

CAMINO



¡VAMOS DE TAPAS!

SPANISH TAPAS RESTAURANT & BAR



RESTAURANTS FROM
SPAIN CERTIFICATION -
ICEX - 2023/2022/2021



RICHARD BIGG ORDAINED AS
A MEMBER OF THE GRAN ORDEN
DE CABALLEROS DEL VINO 2020



RIOJA UK AMBASSADOR OF
THE YEAR ON TRADE - 2019
RICHARD BIGG - RIOJA RECOGNISES

PARA PICAR

BOQUERONES

Pickled anchovies from Cádiz marinated in Espinaler sauce, juicy Gordal olives, chives and crispy olive oil toast. 7.50

GALICIAN MUSSELS (x4)

Mussels served chilled with escabeche emulsion and coriander cress. 5.50

GILDA

Basque mini skewer of anchovy, spicy pickled chilli and a juicy Gordal olive. 2.75 (each)

MANZANILLA OLIVES (VG)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and Sherry vinegar. 4.25

MINI FUET

Cured flavoursome mini Catalan sausages. 4.50

PORK CRACKLING

Homemade crispy pork crackling with piquillo pepper sauce. 3.75

ROASTED ALMONDS (VG)

Salted roasted almonds from Valencia. 4.50

SOURDOUGH BREAD (VG)

Rustic sourdough bread served with extra virgin olive oil and balsamic Sherry vinegar. 4.50

CHARCUTERIE & CHEESE

CHARCUTERIE SELECTION

A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico, Ibérico loin and mini fuet. 17.50

JAMÓN IBÉRICO BELLOTA 'Red Label'

The ultimate free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres. 19.75

JAMÓN SERRANO RESERVA

Serrano ham from Duroc pork, air cured for 22 months. 9.75

ARTISANAL CHEESE SELECTION

A selection of four artisan cheeses served with quince jelly, fig and almond fruitcake, Pedro Ximénez cooked Pajarero fig, Moscatel poached pear and walnuts. 16.50

CAMEROS D.O.P. (unpasteurised)

La Rioja handcrafted Camera goat cheese, cured for 45 days, with fig and almond fruitcake 'pan de higo'. 5.75

MANCHEGO D.O.P.

Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly. 5.75

NATA DE CANTABRIA D.O.P.

Creamy Frisona cow cheese from Cantabria, cured for 45 days, with Moscatel poached pear and walnuts. 5.75

VALDEÓN I.G.P.

Blue cheese from cow and goat milk from León, cured for 2 months, with Pedro Ximénez cooked Pajarero fig. 5.75

All served with homemade olive oil toast.



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CAMINO CLASSICS

ARROZ NEGRO

Our flavoursome creamy black rice with cuttlefish, squid ink, topped with alioli. 7.00

CROQUETAS (x4)

Creamy croquetas made with Ibérico ham. 6.90
add extra Manchego shavings 1.00

GAMBAS AL AJILLO

Succulent prawns cooked in extra virgin olive oil with garlic, warm Guindilla chilli and white wine. 11.75

MORCILLA DE BURGOS

Black pudding from Burgos with feisty Alegría Riojana peppers. 6.50

PADRÓN PEPPERS (VG)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt. 7.75

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli. 6.75
*VG without Alioli

CALAMARES

Crispy squid with alioli and fresh lemon. 10.75

PAN CON TOMATE (VG)

Fresh and juicy grated tomatoes with extra virgin olive oil, garlic, smoked Pimentón de la Vera on toasted sourdough Coca bread from Cataluña. 5.75

TORTILLA DE PATATAS (V)

Made with golden free-range eggs, confit onion and potatoes with a soft and slightly runny centre. 9.75

CHARCOAL GRILL

GALICIAN FILLET STEAK

Juicy and tender fillet from 5 to 7 year old Galician Friesian cattle, their exceptional marbling provides huge depth of flavour. Dry-aged for 21 days, served with grilled shallots in Oloroso Sherry and watercress. 14.75*

PULPO A LA BRASA

Grilled octopus tentacle with smoked Pimentón de la Vera and creamy olive oil and saffron potato mash. 16.75

CHICKEN BREAST

Juicy chicken breast with Canary Island mojo picón sauce, pickled radish and rocket salad. 12.75

SOLOMILLO IBÉRICO

Rare fillet steak of Ibérico pork, with sweet potato purée, parsley and fresh lemon picada (Ibérico pigs are descendants of wild boar and have red meat). 13.50*

RIB-EYE STEAK

35 day dry-aged succulent beef from 6 to 8 year old retired ex-milker Friesian cattle with piquillo peppers from Navarra and watercress. 13.50**

* Price per 100g. Available in sizes from 150g.

** Price per 100g. Available in sizes from 200g.

Please check the board for available weights.

ADD EXTRA

BLUE CHEESE SAUCE

Valdeón I.G.P. blue cheese sauce. 3.00

SHERRY & PEPPER SAUCE

Amontillado Sherry and pepper sauce. 3.00

CHIMICHURRI SAUCE

Chopped parsley, coriander, oregano, chilli, Sherry vinegar, extra virgin olive oil. 3.00

Menu created by

EXECUTIVE CHEF
NACHO DEL CAMPO

Our Executive Chef Nacho del Campo hails from Vitoria, the capital of the Basque country, a region recognised as the gastronomic heartland of Spain.

Nacho's style of cooking stays true to his roots - honest food and authentic flavours using only the best ingredients.

Our dishes are all cooked to order and leave the kitchen as soon as they are ready. We recommend that you stagger them, please let us know.

(V) Vegetarian (VG) Vegan

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.

A discretionary service charge of 12.5% is added to all bills.

All service charges are split between our in-house team.

VAT included.