

# CAMINO

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¡VAMOS DE CENA!

## BOTTOMLESS DINNER £38.50<sup>PP</sup>

BOTTOMLESS VILARNAU RESERVA CAVA, PUERTO BELLO PALE ALE,  
LOLA'S PASSION SPRITZ OR SANGRÍA + ONE DISH FROM EACH SECTION

### PARA PICAR

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#### 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.

#### GRILLED ASPARAGUS & GREEN BEANS (VG)

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

#### GRILLED AUBERGINE (VG)

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

#### 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.

#### PATATAS BRAVAS (V)

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

#### 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.

### MAINS

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#### CHICKEN WITH MOJO

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

#### 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).

*£8 supplement*

#### ARROZ NEGRO

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

#### TORTILLA DE PATATAS (V)

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

#### MUSHROOM & BUTTER BEAN MOJO VERDE (VG)

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

#### PAN-ROASTED SEABASS

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

Please note we allow 1.5 hours per booking. You'll thank us in the morning.

All diners are required to go bottomless.

If you would like to add extras from the á la carte menu, please speak to your server.  
*A discretionary service charge of 12.5% is added to all bills. All service charges are split between our in-house team.*

*VAT included.*

