

# CAMINO

¡VAMOS DE TAPAS!

## PARTY PACKAGE MENUS

### BAR MENU CLÁSICO £95

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

**MANZANILLA OLIVES (VG)**  
Marinated in lemon, rosemary  
and sherry vinegar.

**JAMÓN SERRANO DUROC**  
Duroc breed Serrano ham, air cured  
for 22 months.

**CHORIZO**  
Sautéed with green beans,  
piquillo peppers, red onions and  
Fino sherry.

**IBÉRICO HAM CROQUETAS x4**  
Creamy croquetas made  
with Ibérico ham.

**PADRÓN PEPPERS (VG)**  
Little green peppers, some hot,  
some not, with Maldon sea salt.

**CALAMARES**  
Crispy baby squid with alioli.  
**PATATAS BRAVAS (V)**  
Crispy potatoes, brava sauce and alioli.

### BAR MENU SUPERIOR £130

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

**ALL OF THE ABOVE, PLUS...**

**TOMATO BREAD (VG)**  
With garlic, extra virgin olive oil  
and smoked Pimentón de la Vera.

**GAMBAS AL AJILLO**  
Prawns cooked with garlic,  
extra virgin olive oil, Guindilla chilli  
and white wine.

### DRINK PACKAGE CLÁSICO £70

**1 BOTTLE HOUSE RED/WHITE OR ROSÉ  
1 JUG OF CLASSIC SANGRÍA OR LOLA'S SPRITZ  
5 BOTTLES OF MAHOU LAGER**

### DRINK PACKAGE SUPERIOR £105

**1 BOTTLE VILARNAU BRUT RESERVA CAVA  
1 JUG OF CLASSIC SANGRIA OR LOLA'S SPRITZ  
10 BOTTLES OF MAHOU LAGER**

### BEER BUCKETS

**£75**

**15 BOTTLES OF MAHOU LAGER**

**£95**

**20 BOTTLES OF MAHOU LAGER**

*Alternatively, if you're looking for a tailor-made menu, our dedicated events team will be happy to help*

# CAMINO

¡VAMOS DE TAPAS!

## SET MENUS

### CAMINO CLASSICS £32

#### STARTERS

*To share*

##### MANZANILLA OLIVES (VG)

Marinated in lemon, rosemary and sherry vinegar.

##### ESCALIVADA (VG)

Charcoal grilled aubergine, Piquillo peppers from Navarra, roasted onion, tomato bread.

##### MOORISH TOMATO SALAD (VG)

Selection of seasonal tomatoes, rose harissa dressing, radish, fennel and mojo verde.

#### SIDES

*To share*

##### PADRÓN PEPPERS (VG)

Little green peppers, some hot, some not, with Maldon sea salt.

##### PATATAS BRAVAS (V)

Crispy potatoes with brava sauce and alioli.

#### MAINS

*Select one dish*

##### CHARCOAL GRILLED CHICKEN SKEWERS

Andalusian style with mojo picón sauce, pickled watermelon radish, rocket salad.

##### ARROZ NEGRO

Our signature creamy black rice with squid, cuttlefish ink and alioli.

##### TORTILLA DE PATATAS

Soft and slightly runny in the centre, made with free-range eggs with rich, deep orange yolks, confited onions and potatoes.

#### DESSERT

##### CHOCOLATE FONDANT

Cream Catalana sauce and honeycomb brittle.

### CAMINO PREMIUM CLASSICS £47.50

#### STARTERS

*To share*

##### MANZANILLA OLIVES (VG)

Marinated in lemon, rosemary and sherry vinegar.

##### TOMATO BREAD (VG)

With garlic, extra virgin olive oil, smoked Pimentón de la Vera.

##### JAMÓN IBÉRICO BELLOTA 'RED LABEL'

The ultimate free-range acorn fed Ibérico ham from Guijuelo, air cured for 36 months.  
(50 gr)

##### HAM CROQUETAS (X4)

Creamy croquetas made with Ibérico ham.

#### MAIN

##### PRESSED SUCKLING PIG

Slow roasted, pressed and pan-roasted. With kikos, white bean purée and Oloroso sherry jus.

#### SIDES

*To share*

##### GRILLED SPROUTING BROCCOLI (V)

Ajo blanco sauce, grapes, cold pressed organic extra virgin olive oil.

##### PATATAS BRAVAS (V)

Crispy potatoes with brava sauce and alioli.

##### PADRÓN PEPPERS (VG)

Little green peppers, some hot, some not, with Maldon sea salt.

#### DESSERT

##### CHOCOLATE FONDANT

Cream Catalana sauce and honeycomb brittle.