

TAPAS DULCES

<p><b>CHURROS</b> with artisan hot chocolate sauce. <i>Best with Nectar Pedro Ximénez</i></p>	<p><b>5.75</b></p>	<p><b>TORRIJA</b> Egg-fried brioche, served warm with turrón ice-cream. <i>Best with Oloroso Dulce Solera 1847</i></p>	<p><b>5.75</b></p>
<p><b>BAKED CHEESECAKE</b> Galician style with red fruit compôte and mandarin sauce. <i>Best with Txacolí Uretzi</i></p>	<p><b>5.75</b></p>	<p><b>NUTTY CHOCOLATE CONE</b> Filled with crema Catalana and honeycomb brittle.</p>	<p><b>2.00</b> <i>per cone</i></p>
<p><b>MOLTEN CHOCOLATE (vg)</b> with vegan vanilla ice-cream and roasted hazelnuts. <i>Best with Oloroso Dulce Solera 1847</i></p>	<p><b>5.75</b></p>	<p><b>ICE-CREAM</b> Turrón, black coconut, vegan vanilla and raspberry sorbet. <i>Add a shot of Pedro Ximénez to the vanilla for £2.00</i></p>	<p><b>2.00</b> <i>per scoop</i></p>

VINOS DULCES



*If you're not hungry enough for a dessert, have a liquid dessert instead!*

<p><b>TXACOLÍ URETZI, BODEGAS ITSASMENDI</b> Basque Country   Hondarrabi Zuri Bursting with orange peel, pear, honey and spice, incredible balance. <i>Gold - Decanter</i></p>	<p>75ml <b>5.50</b> 375ml <b>24.00</b></p>	<p><b>NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS</b> Jerez   Pedro Ximénez Luscious concentrated raisins, dates and figs. <i>Silver - Decanter</i></p>	<p>75ml <b>4.50</b></p>
<p><b>OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS</b> Jerez   Palomino, Pedro Ximénez Treacle, black fruits and raisins. Fresh and balanced.</p>	<p>75ml <b>4.00</b></p>	<p><b>NOVAL BLACK PORT</b> Douro, Portugal   Touriga Franca, Touriga Nacional, Tinto Roriz Impressively rich, vibrant port with concentrated dark fruit.</p>	<p>75ml <b>4.00</b></p>

SPANISH SPIRITS

<p><b>NOMAD, OUTLAND WHISKY</b> Blended Scotch aged five years. Started in Scotland and finished in Jerez.</p>	<p>25ml <b>4.25</b></p>	<p><b>CARLOS I SOLERA GRAN RESERVA BRANDY</b> Scents of roasted almonds and butterscotch. Vanilla and nutmeg on the palate. Assertive, rich aftertaste.</p>	<p>25ml <b>4.25</b></p>
<p><b>SISTER ISLES RESERVA RHUM</b> West Indies rum aged in wine barrels in Salamanca, Spain.</p>	<p>25ml <b>4.25</b></p>		

HOT DRINKS

*Speciality Spanish coffees*

<p><b>CAFÉ SOLO</b> Espresso.</p>	<p><b>2.50</b></p>	<p><b>CARAJILLO</b> Espresso, with a dash of Soberano brandy, Jameson whiskey or Havana Club rum.</p>	<p><b>3.50</b></p>
<p><b>CORTADO / CON LECHE / CAPUCHINO</b> Espresso with a dash of hot milk.</p>	<p><b>2.75</b></p>	<p><b>HOT CHOCOLATE</b> made with artisanal Spanish chocolate.</p>	<p><b>3.50</b></p>
<p><b>CAFÉ BOMBÓN</b> Espresso with condensed milk.</p>	<p><b>3.00</b></p>	<p><b>NOVUS TEA</b> Wide selection available.</p>	<p><b>2.80</b></p>

Camino was inspired by a life-changing road trip in the summer of 1984, driving across Spain from north to south and back in blazing heat in a tiny old black Mini. The landscape, the people and the lifestyle made a deep and everlasting impression, and left a burning need to recreate a piece of España back home in London.

