

CAMINO

— ❄ —
¡VAMOS DE TAPAS!

BOTTOMLESS BRUNCH £35^{PP}

BOTTOMLESS CAVA OR SANGRIA + ONE DISH

PISTO MANCHEGO (V)

Aubergine, courgette and peppers cooked in tomato sauce
with free-range Clarence Court Burford Brown egg

Vegan option = without eggs!

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 pan-fried king oyster
mushrooms, beetroot and chickpea purée, roasted aubergine, piquillo pepper

HUEVOS ROTOS

Free-range Clarence Court Burford Browns eggs with fried potatoes,
confited onions, Padrón peppers and manchego

MEATY BRUNCH

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

BIG IBÉRICO PORK BURGER

Manchego, bacon from Soria, watercress, tomato and alioli with patatas bravas

PAELLA

Bomba rice cooked with saffron, chicken, squid, green beans
and Mediterranean red prawns

CHARCOAL GRILLED OCTOPUS

Saffron olive oil mash, Pimentón de la Vera and extra virgin olive oil

**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

— ❁ —
¡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!

• BRUNCH •

PISTO MANCHEGO (V) 8.75
Aubergine, courgette and peppers cooked in tomato sauce with free-range Clarence Court Burford Brown egg
Vegan option = without eggs!

FULL SPANISH 9.75
Free-range Clarence Court Burford Browns eggs with chorizo, smoked bacon, morcilla, piquillo pepper and patatas bravas

FULL VEGGIE 10.50
Free-range Clarence Court Burford Browns eggs with pan-fried king oyster mushrooms, beetroot and chickpea purée, roasted aubergine, piquillo pepper

HUEVOS ROTOS 9.75
Free-range Clarence Court Burford Browns eggs with fried potatoes, confited onions, Padrón peppers and manchego

MEATY BRUNCH 13.75
Chicken skewer, chorizo, butifarra sausage, morcilla con alegrías, Padrón peppers and patatas bravas

BIG IBÉRICO PORK BURGER 13.75
Manchego, bacon from Soria, watercress, tomato and alioli with patatas bravas

PAELLA 12.50
Bomba rice cooked with saffron, chicken, squid, green beans and Mediterranean red prawns

CHARCOAL GRILLED OCTOPUS 13.50
Saffron olive oil mash, Pimentón de la Vera and extra virgin olive oil

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

• SIDES •

LITTLE GEM SALAD 5.00
Gordal olives, piquillo pepper, red onion and kumato

PATATAS BRAVAS (V) 5.00
Crispy potatoes with brava sauce and alioli
Vegan option = without alioli!

GRILLED BROCCOLI (VG) 5.75
Tenderstem broccoli and romesco sauce

PADRÓN PEPPERS (VG) 6.50
Little green peppers, some hot, some not, with Maldon sea salt

BABY AUBERGINE (VG) 8.00
With ajo blanco sauce, golden raisin and herb dressing

• POSTRES •

CHURROS 6.50
Valrhona artisan dark hot chocolate sauce

GOAT CURD MOUSSE 6.50
Fresh figs, walnuts, orange blossom honey and chocolate cigar wafer from Tolosa

TARTA SANTIAGO 6.50
With Turrón and PX sherry mousse

ICE CREAM *Price per scoop 2.50*
Black coconut, dark chocolate or vegan vanilla.
Add a shot of Pedro Ximénez to the vanilla for 2.00

ARTISANAL CHEESE SELECTION 14.75
With quince jelly, fig and almond slice, chilli jam, Pajero figs, dried apricots, olive oil toast, anis and olive oil biscuit from Seville

TORTA DE LA SERENA 6.50
Unpasteurised Merino sheep cheese from Extremadura, cured for 60 days, dried apricots

CABRA VERATA 6.50
Unpasteurised goat cheese from Arribes del Duero natural park, coated with thyme. Cured for 4 months, fig and almond cake, Regañas - crispy Andalusian flatbread

PEÑA PELADA 6.50
Pasteurised smoked cow cheese from Cantabria, cured for 45 days, smoked chilli jam, anis and olive oil biscuit from Seville

LA PERAL 6.50
Pasteurised blue cow cheese from Asturias, cured for 2 months, Pajero fig poached in PX

MANCHEGO 6.50
Pasteurised Manchega sheep cheese from Castilla La Mancha, cured for 6 months with quince jelly