

# CAMINO



## ¡VAMOS DE TAPAS!

(LET'S GO FOR TAPAS!) is all about the fun of visiting lively bars and restaurants with your friends and eating delicious tapas.

### PARA PICAR

<b>GILDA</b>	<b>2.50</b>
Small skewer of anchovy, spicy pickled chilli and gordal olive (each).	
<b>MANZANILLA OLIVES (VG)</b>	<b>4.00</b>
House marinated in lemon, rosemary and sherry vinegar.	
<b>SOURDOUGH BREAD (VG)</b>	<b>4.25</b>
With organic cold pressed extra virgin olive oil and balsamic vinegar.	
<b>TOMATO BREAD (VG)</b>	<b>5.00</b>
Grated fresh tomatoes with organic cold pressed extra virgin olive oil, garlic, smoked Pimentón de la Vera on crispy olive oil toast.	
<b>BOQUERONES</b>	<b>7.00</b>
Pickled anchovies from Cádiz, homemade potato crisps, gordal olives and Espinaler sauce.	
<b>PADRÓN PEPPERS (VG)</b>	<b>7.50</b>
Little green peppers, some hot, some not, with Maldon sea salt.	
<b>HAM CROQUETAS (X4)</b>	<b>6.75</b>
Creamy croquetas made with Ibérico ham. <i>add extra Manchego shavings £1</i>	

### CURED & AGED

<b>JAMÓN SERRANO RESERVA</b>	<b>9.75</b>
Serrano ham from Duroc pork, air cured for 22 months.	
<b>JAMÓN IBÉRICO BELLOTA 'Red Label'</b>	<b>19.75</b>
The ultimate free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres.	
<b>CHARCUTERIE SELECTION</b>	<b>15.50</b>
Chorizo Ibérico, salchichón Ibérico, Ibérico loin, cured beef cecina with truffle oil, mini fuet.	
<b>CAMEROS D.O.P. (Unpasteurised)</b>	<b>7.25</b>
La Rioja handcrafted Camera goat cheese, cured for 45 days, fig and almond fruitcake 'pan de higo'.	
<b>NATA DE CANTABRIA D.O.P.</b>	<b>7.25</b>
Creamy Frisona cow cheese from Cantabria, cured for 45 days, smoked chilli jam.	
<b>MANCHEGO D.O.P.</b>	<b>7.25</b>
Manchega sheep cheese from Castilla La Mancha, cured for 6 months, quince jelly.	
<b>VALDEÓN I.G.P.</b>	<b>7.25</b>
Blue cheese from cow and goat milk from León, cured for 2 months, with Pajero figs poached in PX.	
<b>ARTISANAL CHEESE SELECTION</b>	<b>15.50</b>
A selection of four artisan cheeses with quince jelly, fig and almond cake, chilli jam, Pajero figs.	

• All served with homemade olive oil toast •

### FISH

<b>ARROZ NEGRO</b>	<b>6.50</b>
Our signature creamy black rice with cuttlefish, squid ink, alioli.	
<b>CALAMARES</b>	<b>10.75</b>
Crispy squid with alioli and lemon.	
<b>TUNA MARMITAKO</b>	<b>11.00</b>
Seared tuna Basque style, with potatoes and choricerio peppers cooked in shellfish stock.	
<b>GAMBAS AL AJILLO</b>	<b>11.50</b>
Prawns cooked with garlic, extra virgin olive oil, Guindilla chilli, white wine.	
<b>GRILLED OCTOPUS TENTACLE</b>	<b>16.50</b>
With roasted beetroot and hummus purée, chickpea and harissa salad, coriander cress.	

### MEAT

<b>MORCILLA DE BURGOS</b>	<b>6.25</b>
Black pudding with feisty Alegría Riojana peppers.	
<b>CHORIZO</b>	<b>8.00</b>
Sautéed with new potatoes, rosemary, runner beans, green peppers and red onion.	
<b>SUCKLING PIG FROM SEGOVIA</b>	<b>10.50</b>
Slow-braised, pressed and pan-roasted with celeriac purée, pork crackling, truffle and Amontillado sherry jus.	
<b>CHARCOAL GRILLED CHICKEN BREAST</b>	<b>12.50</b>
With Canary Island mojo picón sauce, pickled radish, rocket salad.	

**V = Vegetarian VG = Vegan**

Traces of all allergens may be found in our kitchen. If you require any further information please 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. A discretionary service charge of 12.5% is added to all bills.