## APERITIVOS

*Kickstart your meal in a deliciously Spanish way!*

<b>CAVA</b>	125ml
MM Blanc de Blancs Brut Reserva	<b>7.50</b>
MM Reserva de la Familia Brut Rosé	<b>7.50</b>
<b>DRY SHERRY</b>	
<i>The world's greatest food-matching wine</i>	75ml
Manzanilla Pasada En Rama 'Xixarito'	<b>4.50</b>
Fino Tío Pepe	<b>3.75</b>
Amontillado Viña AB	<b>4.50</b>
<b>VERMUT</b>	50ml
Choose from our selection, served on ice with wedge of orange and olive	<b>3.50</b>
<b>SPANISH SERVE G&amp;T</b>	
Choose from our super-premium G&Ts	<b>11.00</b>

## PARA PICAR

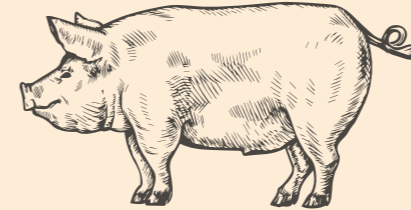
<b>OLIVES</b> <small>(v)</small>	<b>3.25</b>
marinated in lemon and rosemary.	
<b>BREAD SELECTION</b> <small>(vg)</small>	<b>3.75</b>
with extra virgin olive oil and balsamic vinegar.	
<b>TOMATO BREAD</b> <small>(vg)</small>	<b>4.00</b>
with garlic, extra virgin olive oil and Maldon sea salt.	
<b>TORTILLA DE PATATAS</b> <small>(v)</small>	<b>4.75</b>
made with Clarence Court free-range eggs and potatoes.	
<b>PADRÓN PEPPERS</b> <small>(vg)</small>	<b>6.00</b>
Little green peppers, some hot, some not, with Maldon sea salt.	
<b>CROQUETAS DE JAMÓN</b>	<b>5.75</b>
Serrano ham croquettes.	
<b>ARZÚA ULLOA</b> <small>(v)</small>	<b>5.75</b>
Cheese fritters with piquillo pepper jam.	
<b>CHORIZO</b>	<b>6.75</b>
sautéed with fennel, Padrón peppers, red onion and rosemary.	
<small>We donate 50p to Action Against Hunger</small>	

## CHARCUTERÍA

<b>CHARCUTERÍA PLATTER</b>	<b>6.75</b>
Selection of premium Spanish sliced cured sausages.	
<b>JAMÓN SERRANO "DUROC"</b>	<b>7.50</b>
Duroc ham, air cured for 22 months.	
<b>JAMÓN IBÉRICO CEBO</b>	<b>9.75</b>
Black-footed Ibérico ham, air cured for 30 months.	
<b>JAMÓN IBÉRICO BELLOTA "BLACK LABEL"</b>	<b>14.75</b>
Legendary acorn fed, free-range Ibérico pork, air cured for 42 months.	

## 100% IBÉRICO

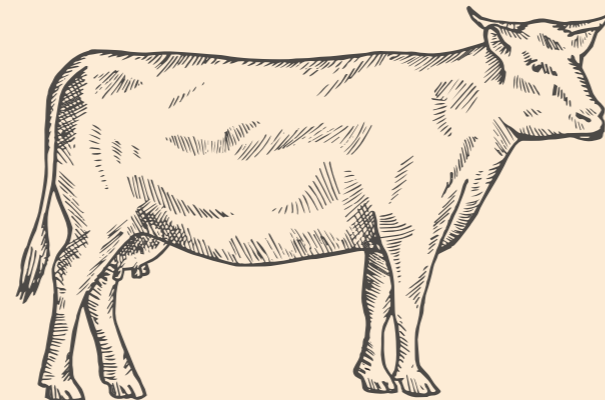
The black Iberian pig roams freely for up to 14km per day, foraging for acorns that fall from densely populated holm oak trees scattered across acres of lush woodland. The sweet acorn gives the meat a rich and flavoursome taste, which experts regard as the finest ham on earth.



## MEAT

### VACA DE ASTURIAS

We source our steaks from Asturias, in the green highlands of northern Spain. The cows are ex-milkers that are at least five years of age. We take this sensational meat and cook it on our traditional charcoal grill.

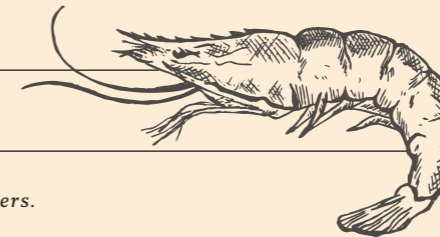


### ASK FOR TODAY'S SPECIAL

## FISH & SEAFOOD

<b>ARROZ NEGRO</b>	<b>6.75</b>
Our signature black rice with cuttlefish, squid ink and alioli.	
<b>BABY SQUID</b>	<b>7.50</b>
Crispy squid with alioli and lemon.	
<b>CHIA-CRUSTED SEA TROUT</b>	<b>9.50</b>
with crushed potatoes and smoked bacon lardons.	

