

CAMINO



¡VAMOS DE TAPAS!

SPANISH TAPAS RESTAURANT & BAR



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

RESTAURANTS FROM SPAIN
CERTIFIED SEAL OF QUALITY
ICEX – 2023/2022/2021



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

PARA PICAR

MANZANILLA OLIVES (VG)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar. 4.50

SOURDOUGH BREAD (VG)

Rustic sourdough bread served with extra virgin olive oil and balsamic sherry vinegar. 5.00

PUFFED PORK CRACKERS

Homemade puffed pork crackers, with roasted red pepper sauce. 3.90

MINI FUET

Cured flavoursome mini Catalan sausages. 4.75

ROASTED ALMONDS (VG)

Salted roasted almonds from Valencia. 4.75

CHARCUTERIE & CHEESE

CHARCUTERIE SELECTION

A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico, Ibérico loin, and mini fuet. 18.50

JAMÓN IBÉRICO 'Green Label'

Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres. 14.75

TRIO OF CURED CHORIZO

Trio of cured chorizos; chorizo Ibérico, smoked chorizo from León and chorizo 'bullets'. 9.50

ARTISAN CHEESE SELECTION

Selection of 4 artisan cheeses with quince jelly, chilli jam, fig and almond cake, golden raisins soaked in moscatel wine, medjool dates, walnuts and Seville rosemary torta de aceite. 17.50

NATA DE CANTABRIA D.O.P. CHEESE

Creamy Frisona cow cheese from Cantabria, cured for 45 days, with chilli jam and golden raisins soaked in moscatel wine. 5.90

MANCHEGO D.O.P. CHEESE

Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly. 5.90

MAHÓN D.O.P. CHEESE

Cheddar-like cow cheese from Menorca cured for 4 months, with medjool dates and walnuts. 5.90

CAMERANO CHEESE

La Rioja hand crafted Camera goat cheese, cured for 45 days with fig and almond cake 'pan de higo'. 5.90

All served with homemade olive oil Mollete de Antequera toast.

CAMINO CLASSICS

PAN CON TOMATE (VG)

Fresh and juicy grated tomatoes with extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña. 6.00

SUCKLING PIG FROM SEGOVIA

Slow-braised, pressed and pan-roasted with celeriac purée, puffed pork crackers, truffle oil and Amontillado sherry jus. 13.75

TORTILLA DE PATATAS (V)

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

CALAMARES

Crispy squid with alioli and fresh lemon. 11.25

ARROZ NEGRO

Our flavoursome creamy black rice with cuttlefish, squid ink, topped with alioli. 8.75

GAMBAS AL AJILLO

Succulent prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine. 12.50

CROQUETAS (x4)

Creamy croquetas made with Ibérico ham with roasted yellow pepper sauce. 7.50
add extra Manchego shavings 1.25

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli. 7.25
*VG without alioli

PADRÓN PEPPERS (VG)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt and roasted beetroot hummus dipping sauce. 8.25

CHARCOAL GRILL

CHICKEN WITH MOJO

Canary Island style juicy chicken thigh served with mojo picón sauce, new potatoes and a red sorrel, chervil and parsley salad. 8.50

GRILLED AUBERGINE (VG)

Aubergines served with an almond ajo blanco sauce, sugar cane molasses and coriander cress. 7.75

SOLOMILLO IBÉRICO (125g)

Rare fillet steak of Ibérico pork from the ancient oak pastures of Guijuelo, with sweet potato purée, parsley and fresh lemon picada (Ibérico pigs are descendants of wild boar and have red meat). 17.50

GALICIAN FILLET STEAK (150g)

Dry-aged for 21 days. With watercress salad and confit of piquillo peppers from Navarra. 22.50

SEASONAL

FIDEUÀ

A paella style seafood dish, with noodles, monkfish cheeks and alioli. 13.75

STUFFED PIQUILLO PEPPERS

Piquillo peppers from Navarra stuffed with line caught Cantabrian albacore tuna and alioli served with a sun blushed tomato and basil sauce. 7.75

GRILLED ASPARAGUS & GREEN BEANS (VG)

Seasonal asparagus and green beans served with an almond and hazelnut romesco sauce and extra virgin olive oil. 9.50

PULPO

Galician sliced octopus served with saffron potato salad, mojo amarillo sauce, smoked Pimentón de la Vera and extra virgin olive oil. 14.75

MUSHROOM & BUTTER BEAN MOJO VERDE (VG)

Sautéed mixed mushrooms with butter beans, spring onions and sun blushed tomatoes on a fresh mojo verde sauce. 10.50

TALOS DE CHORIZO (x3)

Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, spring onion and coriander cress. 8.90

CAMPERA SALAD (V)

Cos lettuce and herb salad with saffron potatoes, red peppers, tomatoes, Gordal olives and a soft-boiled free-range golden yolk egg with a white balsamic vinegar dressing. 8.25

PAN-ROASTED SEABASS

Served with fragrant salsa verde, crunchy radish, cucumber, and pickled watermelon radish. 9.75

(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.

@caminolondon f @ www.camino.uk.com

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.

ALL OUR DISHES ARE

TAPAS



Small dishes from Spain, traditionally shared. Our food is all cooked to order and leaves the kitchen as soon as it is ready.

We recommend ordering 2 or 3 tapas each to begin with. You can always order more.