

# CAMINO



¡VAMOS DE TAPAS!

## BAR PACKAGE CLASSICS £120

2 portions of each - light bites recommended for about 6 people per package

### MANZANILLA OLIVES (vg)

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

### PAN CON TOMATE (vg)

Freshly 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.

### JAMÓN IBÉRICO 'Green Label'

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

### CROQUETAS (x6)

Creamy croquetas made with Ibérico ham with salmorejo sauce.

**(Add extra Manchego shavings 1.50)**

### 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.

**\* (vg) without alioli**

### MANCHEGO D.O.P. CHEESE

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

(V) Vegetarian (VG) Vegan

Scan the QR code for allergens.

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.



# CAMINO



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## BAR PACKAGE VEGETARIAN £110

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2 portions of each - light bites recommended for about 6 people per package

### **MANZANILLA OLIVES** (vg)

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

### **PAN CON TOMATE** (vg)

Freshly 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.

### **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.

**\* (vg) without alioli**

### **TORTILLA DE PATATAS** (v)

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

### **ESCALIVADA** (vg)

Chargrilled aubergine, peppers and shallots, grated tomato, crispy coca bread and Montes de Toldeo D.O.P. extra virgin olive oil.

### **CEP MUSHROOM COCA** (v)

Crispy thin puff pastry topped with cep mushrooms, creamy 3-hour sous vide cooked egg yolk and crumbled goat cheese.

**(V) Vegetarian (VG) Vegan**

**Scan the QR code for allergens.**

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VAT included.



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## DRINKS PACKAGES

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### **CLASSIC DRINKS PACKAGE 85.00**

1 Bottle House Red/White/Rosé Wine  
1 Jug of Classic Sangría **OR** Lola's Spritz  
5 Bottles of Madrí **OR** Estrella Damm Lemon

### **SUPERIOR DRINKS PACKAGE 125.00**

1 Bottle Vilarnau Reserva Cava  
1 Jug of Classic Sangría **OR** Lola's Spritz  
10 Bottles of Madrí **OR** Estrella Damm Lemon

### **HOUSE WINE PACKAGE PACKAGE 135.00**

5 Bottle House Red/White/Rosé Wine  
(*Centello, Montado tinto, Bobal la Chita*)

### **PARTY WINE PACKAGE PACKAGE 150.00**

5 Bottle House Red/White/Rosé Wine  
(*White Field Blend, Vida Essentia, Bobal la Chita*)

### **RIOJA WINE PACKAGE PACKAGE 200.00**

5 Bottle House Red/White/Rosé Wine  
(*Rioja Blanco, Rioja Crianza, Finca Manzanos*)

### **BEER BUCKET 80.00**

15 Bottles of Madrí **OR** Estrella Damm Lemon

### **BEER BUCKET 105.00**

20 Bottles of Madrí **OR** Estrella Damm Lemon

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## PINTXOS

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Pintxos are delicious small bites, priced individually and we recommend 5-6 per person

### **CROQUETA**

Creamy croqueta made with Ibérico ham. 1.75

### **ESCALIVADA (vg)**

Crispy Catalan bread with chargrilled aubergine, pepper and shallot. 2.00

### **CHORIZO SKEWER**

Roasted chorizo padrón pepper skewer. 2.00

### **CRAB TARTAleta**

Tartlet of Basque style baked crab. 2.75

### **GILDA**

Small skewer of anchovy, spicy Piparra chilli and manzanilla olive. 2.75

### **SANTOÑA ANCHOA GRAN RESERVA**

Cured for 2 years, awarded 3 gold stars as best anchovies, served on a crispy coca bread extra virgin olive oil. 3.75

### **BLACK RICE**

Mini signature creamy black rice, squid ink, cuttlefish and alioli. 2.75

### **MUSHROOM HOJALDRITO (v)**

Cep mushroom vol-au-vent with goat cheese. 2.75

### **OCTOPUS SKEWER**

Tender octopus and baby potato skewer with ajada sauce. 3.75

### **TORTILLA (v)**

Mini tortilla made with golden free-range eggs, onion confit and potatoes, alioli. 2.75

### **PATATAS BRAVAS (v)**

Crispy potatoes with spicy tomato sauce and alioli. 2.75 \* **(vg) without alioli**

### **GAMBAS**

Crispy Catalan bread with mojo rojo, confit wild Atlantic prawn and crispy garlic. 2.75

### **SUCKLING PIG**

Crispy Catalan bread, chickpea purée and pressed suckling pig from Segobia, amontillado sherry jus. 3.75

### **NATA CHEESE FRITTER**

Nata de Cantabria D.O.P. cheese fritter, chilli hot honey sauce. 3.75

### **LAMB SKEWER**

Marinated lamb skewer with chimichurri sauce. 4.50

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## PAELLA

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Large paellas, perfect for events. Priced per person and subject to a minimum order of 45 portions

### CHICKEN GREEN BEANS AND ARTICHOKE

10.00

### CUTTLEFISH, WILD ATLANTIC PRAWNS

10.00

### CHICKEN, WILD ATLANTIC PRAWNS AND GREEN BEANS

10.00

### AUBERGINE, ARTICHOKE, PEPPERS AND GREEN BEANS (vg)

10.00

### BLACK RICE

10.00

### CUTTLEFISH AND WILD ATLANTIC PRAWN FIDEUÀ (NOODLE STYLE PAELLA)

10.00

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## HAND-CARVED JAMÓN

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Priced per leg and includes an Expert Cortador De Jamón (Spanish Ham Carver)

### JAMÓN IBÉRICO JUAN PEDRO DOMEcq

100% pure-bred Ibérico pigs, raised on a diet of acorns in the lush pastures of the Spanish dehesa in Jabugo (Huelva). Air cured for 48 months. Unparalleled depth of flavour and exquisite texture. Six times awarded 3 gold stars as the best Ibérico ham. 900.00

### JAMÓN IBÉRICO 'Green Label'

Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres. 500.00

## MAKE AN ENQUIRY

**Planning your next event?** Get in touch with us at  
**events@camino.co.uk** - Our team will be happy to help you  
explore all the options and put together the perfect event.