

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!

CAVA	125ml
MM Blanc de Blancs Brut Reserva	7.50
MM Reserva de la Familia Brut Rosé	7.50
Raventós I Blanc Reserva 'Blanc De Blancs'	8.50
DRY SHERRY	
<i>The world's greatest food-matching wine</i>	75ml
Manzanilla Pasada En Rama 'Xixarito'	4.50
Fino Tío Pepe	3.75
Amontillado Viña AB	4.50
VERMUT	50ml
Choose from our selection, served on ice, wedge of orange and olive	3.50
SPANISH SERVE G&T	
Choose from our super-premium G&Ts	11.00

PARA PICAR

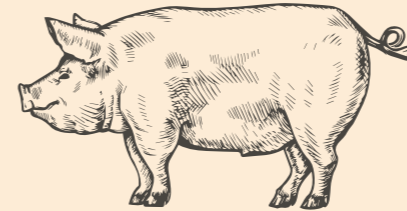
OLIVES (v)	3.25
marinated in lemon and rosemary.	
BREAD SELECTION (vg)	3.50
with extra virgin olive oil and balsamic vinegar.	
TOMATO BREAD (vg)	3.50
with garlic, extra virgin olive oil and Maldon sea salt.	
GAZPACHO (vg)	4.00
Andalusian chilled tomato, pepper and cucumber soup with basil and cherry tomato.	
TORTILLA DE PATATAS (v)	4.75
Clarence court free-range Legbar egg with potatoes.	
PADRÓN PEPPERS (vg)	5.75
Little green peppers, some hot, some not, with Maldon sea salt.	
CROQUETAS DE JAMÓN	5.75
Serrano ham croquettes.	
ARZÚA ULLOA (v)	5.75
Cheese fritters with sticky tomato jam.	
CHORIZO RIOJANO	6.75
Sautéed potatoes, Padrón peppers, spring onions and rosemary.	
<i>We donate 50p to Action Against Hunger</i>	

CHARCUTERÍA

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

100% IBÉRICO

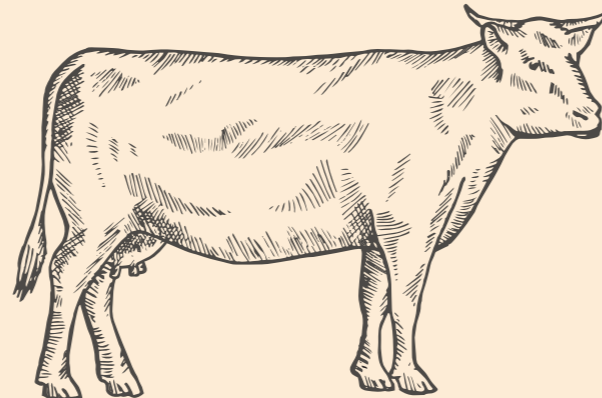
The black Iberian pig roams freely for up to 14km per day, foraging for acorns that fall from densely populated holm oak trees scattered across acres of lush woodland. The sweet acorn gives the meat a rich and flavoursome taste, which experts regard as the finest ham on earth.



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

MORCILLA DE BURGOS	5.50
Black pudding with feisty alegría peppers.	
IBÉRICO MEATBALLS	6.75
cooked in rich tomato and red pepper sauce.	
CHICKEN SKEWER	6.75
Andalusian style, mojo picón, rocket and red onion PX dressing.	
PRESA IBÉRICA	11.75
Our signature shoulder of Ibérico pig served medium rare, with creamy Ibérico rice.	
ASTURIAN RIB-EYE	8.50
Prime 35-day dry-age steak with Lodosa peppers and watercress.	(per 100g)
<i>Our steaks are big and generally don't come smaller than 250g</i>	
BEST END OF IBÉRICO LAMB	11.50
Roasted whole boneless Ibérico lamb, sautéed potatoes, Amontillado sherry sauce and crispy sage.	(per 100g)
<i>Our best end of lamb generally doesn't come smaller than 200g</i>	
MIXED GRILL	60.00
Two chicken skewers, presa Ibérica, Ibérico lamb, 250g rib-eye, morcilla de Burgos, chorizo, Lodosa peppers and patatas bravas.	

