

# CAMINO

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¡VAMOS DE TAPAS!

## BOTTOMLESS BRUNCH £35<sup>PP</sup>

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### BOTTOMLESS CAVA OR SANGRIA + ONE DISH

#### **KING OYSTER MUSHROOM (VG)**

Pan-roasted with garlic, roasted cauliflower, beetroot and chickpea purée and pumpkin seeds

#### **FULL SPANISH**

Free-range Clarence Court Burford Browns eggs with chorizo, smoked bacon, morcilla, piquillo pepper and patatas bravas

#### **FULL VEGGIE**

Free-range Clarence Court Burford Browns eggs with roasted cauliflower, Padrón peppers and butternut squash

#### **BROKEN EGGS (V)**

Free-range Clarence Court Burford Brown eggs, roasted butternut squash, piquillo peppers, potatoes, confited onions, sage and truffle oil

#### **MEATY BRUNCH**

Chicken skewer, chorizo, butifarra sausage, morcilla con alegrías, Padrón peppers and patatas bravas

#### **BIG IBÉRICO PORK BURGER**

Manchego, chorizo, watercress, tomato and alioli, with patatas bravas

#### **ARROZ A BANDA**

Bomba rice DO Valencia, cooked with saffron, cuttlefish, prawns, seafood stock and alioli

#### **OCTOPUS TENTACLE**

Sustainably caught Atlantic octopus tentacle with olive oil mash, Pimentón de la Vera and extra virgin olive oil

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**If you don't fancy going bottomless,  
select a dish from the menu on the back**

Please note we allow 1.5 hours per booking. You'll thank us in the morning.

# CAMINO

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¡VAMOS DE TAPAS!



*In Spanish culture, ¡VAMOS DE TAPAS! or LET' S GO FOR TAPAS! is about enjoying the company of friends and family, having fun, visiting lively bars, having a few drinks and eating delicious tapas.*

*For our founder Richard, Camino was inspired by a road trip through Spain, where the people and the lifestyle left a lasting impression. This life-changing journey continues by bringing the essence of Spanish tapas culture to London. ¡VAMOS DE TAPAS!*

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## • BRUNCH •

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### **KING OYSTER MUSHROOM (VG) 7.50**

Pan-roasted with garlic, roasted cauliflower, beetroot and chickpea purée and pumpkin seeds

### **FULL SPANISH 10.00**

Free-range Clarence Court Burford Browns eggs with chorizo, smoked bacon, morcilla, piquillo pepper and patatas bravas

### **FULL VEGGIE 10.00**

Free-range Clarence Court Burford Browns eggs with roasted cauliflower, Padrón peppers and butternut squash

### **BROKEN EGGS (VG) 9.25**

Free-range Clarence Court Burford Brown eggs, roasted butternut squash, piquillo peppers, potatoes, confited onions, sage and truffle oil

### **MEATY BRUNCH 13.75**

Chicken skewer, chorizo, butifarra sausage, morcilla con alegrías, Padrón peppers and patatas bravas

### **BIG IBÉRICO PORK BURGER 13.75**

Manchego, chorizo, watercress, tomato and alioli, with patatas bravas

### **ARROZ A BANDA 11.50**

Bomba rice DO Valencia, cooked with saffron, cuttlefish, prawns, seafood stock and alioli

### **OCTOPUS TENTACLE 16.50**

Sustainably caught Atlantic octopus tentacle with olive oil mash, Pimentón de la Vera and extra virgin olive oil

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## • GREAT TO SHARE •

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### **GREEN SALAD (VG) 4.50**

Rocket, watercress, sorrel and pickled onions with sherry vinaigrette

### **PATATAS BRAVAS (V) 5.50**

Crispy potatoes with brava sauce and alioli  
*Vegan option = without alioli!*

### **MONGETES WITH ARTICHOKE (VG) 6.75**

Sautéed marinated artichokes from Navarra, white beans and romesco sauce

### **PADRÓN PEPPERS (VG) 6.75**

Little green peppers, some hot, some not, with Maldon sea salt

### **CHEESE FRITTERS (V) 6.75**

'Maximun Erat' sheep cheese fritters with tomato and orange blossom honey jam

### **IBÉRICO HAM CROQUETAS 6.75**

Creamy croquetas made with Ibérico ham

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## • POSTRES •

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### **CHURROS (V) 6.50**

With Valrhona artisan dark hot chocolate sauce

### **APPLE TART (V) 6.50**

Fresh figs, walnuts, orange blossom honey and chocolate cigar wafer from Tolosa

### **TARTA DE SANTIAGO (V) 6.50**

With turrón almond sauce

### **ICE CREAM (V) Price per scoop 2.50**

Black coconut, dark chocolate or vegan vanilla (VG).  
*Add a shot of Pedro Ximénez to the vanilla for 2.00*

### **SELECTION OF 5 ARTISANAL CHEESES 14.50**

With quince jelly, fig and almond slice, chilli jam, Pajero figs, dried apricots and Mollete toast

### **TORTA DE LA SERENA 6.50**

Unpasteurised Merino sheep cheese from Extremadura, cured for 60 days, with dried apricots

### **MURCIA D.O.P. 6.50**

Pasteurised goat cheese from Murcia, cured for 3 months, with fig and almond cake

### **PEÑA PELADA 6.50**

Pasteurised smoked cow cheese from Cantabria, cured for 45 days, smoked chilli jam

### **LA PERAL 6.50**

Pasteurised blue cow cheese from Asturias, cured for 2 months, with Pajero fig poached in PX

### **MANCHEGO D.O.P. 6.50**

Pasteurised Manchego sheep cheese from Castilla La Mancha, cured for 6 months with quince jelly

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