

CAMINO

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¡VAMOS DE TAPAS!

PARTY PACKAGES

BAR MENU CLÁSICO £100

MANZANILLA OLIVES (VG)

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

MINI FUET

Cured flavoursome mini Catalan sausages

PAN CON TOMATE (VG)

Fresh and juicy grated tomatoes with extra virgin olive oil, garlic, smoked Pimentón de la Vera on toasted sourdough Coca bread from Cataluña

PADRÓN PEPPERS (VG)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli
Vegan option without alioli

CROQUETAS (x4)

Creamy croquetas made with Ibérico ham

JAMÓN SERRANO DUROC

Serrano ham from Duroc pork, air cured for 22 months

2 portions of each - light bites for about 6 people

BAR MENU SUPERIOR £150

ALL OF BAR MENU CLÁSICO, PLUS...

CALAMARES

Crispy squid with alioli and fresh lemon

TALOS DE CHORIZO (x3)

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

GAMBAS AL AJILLO

Succulent prawns cooked in extra virgin olive oil with garlic, warm Guindilla chilli and white wine

*2 portions of each - substantial bites for about 6 people
or light bites for about 8 people*

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SET MENUS

CAMINO TAPAS SELECTION £34.5

TO SHARE

MANZANILLA OLIVES (VG)

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

SOURDOUGH BREAD (VG)

Rustic sourdough bread served with extra virgin olive oil and balsamic Sherry vinegar

ARROZ NEGRO

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

GAMBAS AL AJILLO

Succulent prawns cooked in extra virgin olive oil with garlic, warm Guindilla chilli and white wine

JAMÓN SERRANO RESERVA

Serrano ham from Duroc pork, air cured for 22 months

GRILLED LEEKS (VG)

Charcoal grilled leeks with almond and hazelnut romesco sauce and cold pressed extra virgin olive oil

MUSHROOM & BUTTER BEAN MOJO VERDE (VG)

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

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli
Vegan option without alioli

CAMINO CLASSICS £40

STARTERS

To share

MANZANILLA OLIVES (VG)

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

JAMÓN SERRANO DUROC

Serrano ham from Duroc pork, air cured for 22 months

PAN CON TOMATE (VG)

Fresh and juicy grated tomatoes with extra virgin olive oil, garlic, smoked Pimentón de la Vera on toasted sourdough Coca bread from Cataluña

TORTILLA DE PATATAS (VG)

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

SIDES

To share

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli

Vegan option without alioli

PADRÓN PEPPERS (VG)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt

MAINS

Select one dish

MUSHROOM & BUTTER BEAN MOJO VERDE (VG)

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

CHARCOAL GRILLED CHICKEN BREAST

Juicy chicken breast with Canary Island mojo picón sauce, pickled radish and rocket salad

SEARED TUNA STEAK

Seared Yellowfin tuna steak with dill oil, pomegranate, grapes and almond ajo blanco sauce

CHARCOAL GRILLED SIRLOIN STEAK

150 grams £7.75 supplement

Juicy and tender fillet from 5 to 7 year old Galician Friesian cattle, their exceptional marbling provides huge depth of flavour. Dry-aged for 21 days, served with grilled shallots in Oloroso Sherry and watercress

DESSERT

Select one

BAKED BASQUE CHEESECAKE (V)

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

MANCHEGO D.O.P.

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

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DRINKS PACKAGES

DRINK PACKAGE CLÁSICO £75

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

HOUSE WINE £125

5 BOTTLES
HOUSE RED, WHITE OR ROSÉ
(Centello, Montado tinto, Viñas del Vero)

DRINK PACKAGE SUPERIOR £115

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

PARTY WINE £140

5 BOTTLES
RED, WHITE OR ROSÉ
(White Field Blend, Fuenteverde, Viñas del Vero)

BEER BUCKETS

£75
15 Bottles of Estrella lager or Damm Lemon

£95
20 Bottle of Estrella lager or Damm Lemon

RIOJA WINE £190

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