FISH & SEAFOOD

All our fish is sustainably sourced from British coastal waters

ARROZ NEGRO	6.75
Our signature black rice with cuttlefish, squid ink and alioli.	
BABY SQUID	7.50
Crispy squid with alioli and lemon.	
FIDEUÀ	7.75
Paella style noodles, calamari, chicken, prawns, alioli.	

GAMBAS AJILLO	9.75
Prawns with garlic, chilli and white wine.	
OCTOPUS	12.50
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

IDIAZÁBAL	5.75
Smoked ewes' cheese with walnuts.	
<i>Basque Country</i>	
MANCHEGO	5.75
Cured ewes' cheese with quince jelly.	
<i>La Mancha</i>	
PEÑAPELADA	5.75
Smoked cows' cheese with chilli jam.	
<i>Asturias</i>	
PAYOYO	5.75
Cured goats' cheese with fig and almond slice.	
<i>Cádiz</i>	
PICOS BLUE	5.75
Blue cows' cheese, with Medjool dates.	
<i>Castilla y León</i>	
CHEESE PLATTER	12.50
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

PATATAS BRAVAS (v)	4.75
Crispy potatoes with brava sauce and alioli.	
SUMMER GREENS (vg)	5.75
Rocket, watercress, baby spinach, mangetout, avocado, red onion, cherry tomato, lemon and thyme vinaigrette.	
ESCALIVADA (vg)	6.75
Grilled sourdough bread with roasted aubergine, red pepper and onion.	
<i>Add anchovies for £2.75</i>	
CHEESE AND SPINACH CAKE (v)	7.75
with Lodosa pepper, soft Clarence Court free-range egg and saffron ajo blanco.	
SAUTÉED MUSHROOMS AND BUTTERBEANS (vg)	9.75
with asparagus, artichokes, croutons 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.

TAPAS DULCES

CHURROS with artisan hot chocolate sauce. <i>Best with Nectar Pedro Ximénez</i>	5.75	DRUNKEN BANANA BREAD soaked in Oloroso Dulce with goats' curd mousse, popping candy and PX dulce de leche sauce. <i>Best with Oloroso Dulce Solera 1847</i>	5.75
RED FRUIT FIESTA (vg) Vegan almond milk custard, pistachio and honeycomb. <i>Best with Txacolí Uretzi</i>	5.75	ICE-CREAM Pecan caramel, black coconut and vegan vanilla. <i>Add a shot of Pedro Ximénez to the vanilla for £2.00</i>	2.00 <i>per scoop</i>
CREMA CATALAN PROFITEROLES Stuffed with crema Catalan, topped with turrón cream. <i>Best with Txacolí Uretzi</i>	5.75	SORBET (vg) Raspberry.	2.00 <i>per scoop</i>

VINOS DULCES



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

TXACOLÍ URETZI, BODEGAS ITSASMENDI Basque Country Hondarrabi Zuri Bursting with orange peel, pear, honey and spice, incredible balance. <i>Gold - Decanter</i>	<i>75ml</i> 5.50 <i>375ml</i> 24.00	NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS Jerez Pedro Ximénez Luscious concentrated raisins, dates and figs. <i>Silver - Decanter</i>	<i>75ml</i> 4.50
EMILÍN, LUSTAU Alicante Moscatel The third sherry grape variety; lustrous, aromatic and distinctive, terrific balance. <i>Robert Parker 96/100</i>	<i>75ml</i> 5.00	NOVAL BLACK PORT Douro, Portugal Touriga Franca, Touriga Nacional, Tinto Roriz Impressively rich, vibrant port with concentrated dark fruit.	<i>75ml</i> 4.00
OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS Jerez Palomino, Pedro Ximénez Treacle, black fruits and raisins yet fresh and balanced.	<i>75ml</i> 4.00		

SPANISH SPIRITS

NOMAD, OUTLAND WHISKY Blended scotch aged five years. Started in Scotland and finished in Jerez.	<i>25ml</i> 4.25	LEPANTO SOLERA GRAN RESERVA The classic 'Gran Reserva' Spanish brandy. Dry, hearty and complex.	<i>25ml</i> 4.25
SISTER ISLES RESERVA RHUM West Indies rum aged in wine barrels in Salamanca, Spain.	<i>25ml</i> 4.25	LUSTAU BRANDY Luscious date and fig aromas, voluptuous palate. Candied orange peel, spice and espresso finish.	<i>25ml</i> 4.25

HOT DRINKS

Speciality Spanish coffees

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