

## 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

#### **DESSERTS TO CHOOSE FROM**

#### **BAKED BASQUE CHEESECAKE (V)**

A traditional Basque homemade cheesecake, made with golden freerange 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.



## **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



## **DRINKS PACKAGES**

## DRINK PACKAGE CLÁSSICO £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)