<b>MORCILLA DE BURGOS</b>	<b>5.50</b>
Black pudding with feisty alegría peppers.	
<b>IBÉRICO MEATBALLS</b>	<b>6.75</b>
cooked in rich tomato and red pepper sauce.	
<b>CHICKEN SKEWER</b>	<b>6.75</b>
Andalusian style with mojo picón and watercress.	
<b>PRESA IBÉRICA</b>	<b>9.50</b>
Our signature shoulder of Ibérico pig served medium rare, with roasted sweet potato purée. <small>(per 100g)</small>	
<small>We cut our presa to the optimum grilling size of 150g</small>	
<b>PREMIUM RIB-EYE</b>	<b>9.00</b>
Prime 35-day dry-age steak with Lodosa peppers and watercress. <small>(per 100g)</small>	
<small>Our steaks are big and generally don't come smaller than 250g</small>	
<b>BEST END OF IBÉRICO LAMB</b>	<b>12.50</b>
Roasted whole boneless Ibérico lamb, Jerusalem artichokes and Amontillado sherry sauce. <small>(per 100g)</small>	
<small>Our best end of lamb generally doesn't come smaller than 200g</small>	
<b>MIXED GRILL</b>	<b>65.00</b>
Two chicken skewers, presa Ibérica (150g), Ibérico lamb (150g), rib-eye (250g), morcilla de Burgos, chorizo, Padrón peppers, patatas bravas and watercress.	



*All our fresh fish is sustainably sourced from British coastal waters.*

<b>GAMBAS AJILLO</b>	<b>9.75</b>
Prawns with garlic, chilli and white wine.	
<b>OCTOPUS</b>	<b>12.50</b>
with chickpea and beetroot purée, paprika and extra virgin olive oil.	

## WHOLE SUCKLING PIG

Roasted Segovian style suckling pig  
*A feast for at least 8 people - 48 hours' notice required*

**180.00**

## CHEESE

<b>IDIAZÁBAL</b>	<b>5.75</b>
Smoked ewes' cheese with walnuts. <small>Basque Country (unpasteurised)</small>	
<b>MANCHEGO</b>	<b>5.75</b>
Cured ewes' cheese with quince jelly. <small>La Mancha</small>	
<b>PEÑAPELADA</b>	<b>5.75</b>
Smoked cows' cheese with chilli jam. <small>Asturias</small>	
<b>PAYOYO</b>	<b>5.75</b>
Cured goats' cheese with fig and almond slice. <small>Cádiz</small>	
<b>PICOS BLUE</b>	<b>5.75</b>
Blue cows' cheese, with Medjool dates. <small>Castilla y León</small>	
<b>CHEESE PLATTER</b>	<b>12.50</b>
Selection of 5 artisan cheeses, fig & almond slice, quince jelly, chilli jam and walnuts.	

*\*Some of our cheeses are not pasteurised – please ask a member of staff if you require any further information.*

## VEGETARIAN

<b>PATATAS BRAVAS</b> <small>(v)</small>	<b>4.75</b>
Crispy potatoes with brava sauce and alioli.	
<b>CURLY ENDIVE SALAD</b> <small>(vg)</small>	<b>5.75</b>
with avocado, cherry tomatoes, pickled chilli, roasted pepper dressing and sourdough croutons.	
<b>CHEESE AND SPINACH CAKE</b> <small>(v)</small>	<b>6.25</b>
with gazpacho foam, pan-fried Clarence Court free-range egg and Manchego shavings.	
<b>GRILLED BROCCOLI</b> <small>(v)</small>	<b>6.75</b>
with truffle butter and pickled white asparagus romesco.	
<b>SAUTÉED MUSHROOMS AND BUTTER BEANS</b> <small>(vg)</small>	<b>9.75</b>
with roasted butternut squash, confited artichokes, pumpkin seeds and crispy sage.	

(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.

Our dishes are all cooked to order and leave the kitchen as soon as they are ready. If you'd like them staggered, please let us know.

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