

PARA PICAR

MANZANILLA OLIVES (vg)

House-marinated with lemon, rosemary and smoked piparra.

GILDA

Skewer of Cantabrian anchovy, Basque piparra chilli and manzanilla olive.

SOURDOUGH BREAD (vg)

Sourdough bread with Montes de Toledo D.O.P. cold-pressed extra virgin olive oil (EVOO*).

ANCHOA GRAN RESERVA

Award-winning Santoña anchovy, with crispy bread and truffled goat's curd cream.

PADRÓN PEPPERS (vg)

Bite-sized green peppers with Mallorcan 'Flor de Sal' sea salt flakes.

NATA CHEESE FRITTERS (x4)

Nata de Cantabria D.O.P. cheese fritters with homemade spicy tomato jam.

PAN CON TOMATE (vg)

Grated tomatoes with EVOO*, garlic and smoked Pimentón de la Vera on crispy bread.

CHARCUTERIE & CHEESE

With Andalusian rosemary and olive oil regañá crackers

CHARCUTERIE SELECTION

Chorizo Ibérico, smoked León chorizo, salchichón Ibérico and Ibérico loin.

JAMÓN IBÉRICO Juan Pedro Domecq (60g approx)

Acorn-fed, free-range Ibérico ham from the Spanish dehesa, air-cured for 48 months.

JAMÓN IBÉRICO 'Green Label' (60g approx)

Free-range Guijuelo Ibérico ham, air-cured for 32 months.

ARTISAN CHEESE SELECTION

Manchego D.O.P., Idiazabal, and Camerano cheese, with quince jelly, fig and almond cake, walnuts and grapes.

IDIAZABAL D.O.P. CHEESE

Basque smoked unpasteurised Latxa sheep's cheese, cured for 3 months, with walnuts.

CAMERANO CHEESE

La Rioja pasteurised Cameros goat's cheese, cured for 45 days, with fig and almond cake 'pan de higo'.

MANCHEGO D.O.P. CHEESE

Manchega sheep's pasteurised cheese from Castilla-La Mancha, cured for 6 months, with quince jelly.

TAPAS

Spanish small plates, made for sharing.
Cooked fresh to order, served as it's ready.

We recommend 2-3 tapas each to start -
you can always order more!

CAMINO CLASSICS

CALAMARES

with alioli and fresh lemon.

SEARED TUNA

Periñaca Gaditana, a bright tomato, gordal olive, shallot salsa dressed with EVOO*, carrot escabeche.

PAN-FRIED SEA BASS

with Basque saffron pil-pil sauce, tenderstem broccoli, crispy garlic and ajada oil.

GAMBAS AL AJILLO

Wild Atlantic prawns with EVOO*, garlic, guindilla chilli and white wine.

Add 2 slices of sourdough bread.

ARROZ NEGRO

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

TXIGORKI (v)

Sun-dried tomato, piquillo pepper, fresh tomato and goat's cheese on crispy bread.

ARTICHOKE FLOWER (vg)

roasted with Basque pickle salsa and salsa verde.

PATATAS BRAVAS (v)

Homemade potatoes with spicy tomato sauce and alioli.
(vg) without alioli.

TORTILLA DE PATATAS (v)

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

BEEF CHEEK BIKINI

Toasted truffled brioche filled with 8-hour braised beef cheek, Oloroso sherry and melted Nata de Cantabria D.O.P. cheese.

CHORIZO SIDRA

from La Rioja with apple cider, creamy potato purée and migas.

PRESSED SUCKLING PIG

Pan-roasted, with chickpea purée, pork crackling, and Amontillado sherry jus.

CROQUETAS (x6)

Made with Ibérico ham, salmorejo sauce.

Add Manchego shavings

FROM THE GRILL

GRILLED OCTOPUS

with corn and smoked Idiazabal cheese 'polea', piperrada, parsley and lemon picada.

OYSTER MUSHROOM (vg)

Marinated Andalusian-style, with green cashew-nut ajo verde sauce, pomegranate and pistachio.

GRILLED AUBERGINE (vg)

with hazelnut and almond romesco sauce, and EVOO*.

