

# CAMINO

¡VAMOS DE TAPAS!

## PARTY PACKAGES

### BAR MENU CLASSICS £100

#### MANZANILLA OLIVES (VG)

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

#### 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.

#### CROQUETAS (x4)

Creamy croquetas made with Ibérico ham with roasted yellow pepper sauce.

#### PADRÓN PEPPERS (VG)

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

#### PATATAS BRAVAS (V)

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

#### JAMÓN IBÉRICO 'GREEN LABEL'

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

#### TALOS DE CHORIZO (x3)

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

*2 portions of each - light bites for about 6 people*

### BAR MENU VEGGIE £100

#### MANZANILLA OLIVES (VG)

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

#### 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 AUBERGINE (VG)

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

#### PADRÓN PEPPERS (VG)

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

#### PATATAS BRAVAS (V)

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

#### TORTILLA DE PATATAS (V)

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

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

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

*2 portions of each - light bites for about 6 people*

# CAMINO

¡VAMOS DE TAPAS!

## DRINKS PACKAGES

### DRINK PACKAGE CLÁSICO £85

1 BOTTLE HOUSE RED/WHITE/ROSÉ  
1 JUG OF CLASSIC SANGRÍA OR LOLA'S SPRITZ  
5 BOTTLES OF MADRÍ OR DAMM LEMON

### HOUSE WINE £135

5 BOTTLES  
HOUSE RED, WHITE OR ROSÉ  
(Centello, Montado tinto, Bobal la Chita)

### DRINK PACKAGE SUPERIOR £125

1 BOTTLE VILARNAU RESERVA CAVA  
1 JUG CLASSIC SANGRÍA OR LOLA'S SPRITZ  
10 BOTTLES OF MADRÍ OR DAMM LEMON

### PARTY WINE £150

5 BOTTLES  
RED, WHITE OR ROSÉ  
(White Field Blend, Vida Essentia, Bobal la Chita)

### BEER BUCKETS

£80

15 Bottles of Madrí or Damm Lemon

£105

20 Bottle of Madrí or Damm Lemon

### RIOJA WINE £200

5 BOTTLES  
RED, WHITE OR ROSÉ  
(Rioja Blanca Azabache, Rioja Crianza, Finca Manzanos)

# CAMINO

¡VAMOS DE TAPAS!

## CAMINO CLASSICS SET MENU £40

### TAPAS TO SHARE

#### MANZANILLA OLIVES (VG)

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

#### GRILLED AUBERGINE (VG)

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

#### JAMÓN IBÉRICO 'GREEN LABEL'

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

#### 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.

### MAIN TO CHOOSE FROM

#### TORTILLA DE PATATAS (V)

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

#### PAN-ROASTED SEABASS

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

#### CHICKEN WITH MOJO

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

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

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

#### SOLOMILLO IBÉRICO (125g)

8.00 supplement

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).

### SIDE TO SHARE

#### PADRÓN PEPPERS (VG)

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

#### PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli.

VG without alioli.

### DESSERT TO CHOOSE FROM

#### BAKED BASQUE CHEESECAKE (V)

A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, drizzled with a tart blueberry jam.

#### MANCHEGO D.O.P. CHEESE

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