

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

ALBACORE TUNA MAYO

With gordal olives, potatoes, shallots, garlic, chives, served with crispy olive oil bread. 5.50

PUFFED PORK CRACKERS

Homemade puffed pork crackers, with roasted red pepper sauce. 3.90

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

TRIO OF CURED CHORIZO

Trio of cured chorizos; chorizo Ibérico, smoked chorizo from León and chorizo 'bullets'. 9.75

ARTISAN CHEESE SELECTION

Selection of 3 artisan cheeses with quince jelly, chilli jam, fig and almond cake, walnuts and Seville rosemary torta de aceite. 17.50

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
Mollete de Antequera toast.

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. 8.75

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

CHARCOAL GRILL

SPANISH WAGYU RUMP STEAK (125g)

Raised in Burgos, their specialised diet of grass, cereal flakes and organic wine produces a very tender and well marbled meat packed with flavour. Roasted cherry tomato and rocket. 22.50

Larger steaks available per 100g 15.50

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 ON THE BONE (1kg)

A 1 kilo sharing cut of 30 day dry-aged succulent rib-eye on the bone from 5-7 year old Galician Friesian ex-milker cattle. Ideal to share for up to four people. With watercress and confit of piquillo peppers from Navarra. 85.00

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

CHICKEN WITH MOJO

Canary Island style juicy chicken thighs served with mojo picón sauce, new potatoes, red sorrel, chervil and parsley. 12.50

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.