

◆ CAMINO TOUR MENU ◆

Let us take you on a culinary journey through Spain with
our specially selected tapas tasting menu.
£30 per person

The Camino Tour is available for multiples of 2, if you are an odd-numbered group,
we recommend choosing additional dishes from the menu overleaf.



CAMINO LOCATIONS

FARRINGDON

89 Turnmill Street, London EC1M 5QU
farringdon@camino.uk.com
020 7148 1285

KING'S CROSS

3 Varnishers Yard, The Regent Quarter, London N1 9FD
kingscross@camino.uk.com
020 7841 7330

MONUMENT

15 Mincing Lane, London EC3R 7BD
monument@camino.uk.com
020 7841 7335

SHOREDITCH

2 Curtain Road, London EC2A 3BL
shoreditch@camino.uk.com
020 3948 5003

VICTORIA

5-6, Zig Zag Building, 68 Victoria Street, London SW1E 6SQ
victoria@camino.uk.com
020 4580 1159

To book your event or for more information
please contact our team by email.

WWW.CAMINO.UK.COM



@CAMINOLONDON

CAMINO

¡VAMOS DE TAPAS!

PARA PICAR

SANTOÑA ANCHOA GRAN RESERVA
3 gold star awarded Cantabrian anchovies, cured for 2 years, regarded as the ultimate. Served on a crispy coca bread with grated tomatoes and Montes de Toledo D.O.P. extra virgin olive oil. 3.75 (*each*)

GILDA
Small skewer of anchovy, spicy Piparra chilli and manzanilla olive. 2.75 (*each*)

MANZANILLA OLIVES (vg)
House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar. 4.50

PAN CON TOMATE (vg)
Freshly 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. 6.50

NATA CHEESE FRITTERS (x2)
Nata de Cantabria D.O.P. cheese fritters, chilli hot honey sauce. 7.50

PADRÓN PEPPERS (vg)
Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt. 8.25

SOURDOUGH BREAD (vg)
Rustic sourdough bread served with Montes de Toledo D.O.P. cold pressed extra virgin olive oil. 5.00

CHARCUTERIE & CHEESE

CHARCUTERIE SELECTION
A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico and Ibérico loin. 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. 15.50

JAMÓN IBÉRICO JUAN PEDRO DOMEcq
100% pure-bred Ibérico pigs, raised on a diet of acorns in the lush pastures of the Spanish dehesa in Jabugo (Huelva). Air cured for 48 months. Unparalleled depth of flavour and exquisite texture. Six times awarded 3 gold stars as the best Ibérico ham. 24.50

ARTISAN CHEESE SELECTION
Selection of 4 artisan cheeses with quince jelly, Oloroso sherry-soaked prunes, fig and almond cake, walnuts and Seville rosemary torta de aceite. 18.50

CAVE-AGED CERREU CHEESE
Cow cheese matured in Treviso caves (Picos de Europa) with Oloroso sherry soaked prunes. 7.50

IDIAZABAL CHEESE
Basque smoked Lacha sheep cheese cured for 5 months, with walnuts. 7.50

MANCHEGO D.O.P. CHEESE
Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly. 7.50

CAMERANO CHEESE
La Rioja hand crafted Camera goat cheese, cured for 45 days with fig and almond cake ‘pan de higo’. 7.50

All served with rosemary and olive oil regañá crispy bread.

CAMINO CLASSIC TAPAS & PLATES

CALAMARES
Crispy squid with alioli and fresh lemon. 11.50

CROQUETAS (x6)
Creamy croquetas made with Ibérico ham with salmorejo sauce. 10.50 (**add extra Manchego shavings 1.50**)

ESCALIVADA (vg)
Chargrilled aubergine, peppers and shallots, grated tomato, crispy coca bread and Montes de Toldeo D.O.P. extra virgin olive oil. 7.75

CEP MUSHROOM COCA (v)
Crispy thin puff pastry topped with cep mushrooms, creamy 3-hour sous vide cooked egg yolk and crumbled goat cheese. 9.50
* (vg) *without goat cheese*

PATATAS BRAVAS (v)
Crispy potatoes with spicy tomato sauce and alioli. 7.50
* (vg) *without alioli*

TORTILLA DE PATATAS (v)
Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre. 9.75


GRILLED OCTOPUS
Tender octopus leg, potato al caliu, ajada sauce, smoked pimentón, Montes de Toldeo D.O.P. cold pressed extra virgin olive oil. 19.25

CHICKEN BREAST
Canary Island style twice cooked tender corn-fed chicken breast, papas arrugás, 3 mojos. 14.50

SOLOMILLO IBÉRICO (125g)
Rare fillet of Ibérico pork, white sweet potato purée, fennel and orange salad, parsley and fresh lemon picada (Ibérico pigs are descendants of wild boar and have red meat). 18.75
Larger cuts available per 100g 15.00

Menu created by

• EXECUTIVE CHEF •



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


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



GRAN ORDEN DE
CABALLEROS DEL VINO

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


RESTAURANTS FROM SPAIN
CERTIFIED SEAL OF QUALITY
ICEX – 2021-2025 INCLUSIVE



RIOJA


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

• 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 about 2 or 3 tapas each to begin with. You can always order more.



SCAN HERE TO
SEE ALLERGENS

TALOS DE CHORIZO (x3)
Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, coriander cress, pickled red onion. 9.50 (**add extra Talo 3.25**)

MORCILLA DE BURGOS
Rice black pudding with feisty Alegría Riojana peppers. 8.25

BAKED CRAB
Basque style baked crab with crispy olive oil bread. 8.50

GAMBAS AL AJILLO
Succulent wild Atlantic prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine. 14.75

SEA BASS
Pan-roasted with fragrant salsa verde, crunchy mooli and cucumber, shallots and sun-dried tomatoes. 12.75

ARROZ NEGRO
Our signature creamy black rice, squid ink, cuttlefish and alioli. 12.75

PRESSED SUCKLING PIG
Slow-braised, pressed and pan-roasted, with chickpea purée, pork crackers, Amontillado sherry jus. 13.75

FROM THE GRILL

FILLET STEAK (150g)
Grass-fed free-range 'Cazurra' beef from Northern Spain, dry-aged for 21 days. Grilled tenderstem broccoli, confit garlic and anchovy cream. 25.50
Larger cuts available per 100g 17.00

RIB-EYE STEAK (200g)
Juicy and tender 'Frisona' rib-eye steak dry-aged for 21 days, fresh rosemary and crushed black pepper, confit piquillo peppers from Navarra and mixed leaf salad. 25.50
Larger cuts available per 100g 12.75

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

DESSERTS

BAKED BASQUE CHEESECAKE (V)
A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, with a tart blueberry jam. 8.50

DARK CHOCOLATE CIGAR
A decadent end to your Camino – dark chocolate cigar with almond crumble and Oloroso dulce de leche cream sauce. 8.50

ARROZ CON LECHE
Asturian style rice pudding with cinnamon and crumbled pistachio and freeze-dried raspberries. 8.50

CHURROS
Traditional churros with classic dark hot chocolate dipping sauce. 8.50

CHOCOLATE TRUFFLES (x4)
Salted caramel dark chocolate truffles. The perfect accompaniment to your end of the meal coffee. 4.75

ICE CREAM
Salted caramel (v) • Black coconut (v) • Vegan vanilla (vg)
Two scoops 6.50

ARTISAN CHEESE SELECTION
Selection of 4 artisan cheeses with quince jelly, Oloroso sherry-soaked prunes, fig and almond cake, walnuts and Seville rosemary torta de aceite. 18.50

(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.