosemary.	
<b>BREAD SELECTION</b> (v)	3.00
with extra virgin olive oil and balsamic vinegar.	
<b>TOMATO BREAD</b> (v)	3.00
with garlic and extra virgin olive oil.	
<b>GAZPACHO</b> (v)	3.00
A shot of chilled tomato soup with olive oil and basil cress.	
<b>TORTILLA DE PATATAS</b> (v)	4.50
Clarence Court Old Cotswold Legbar eggs with potatoes, served slightly runny at room temperature.	
<b>CROQUETAS DE JAMÓN</b>	5.00
Serrano ham croquettes. <i>50p donation to Action Against Hunger</i>	
<b>PADRÓN PEPPERS</b> (v)	5.00
Little green peppers, some hot, some not, with sea salt.	
<b>CHORIZO RIOJANO</b>	5.00
with red onion, green peppers and fresh oregano.	

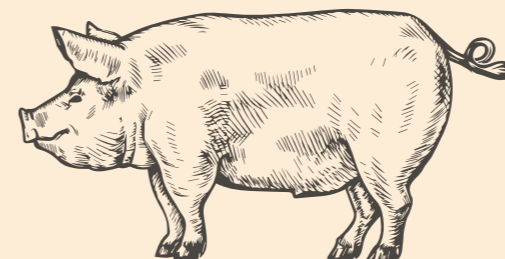
## ASK FOR TODAY'S SPECIAL

## CHARCUTERÍA

<b>JAMÓN IBÉRICO 5 JOTAS BLACK LABEL</b>	15.75
Legendary 100% Ibérico pure breed, free-range, acorn fed and air cured 36-42 months.	
<b>JAMÓN IBÉRICO CEBO</b>	9.25
Free-range, grain fed and air cured for 32 months.	
<b>JAMÓN SERRANO</b>	6.75
Duroc, air cured for 22 months.	
<b>CECINA</b>	7.25
Slices of beef, air cured for 18 months, with truffle oil and watercress.	
<b>EMBUTIDOS</b>	6.50
Selection of Spain's best sliced cured sausages.	
<b>CHARCUTERÍA BOARD</b>	15.75
Jamón serrano, jamón cebo and embutidos.	

## 100% IBÉRICO

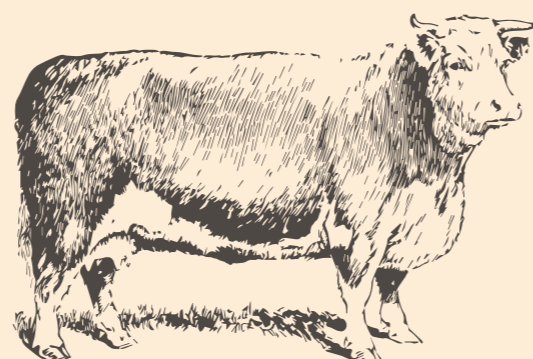
The black Iberian pig roams freely for up to 14km per day, foraging for acorns that fall from densely populated holm oak trees scattered across acres of lush woodland. The sweet acorn gives the meat a rich and flavoursome taste, which experts regard as the finest ham on earth.



## MEAT

### VACA DE ASTURIAS

We source our steaks from Asturias, in the green highlands of northern Spain. The cows are ex-milkers that are at least five years of age. We take this sensational meat and charcoal-grill it on our traditional Basque asador grill.



<b>MORCILLA DE BURGOS</b>	5.00
Black pudding with feisty alegría peppers.	
<b>IBÉRICO MEATBALLS</b>	6.00
cooked in a rich tomato, pepper and almond sauce.	
<b>LAMB CUTLET</b>	6.25
Reared in Yorkshire, with sautéed mange tout and spiced aubergine purée.	
<b>CHICKEN BREAST</b>	9.75
with olive, pickled guindilla, capers and mojo picón.	
<b>PRESA IBÉRICA</b>	9.75
Our signature shoulder of Ibérico pig served medium rare, with sweet potato mash.	
<b>ASTURIAN RIB-EYE</b>	7.00
Prime 35-day dry-age steak with Lodosa peppers and watercress. <i>Our steaks are big and generally don't come smaller than 500g.</i>	(per 100g)

## FISH & SEAFOOD

All of our fish comes from British coasts and is sourced sustainably.

<b>ARROZ NEGRO</b>	5.75	<b>CEVICHE</b>	8.75
Our signature black rice with cuttlefish, squid ink and alioli.		Plaice with tequila, alegría peppers and butternut squash.	
<b>BABY CALAMARI</b>	6.50	<b>OCTOPUS</b>	9.95
Crispy squid with alioli and lemon.		with chickpea and beetroot purée, paprika and extra virgin olive oil.	
<b>GAMBAS AJILLO</b>	9.50		
Prawns with garlic, chilli and white wine.			

## WHOLE SUCKLING PIG

Roasted Segovian style suckling pig  
*A feast for at least 8 people - 48 hours' notice required*

180.00

## CHEESE

<b>IDIAZÁBAL</b>	5.00
Smoked ewes' cheese with walnuts. <i>Basque Country</i>	
<b>MANCHEGO</b>	5.00
Cured ewes' cheese with quince jelly. <i>La Mancha</i>	
<b>PENAPELADA</b>	5.00
Semi-cured cows' cheese with chilli jam. <i>Cantabria</i>	
<b>LA ROZAY</b>	5.00
Cured goats' cheese with fig and almond slice. <i>Extramadura</i>	
<b>PICOS BLUE</b>	5.00
Blue cows' cheese, with Medjool dates. <i>Castilla y León</i>	
<b>CHEESE PLATTER</b>	12.50
Selection of 5 artisan cheeses, fig & almond slice, quince jelly, chilli jam and walnuts.	

## VEGETARIAN

<b>SPINACH SALAD</b> (v)	4.25
with pine nuts, golden raisins soaked in manzanilla sherry, and a honey dressing.	
<b>PATATAS BRAVAS</b> (v)	4.50
Crispy potatoes with brava sauce and alioli.	
<b>ARZÚA ULLOA</b> (v)	5.00
Cheese fritters with sticky tomato jam.	
<b>ESCALIVADA</b> (v)	5.75
Roasted aubergine with Lodosa peppers and onions on sourdough bread.	
<b>HUEVOS ROTOS</b> (v)	5.75
A Camino classic. Potatoes with Clarence Court Old Cotswold Legbar egg and smoked paprika. <i>Add chorizo, jamón serrano, manchego for £2.00 each.</i>	
<b>HERITAGE TOMATO SALAD</b> (v)	6.25
with red onion, oregano, radish and extra virgin olive oil.	

(v) Vegetarian | Traces of all allergens may be found in our kitchen, if you require any further information, just ask a member of staff and they will be happy to help.

Our dishes are all cooked to order and leave the kitchen as soon as they are ready. If you'd like them staggered, please let us know.

A discretionary service charge of 12.5% is added to all bills. All service charges are split between our in-house team.