

CAMINO



¡VAMOS DE TAPAS!

SPANISH TAPAS RESTAURANT & BAR



RICHARD BIGG ORDAINED AS
A MEMBER OF THE GRAN ORDEN
DE CABALLEROS DEL VINO 2020

RESTAURANTS FROM SPAIN
CERTIFIED SEAL OF QUALITY
ICEX – 2021/2022/2023/2024



RIOJA UK AMBASSADOR OF
THE YEAR ON TRADE - 2019
RICHARD BIGG - RIOJA RECOGNISES

PARA PICAR

MANZANILLA OLIVES (VG)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar. 4.50

SOURDOUGH BREAD (VG)

Rustic sourdough bread served with Montes de Toledo D.O.P. extra virgin olive oil and balsamic sherry vinegar. 5.00

GILDA

Small skewer of anchovy, spicy Piparra chilli and manzanilla olive. 2.50

BAKED CRAB

Basque style baked crab with grilled sourdough bread. 7.25

MINI FUET

Cured flavoursome mini Catalan sausages. 4.75

ROASTED ALMONDS (VG)

Salted roasted almonds from Valencia. 4.75

CHARCUTERIE & CHEESE

CHARCUTERIE SELECTION

A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico, Ibérico loin, and mini fuet. 18.50

JAMÓN IBÉRICO 'Green Label'

Free-range ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres. 14.75

JAMÓN IBÉRICO 'PATA NEGRA'

A world-renowned delicacy, crafted from 100% pure-bred Ibérico pigs, raised on a diet of acorns in the lush pastures of the Spanish dehesa, delivers an unparalleled depth of flavour and exquisite texture. 24.50

ARTISAN CHEESE SELECTION

Selection of 3 artisan cheeses with quince jelly, chilli jam, fig and almond cake, walnuts and Seville rosemary torta de aceite. 18.50

NATA DE CANTABRIA D.O.P. CHEESE

Creamy Frisona cow cheese from Cantabria, cured for 45 days, with chilli jam and walnuts. 6.50

MANCHEGO D.O.P. CHEESE

Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly. 6.50

CAMERANO CHEESE

La Rioja hand crafted Camera goat cheese, cured for 45 days with fig and almond cake 'pan de higo'. 6.50

All served with homemade olive oil

CAMINO CLASSICS

PAN CON TOMATE (VG)

Fresh and juicy grated tomatoes with Montes de Toledo D.O.P. extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña. 6.00

TORTILLA DE PATATAS (V)

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre. 9.75

CALAMARES

Crispy squid with alioli and fresh lemon. 11.50

ARROZ NEGRO

Our flavoursome creamy cuttlefish black rice, squid ink, topped with alioli. 9.25

GAMBAS AL AJILLO

Succulent prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine. 12.75

CROQUETAS (x4)

Creamy croquetas made with Ibérico ham with salmorejo sauce. 7.75

add extra Manchego shavings 1.25

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli. 7.25

*VG without alioli

PADRÓN PEPPERS (VG)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt. 8.25

OCTOPUS TENTACLE

Served with roasted pumpkin purée, black quinoa tabbouleh, pumpkin seeds, smoked pimentón and fresh mojo verde. 17.50

SEASONAL

FIDEUÀ

A paella-style seafood dish, with noodles and succulent tiger prawns. 13.75

ROASTED AUBERGINE (VG)

Almond ajo blanco almond sauce, roasted sesame, chilli, mandarin zest and sunflower seeds, sugar cane molasses and truffle oil. 9.50

BRAISED OX CHEEK

5 hour slow-braised ox cheek, Jerusalem artichoke purée, Oloroso Sherry sauce and roasted hazelnuts. 14.50

PRESSED SUCKLING PIG

Slow-braised, pressed and pan-roasted, roasted celeriac purée, pork crackling, truffle and Amontillado sherry jus. 13.50

MUSHROOM & BUTTER BEAN

MOJO VERDE (VG)

Sautéed butter beans and cep mushrooms with pan roasted garlicky king oyster mushrooms, sunflower seed and mojo verde sauce. 11.50

TALOS DE CHORIZO (x3)

Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, coriander cress and pickled red onion. 8.90

GRILLED ARTICHOKE SALAD (V)

Mixed seasonal leaves, grilled artichokes from Navarra, beetroot alioli and pistachios 8.75

PAN-ROASTED SEABASS

Served with broccoli, chickpea and herb salad with an almond and hazelnut romesco sauce. 11.50

CHARCOAL GRILL

GALICIAN FILLET STEAK (150g)

Grass-fed, free-range, ex milker 6-8 year old Friesian fillet steak, dry-aged for 21 days. With watercress and confit of piquillo peppers from Navarra. 22.50

Larger steaks available per 100g 15.00

RIB-EYE STEAK (200g)

Juicy and tender Frisona beef rib-eye steak aged for 21 days, aromatic fresh rosemary and crushed black pepper, rocket and roasted cherry tomatoes. 24.00

Larger steaks available per 100g 12.00

ADD EXTRA

SHERRY & PEPPER SAUCE

Amontillado sherry and pepper sauce. 3.25

CHIMICHURRI SAUCE

Chopped parsley, coriander, oregano, chilli, sherry vinegar, extra virgin olive oil. 3.25

PICANTÓN PICÓN

Chargrilled Canary Island style juicy baby chicken served with mojo picón sauce, new potatoes and a red sorrel, chervil and parsley garnish. 12.75

SOLOMILLO IBÉRICO (125g)

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). 17.50

(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.

A discretionary service charge of 12.5% is added to all bills.

All service charges are split between our in-house team.

VAT included.

www.camino.uk.com @caminolondon

Menu created by

EXECUTIVE CHEF

Nacho del Campo

Our Executive Chef Nacho del Campo hails from Vitoria, the capital of the Basque country, a region recognised as the gastronomic heartland of Spain.

Nacho's style of cooking stays true to his roots - honest food and authentic flavours using only the best ingredients.

♦ TAPAS ♦



Small dishes from Spain for sharing. Our food is all cooked to order and leaves the kitchen as soon as it is ready.

We recommend ordering 2 or 3 tapas each to begin with. You can always order more.