

CAMINO CLASSICS SET MENU £40

TAPAS TO SHARE

MANZANILLA OLIVES (VG)

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

ALBACORE TUNA MAYO

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

JAMÓN IBÉRICO 'Green Label'

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

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.

MAIN TO CHOOSE FROM

TORTILLA DE PATATAS (V)

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

PAN-ROASTED SEA BASS

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

CHICKEN WITH MOJO

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

MUSHROOMS & BUTTERBEANS MOJO VERDE (VG)

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

GALICIAN FILLET STEAK (150gr)

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.

Supplement £8.50

SIDES TO SHARE

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli.

PADRÓN PEPPERS (VG)

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

DESSERTS TO CHOOSE FROM

BAKED BASQUE CHEESECAKE (V)

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

MANCHEGO D.O.P. CHEESE

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

CHOCOLATE TRUFFLES (x4)

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

CAMINO

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¡VAMOS DE TAPAS!

PARTY PACKAGES

BAR PACKAGE £115 CLASSICS

MANZANILLA OLIVES (VG)

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

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.

CROQUETAS (x4)

Creamy croquetas made with Ibérico ham with salmorejo sauce.

PADRÓN PEPPERS (VG)

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

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli.

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.

JAMÓN IBÉRICO 'Green Label'

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

2 portions of each - light bites for about 6 people

BAR PACKAGE VEGGI £105

MANZANILLA OLIVES (VG)

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

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.

TORTILLA DE PATATAS (V)

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

PADRÓN PEPPERS (VG)

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

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli.

LITTLE GEM SALAD (VG)

Piquillo peppers from Navarra, baby capers, gordal olives, red onion and smoked white balsamic vinegar and Montes de Toledo D.O.P. extra virgin olive oil vinaigrette.

ROASTED CELERIAC (VG)

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

2 portions of each - light bites for about 6 people

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¡VAMOS DE TAPAS!

DRINKS PACKAGES

DRINK PACKAGE CLÁSICO £85

1 BOTTLE HOUSE RED/WHITE/ROSÉ
1 JUG OF CLASSIC SANGRÍA OR LOLA'S SPRITZ
5 BOTTLES OF MADRÍ OR DAMM LEMON

DRINK PACKAGE SUPERIOR £125

1 BOTTLE VILARNAU RESERVA CAVA
1 JUG CLASSIC SANGRÍA OR LOLA'S SPRITZ
10 BOTTLES OF MADRÍ OR DAMM LEMON

BEER BUCKETS

£80

15 Bottles of Madrí or Damm Lemon

£105

20 Bottles of Madrí or Damm Lemon

HOUSE WINE £135

5 BOTTLES
HOUSE RED, WHITE OR ROSÉ
(Centello, Montado tinto, Bobal la Chita)

PARTY WINE £150

5 BOTTLES
HOUSE RED, WHITE OR ROSÉ
(White Field Blend, Vida Essentia, Bobal la Chita)

RIOJA WINE £200

5 BOTTLES
HOUSE RED, WHITE OR ROSÉ
(Rioja Blanca Azabache, Rioja Crianza, Finca Manzanos)