

PARA PICAR

SANTOÑA ANCHOA GRAN RESERVA
3 gold star awarded Cantabrian anchovies, cured for 2 years, regarded as the ultimate. Served on crispy coca bread with grated tomatoes and Montes de Toledo D.O.P. extra virgin olive oil. 3.95 *(each)*

GILDA
Small skewer of anchovy, spicy piparra chilli and Gordal olive. 3.25 *(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. 6.75

NATA CHEESE FRITTERS *(x2)*
Nata de Cantabria D.O.P. cheese fritters, chilli hot honey sauce. 7.75

PADRÓN PEPPERS *(vg)*
Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt. 8.75

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. 19.50

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. 19.50

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. 12.50

CROQUETAS *(x6)*
Creamy croquetas made with Ibérico ham with salmorejo sauce. 11.50 **(add extra Manchego shavings 1.50)**

GAMBAS AL AJILLO
Succulent wild Atlantic prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine. 15.50

BAKED CRAB
Basque style baked crab served in the shell, with crispy olive oil bread. 9.00

TORTILLA DE PATATAS *(v)*
Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre. 11.50

PRESSED SUCKLING PIG
Slow-braised, pressed and pan-roasted, with chickpea purée, pork crackers, Amontillado sherry jus. 14.50

MORCILLA DE BURGOS
Rice black pudding with feisty Alegría Riojana peppers. 8.50

PATATAS BRAVAS *(v)*
Crispy potatoes with spicy tomato sauce and alioli. 8.50 **(vg) without alioli*

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. 10.50 **(add extra Talo 3.50)**

SEA BASS
Pan-roasted with grilled tenderstem broccoli, and romesco sauce. 15.50

ARROZ NEGRO
Our signature creamy black rice, squid ink, cuttlefish and alioli. 14.50

ADD EXTRA

SHERRY AND PEPPER SAUCE
Amontillado sherry and pepper sauce. 3.25

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

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 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.

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

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

SEASONAL SPECIALS

MULLED WINE SUKALKI
Basque beef stew, braised for six hours in mulled wine with golden raisins, served with a parsnip purée. 16.00

PAN ROASTED TROUT
Pan-roasted trout served with almond ajo blanco sauce and roasted beetroot, grapes and a fragrant dill oil. 15.50

ROASTED AUBERGINE (V)
Roasted aubergine with vegetarian sobrasada – a rich, blend of peppers and spices finished with roasted nuts and creamy sheep’s milk labneh 11.50

SPICED PUMPKIN SALAD (V)
Winter leaves, toasted walnuts, ripe pear, Picos Blue cheese, and a mustard and orange blossom honey dressing 9.75

BAKED SCALLOP
Oven-baked scallop with Ibérico guanciale (pork cheek), finished with a Tío Pepe sherry and Manchego cream 7.75

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

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. 19.50

(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.