

CAMINO



¡VAMOS DE TAPAS!

(LET'S GO FOR TAPAS!) is all about the fun of visiting lively bars and restaurants with your friends and eating delicious tapas.

PARA PICAR

GILDA	2.50
Small skewer of anchovy, spicy pickled chilli and gordal olive (each).	
MANZANILLA OLIVES (VG)	4.25
House marinated in lemon, rosemary and sherry vinegar.	
SOURDOUGH BREAD (VG)	4.50
With organic cold pressed extra virgin olive oil and balsamic vinegar.	
TOMATO BREAD (VG)	5.00
Grated fresh tomatoes with organic cold pressed extra virgin olive oil, garlic, smoked Pimentón de la Vera on crispy olive oil toast.	
BOQUERONES	7.00
Pickled anchovies from Cádiz, homemade potato crisps, gordal olives and Espinaler sauce.	
PADRÓN PEPPERS (VG)	7.50
Little green peppers, some hot, some not, with Maldon sea salt.	
HAM CROQUETAS (X4)	6.75
Creamy croquetas made with Ibérico ham. <i>add extra Manchego shavings £1</i>	

CURED & AGED

JAMÓN SERRANO RESERVA	9.75
Serrano ham from Duroc pork, air cured for 22 months.	
JAMÓN IBÉRICO BELLOTA 'Red Label'	19.75
The ultimate free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres.	
CHARCUTERIE SELECTION	16.00
Chorizo Ibérico, salchichón Ibérico, Ibérico loin, mini fuet.	
CAMEROS D.O.P. (Unpasteurised)	7.25
La Rioja handcrafted Camera goat cheese, cured for 45 days, fig and almond fruitcake 'pan de higo'.	
NATA DE CANTABRIA D.O.P.	7.25
Creamy Frisona cow cheese from Cantabria, cured for 45 days, smoked chilli jam.	
MANCHEGO D.O.P.	7.25
Manchega sheep cheese from Castilla La Mancha, cured for 6 months, quince jelly.	
VALDEÓN I.G.P.	7.25
Blue cheese from cow and goat milk from León, cured for 2 months, with Pajero figs poached in PX.	
ARTISANAL CHEESE SELECTION	16.50
A selection of four artisan cheeses with quince jelly, fig and almond cake, chilli jam, Pajero figs.	

• All served with homemade olive oil toast •

FISH

ARROZ NEGRO	6.50
Our signature creamy black rice with cuttlefish, squid ink, alioli.	
CALAMARES	10.75
Crispy squid with alioli and lemon.	
TUNA MARMITAKO	11.75
Seared tuna Basque style, with potatoes and choricerio peppers cooked in shellfish stock.	
GAMBAS AL AJILLO	11.75
Prawns cooked with garlic, extra virgin olive oil, Guindilla chilli, white wine.	
GRILLED OCTOPUS TENTACLE	16.50
With roasted beetroot and hummus purée, chickpea and harissa salad, coriander cress.	

MEAT

MORCILLA DE BURGOS	6.25
Black pudding with feisty Alegría Riojana peppers.	
CHORIZO	8.50
Sautéed with new potatoes, rosemary, runner beans, green peppers and red onion.	
SUCKLING PIG FROM SEGOVIA	12.50
Slow-braised, pressed and pan-roasted with celeriac purée, pork crackling, truffle and Amontillado sherry jus.	
CHARCOAL GRILLED CHICKEN BREAST	12.75
With Canary Island mojo picón sauce, pickled radish, rocket salad.	

V = Vegetarian VG = Vegan

Traces of all allergens may be found in our kitchen. If you require any further information please 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. A discretionary service charge of 12.5% is added to all bills.

VAT Included

FEAST WITH US

RUBIA GALLEGA RIB-EYE ON THE BONE

£12.00 per 100g

45 day dry-aged beef from cattle up to 12 years old from the meadows of Galicia. Intensely flavoured next level steak.

The rib-eyes are big, they are good for 3-4 people to share. Price is per 100g they range between 900g and 1.2kg.

WHOLE ROASTED SUCKLING PIG

£275.00 per whole pig

Slow roasted Segovian style suckling pig with white wine and thyme. A feast for at least 8 people.

**48 hours' notice required.*

CHARCOAL GRILL

• Please check butcher's board for available sizes •

LAMB RUMP	13.50/100g
British lamb with pea purée, artichokes from Navarra, thyme jus.	
SOLOMILLO IBÉRICO	13.50/100g
Rare fillet steak of Ibérico pork, with sweet potato purée, parsley and lemon picada. (Ibérico pigs are descendants of wild boar and have red meat).	
PREMIUM SIRLOIN STEAK	13.50/100g
28 day dry-aged beef from retired ex-milker Friesian cattle from Galicia, between 5 to 7 years old.	
GALICIAN FILLET STEAK	14.75/100g
21 day dry-aged tender fillet comes from Galician Friesian cattle between 5 and 7 years old. The exceptional marbling provides huge depth of flavour. <i>add extra sauce £3</i> <i>Valdeón I.G.P. blue cheese or Amontillado sherry and pepper.</i>	

VEGETARIAN

ESCALIVADA (VG)	5.50
Charcoal grilled aubergine, piquillo peppers from Navarra, roasted shallots, tomato bread.	
TOMATO SALAD (VG)	7.50
Spanish beef tomatoes, pickled red onion, basil, sour cherry molasses. <i>add anchovies £2.75</i>	
PATATAS BRAVAS (V)	6.75
Crispy potatoes with spicy tomato sauce and alioli. <i>* VG without alioli</i>	
GRILLED SPROUTING BROCCOLI (VG)	7.25
Fresh broccoli with almond and hazelnut romesco, cold pressed organic extra virgin olive oil.	
MUSHROOM MOJO VERDE (VG)	8.75
Sautéed mixed mushrooms with judión beans, spring onions and sun blushed tomatoes.	
TORTILLA DE PATATAS (V)	9.75
Soft and slightly runny in the centre, made with golden free-range eggs, confit onions and potatoes.	

SPANISH SPECIALITY COFFEE

CAFÉ SOLO / DOBLE	3.00/3.50
Espresso / Double espresso.	
CAFÉ CORTADO	3.50
Double espresso with a dash of hot milk.	
CAFÉ BOMBÓN	3.50
<i>(Canary Island speciality)</i> Double espresso with a dash of condensed milk.	
CAFÉ CON LECHE	3.50
Espresso with hot milk.	
CARAJILLO	5.50
Espresso with a dash of brandy, whisky, rum or Licor 43.	
POT OF TEA	3.50
English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile.	

DESSERTS

CUAJADA DE LIMÓN (V)	5.50
Cured lemon cream and strawberries poached in cava.	
BAKED CHEESECAKE (V)	7.50
Homemade with golden free-range eggs, creamy Torta Pasiega cheese, homemade blueberry jam.	
VANILLA CON PEDRO XIMÉNEZ (VG)	6.50
Two scoops of vegan vanilla ice cream with a shot of PX sherry.	
CHOCOLATE AL 'ORUJO' (V)	7.50
Chocolate ganache with Galician orujo liqueur, raspberries, hazelnut, honeycomb brittle, Seville olive oil and sesame torta de anis.	
ARTISANAL CHEESE SELECTION	16.00
A selection of four artisan cheeses with quince jelly, fig and almond cake, chilli jam, Pajero figs.	
ICE CREAM	2.50*
Chocolate (V), Black Coconut (V) or Vegan Vanilla (VG) <i>*Price per scoop</i>	

Menu created by Executive Chef

NACHO DEL CAMPO



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