**VAT Included**

### FEAST WITH US

#### RUBIA GALLEGA RIB-EYE ON THE BONE

£12.00 per 100g

45 day dry-aged beef from cattle up to 12 years old from the meadows of Galicia. Intensely flavoured next level steak.

*The rib-eyes are big, they are good for 3-4 people to share. Price is per 100g they range between 900g and 1.2kg.*

#### WHOLE ROASTED SUCKLING PIG

£225.00 per whole pig

Slow roasted Segovian style suckling pig with white wine and thyme. A feast for at least 8 people.

*\*48 hours' notice required.*

### CHARCOAL GRILL

• Please check butcher's board for available sizes •

<b>LAMB RUMP</b>	<b>13.50/100g</b>
British lamb with pea purée, artichokes from Navarra, thyme jus.	
<b>SOLOMILLO IBÉRICO</b>	<b>13.50/100g</b>
Rare fillet steak of Ibérico pork, with sweet potato purée, parsley and lemon picada. (Ibérico pigs are descendants of wild boar and have red meat).	
<b>PREMIUM SIRLOIN STEAK</b>	<b>13.50/100g</b>
28 day dry-aged beef from retired ex-milker Friesian cattle from Galicia, between 5 to 7 years old.	
<b>GALICIAN FILLET STEAK</b>	<b>14.75/100g</b>
21 day dry-aged tender fillet comes from Galician Friesian cattle between 5 and 7 years old. The exceptional marbling provides huge depth of flavour. <i>add extra sauce £3</i> <i>Valdeón I.G.P. blue cheese or Amontillado sherry and pepper.</i>	

### VEGETARIAN

<b>ESCALIVADA (VG)</b>	<b>4.50</b>
Charcoal grilled aubergine, piquillo peppers from Navarra, roasted shallots, tomato bread.	
<b>TOMATO SALAD (VG)</b>	<b>6.25</b>
Spanish beef tomatoes, pickled red onion, basil, sour cherry molasses. <i>add anchovies £2.75</i>	
<b>PATATAS BRAVAS (V)</b>	<b>6.50</b>
Crispy potatoes with spicy tomato sauce and alioli. <i>* VG without alioli</i>	
<b>GRILLED SPROUTING BROCCOLI (VG)</b>	<b>7.00</b>
Fresh broccoli with almond and hazelnut romesco, cold pressed organic extra virgin olive oil.	
<b>MUSHROOM MOJO VERDE (VG)</b>	<b>8.25</b>
Sautéed mixed mushrooms with judión beans, spring onions and sun blushed tomatoes.	
<b>TORTILLA DE PATATAS (V)</b>	<b>9.75</b>
Soft and slightly runny in the centre, made with golden free-range eggs, confit onions and potatoes.	

### SPANISH SPECIALITY COFFEE

<b>CAFÉ SOLO / DOBLE</b>	<b>3.00/3.50</b>
Espresso / Double espresso.	
<b>CAFÉ CORTADO</b>	<b>3.50</b>
Double espresso with a dash of hot milk.	
<b>CAFÉ BOMBÓN</b>	<b>3.50</b>
<i>(Canary Island speciality)</i> Double espresso with a dash of condensed milk.	
<b>CAFÉ CON LECHE</b>	<b>3.50</b>
Espresso with hot milk.	
<b>CARAJILLO</b>	<b>5.50</b>
Espresso with a dash of brandy, whisky, rum or Licor 43.	
<b>POT OF TEA</b>	<b>3.50</b>
English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile.	

### DESSERTS

<b>CUAJADA DE LIMÓN (V)</b>	<b>5.50</b>
Cured lemon cream and strawberries poached in cava.	
<b>BAKED CHEESECAKE (V)</b>	<b>7.50</b>
Homemade with golden free-range eggs, creamy Torta Pasiega cheese, homemade blueberry jam.	
<b>VANILLA CON PEDRO XIMÉNEZ (VG)</b>	<b>6.00</b>
Two scoops of vegan vanilla ice cream with a shot of PX sherry.	
<b>CHOCOLATE AL 'ORUJO' (V)</b>	<b>7.50</b>
Chocolate ganache with Galician orujo liqueur, raspberries, hazelnut, honeycomb brittle, Seville olive oil and sesame torta de anis.	
<b>ARTISANAL CHEESE SELECTION</b>	<b>15.50</b>
A selection of four artisan cheeses with quince jelly, fig and almond cake, chilli jam, Pajero figs.	
<b>ICE CREAM</b>	<b>2.50*</b>
Chocolate (V), Black Coconut (V) or Vegan Vanilla (VG) <i>*Price per scoop</i>	

Menu created by Executive Chef

## NACHO DEL CAMPO

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