

CAMINO



¡VAMOS DE TAPAS!

PRIVATE EVENTS BROCHURE

Camino Venues, Spaces, Parties and Events

At Camino, we offer stunning and versatile spaces perfect for every occasion— from private and group dining, lively bar parties, and corporate networking events to full venue hire. Our spaces provide an authentic Spanish backdrop that's also ideal for photo shoots and film productions.

Enjoy fantastic group dining menus, pinchos and aperitivos, signature tapas, and curated drinks packages. Our kitchen and bar teams are eager to create bespoke food and drink options tailored to the unique needs of your event, ensuring an unforgettable experience.

Let us know what you envision, and we'll handle the rest.

With Camino, your event is in safe hands!

www.camino.uk.com @caminolondon

FARRINGTON

89 Turnmill Street, London, EC1M 5QU

The restaurant is set in a beautifully converted building dating back to 1874. Beyond the gorgeous bar lies the stunning dining room – perfect for intimate dinners or lunch with colleagues or friends.

FULL VENUE CAPACITY: 140



RESTAURANT

Seated: 80 Standing: 100



BAR

Seated: 25 Standing: 40

KING'S CROSS

3 Varnishers Yard, Regent Quarter, London, N1 9FD

A hidden gem – our restaurant, bar and courtyard are just 2 minutes' walk from King's Cross and St. Pancras stations.

FULL VENUE CAPACITY: 725



BAR

Seated: 50 Standing: 150



RESTAURANT

Seated: 130 Standing: 250



LOUNGE

Seated: 40 Standing: 80

KING'S CROSS

3 Varnishers Yard, Regent Quarter, London, N1 9FD

A hidden gem – our restaurant, bar and courtyard are just 2 minutes' walk from King's Cross and St. Pancras stations.

FULL VENUE CAPACITY: 725



APERITIVO

Seated: 30 Standing: 65



COURTYARD

Seated: 50 Standing: 100



TERRACE

Seated: 60 Standing: 80

MONUMENT

15 Mincing Lane, London, EC3R 7BD

Just a short stroll away from Monument and Bank stations, our Monument branch has a spacious restaurant and a lively bar. It's the ideal spot for everything from business lunches and light tapas to leisurely dinners and unwinding at the bar.

FULL VENUE CAPACITY: 330



RESTAURANT

Seated: 80 Standing: 120



SALÓN DE FIESTA

Seated: 32 Standing: 60



BAR

Seated: 60 Standing: 150

SHOREDITCH

2 Curtain Road, London, EC2A 3BL

A cool and contemporary design, vibrant yet relaxed. Enjoy tapas in the bar, restaurant or al fresco on the spacious heated terrace for outdoor drinking and dining all year round.

FULL VENUE CAPACITY: 310



RESTAURANT

Seated: 80 Standing: 100



BAR

Seated: 60 Standing: 150



PERGOLA

Seated: 30 Standing: 60

VICTORIA

5-6 Zig Zag Building, 68 Victoria Street, London, SW1E 6SQ

Coming March 2025

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BAR RIOJA

3 Varnishers Yard, The Regent Quarter, London, N1 9FD

Dedicated to the best traditional and innovative wines from the Rioja region. Whether you're hosting a group event or enjoying an intimate evening, the cosy atmosphere and rustic décor provides an authentic, memorable experience for all.

FULL VENUE CAPACITY: 80



BAR



SEATING

Seated: 30 Standing: 40



COURTYARD

Seated: 20 Standing: 40

PINTXITO

Covent Garden

COMING SOON

Delicious Basque pintxos and wines in a cosy and informal setting in the heart of Covent Garden's piazza.

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OUR FOOD

Our Executive Chef, Nacho de Campo, uses top quality, seasonal ingredients to create exciting combination of fresh contemporary and traditional tapas. Our specialities also include the finest Spanish charcutería and hand carved jamón.

From canapés to full sit down meals, we cater for all occasions and dietary needs. Speak with one of our Events Team and have a tailored menu designed for your special occasion.



OUR DRINKS

We serve a superb selection of Spanish wines, sherries, cavas and beers plus a range of premium gin & tonics and cocktails using the finest Spanish spirits, liqueurs and wines.

You can also request our specialists to design a drinks list tailored to your event.



OUR PARTIES



CAMINO

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¡VAMOS DE TAPAS!

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.

GILDA

Small skewer of anchovy, spicy Piparra chilli and manzanilla olive.

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.

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

Manchega 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.

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.

PICANTÓN PICÓN

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

MUSHROOMS & BUTTERBEANS MOJO VERDE (VG)

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

RIB-EYE STEAK (200g)

Juicy and tender Frisona beef rib-eye steak aged for 21 days, aromatic fresh rosemary and crushed black pepper, rocket and roasted cherry tomatoes.

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.

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PARTY PACKAGES

BAR PACKAGE CLASSICS £115

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 VEGETARIAN £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.

ROASTED AUBERGINE (VG)

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

MUSHROOMS & BUTTERBEANS MOJO VERDE (VG)

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

2 portions of each - light bites for about 6 people



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DRINKS PACKAGES

DRINK PACKAGE CLÁSICO

£85

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

DRINK PACKAGE SUPERIOR

£125

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

BEER BUCKETS

£80

15 BOTTLES OF MADRÍ OR ESTRELLA DAMM LEMON

£105

20 BOTTLES OF MADRÍ OR ESTRELLA DAMM LEMON

HOUSE WINE £135

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

PARTY WINE £150

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

RIOJA WINE £200

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