POLLO CANARIO

Canary Island-style, high welfare chicken breast from Galicia, with 'papas arrugadas' and a trio of traditional mojos.

PRESA IBÉRICA (125g approx)

Acorn-fed Ibérico pork (regarded as the Wagyu of pork), with roasted Jerusalem artichoke purée, Amontillado jus.

Larger cuts available per 100g

RIB-EYE STEAK (250g approx)

Award-winning native Picos de Europa beef, dry-aged for 30 days with roasted piquillo peppers from Navarra and watercress.

Larger cuts available per 100g

One kilo rib-eye on the bone

STEAK SAUCES

SHERRY AND PEPPER SAUCE

Amontillado sherry and pepper sauce.

CHIMICHURRI

Chopped parsley, coriander, oregano, chilli, sherry vinegar, EVOO*.

MIXED GRILL

A feast of all your favourites

250g rib-eye, 125g presa Ibérica, chicken breast, chorizo, morcilla de Burgos, patatas bravas, roasted piquillo peppers from Navarra, watercress.

Recommended for 2-3 people to share.

*EVOO - Montes de Toledo D.O.P. extra virgin olive oil

(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 and is split between our in-house team.

VAT included.



DESSERTS

BAKED BASQUE CHEESECAKE (v)

Traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, tart blueberry jam.

CHURROS (v)

Traditional churros with classic dark hot-chocolate dipping sauce.

ALMOND AND ORANGE CAKE (v)

Homemade orange and almond cake served with vanilla ice cream and Moscatel dessert wine.

CHOCOLATE TRUFFLES (x4) (v)

Salted caramel dark chocolate truffles. The perfect accompaniment to your end of the meal coffee.

ARTISAN CHEESE SELECTION

Manchego D.O.P., Idiazabal, and Camerano cheese, with quince jelly, fig and almond cake, walnuts and grapes.

DESSERT WINES

MOSCATEL, MIRA LA MAR

Jerez / Moscatel

Luscious and seductive, marmalade and dried fruits.

OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS

Jerez / Palomino, Pedro Ximénez

Black fruits, orange peel and raisins. Smooth and rich, yet a fresh finish.

NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS

Jerez / Pedro Ximénez

Luscious concentrated raisins, dates and figs. Christmas pudding in a glass.

NOVAL BLACK PORT

Douro, Portugal / Touriga Franca, Touriga Nacional, Tinto Roriz

Impressively rich, vibrant port with concentrated dark fruit.

LICOR 43

Made with 43 natural ingredients including Mediterranean citrus fruits and botanicals.

NOMAD, OUTLAND WHISKY

Blended Scotch aged five years, in Bourbon and Dry Oloroso casks started in Scotland and finished in Jerez. Complex aromas of vanilla and spice.

LEPANTO GRAN RESERVA BRANDY

Rich, elegant and stylish. Aromas of apricots and golden raisins, hints of old wood and leather, indulgent and very smooth long finish.

SPANISH SPECIALITY COFFEE

CAFÉ SOLO / DOBLE

Espresso
Double espresso

CAFÉ CORTADO

Double espresso with a dash of hot milk.

CAFÉ BOMBÓN

Canary Island speciality

Double espresso with a dash of condensed milk.

CAFÉ CON LECHE

Espresso with hot milk.

CARAJILLO

Espresso with a dash of Brandy, Whisky, Rum or Licor 43.

CAFÉ TRIFÁSICO

Combination of Cortado and Carajillo from Barcelona and Valencia.

POT OF TEA

English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile.

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CAMINO
— ✨ —
¡VAMOS DE TAPAS!

EXPERIENCES & PRIVATE EVENTS



Our Camino restaurants offer exceptional spaces for special occasions. From private dining and standing receptions to bespoke Spanish feasts and hands-on masterclasses, we can host unforgettable gatherings across our locations.



JOIN CLUB CAMINO

As a member, you'll unlock exclusive offers, rewards and surprises throughout the year, just for being part of the family
Good food, good wine, and a little something extra -
that's Club Camino.