



CAMINO

— ❄ —
¡VAMOS DE TAPAS!

MENU DE FIESTA 40.00

TAPAS TO SHARE

MANZANILLA OLIVES (vg)

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

CROQUETAS (x2)

Creamy croquetas made with Ibérico ham with salmorejo sauce

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)

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

MAINS (Choose one per person)

MULLED WINE SUKALKI

Basque beef stew, braised for six hours in mulled wine with golden raisins, served with a parsnip purée

RIB-EYE STEAK (200g)

Juicy and tender 'Frisona' rib-eye steak dry-aged for 21 days, fresh rosemary and crushed black pepper, confit piquillo peppers from Navarra and mixed leaf salad **9.50 supplement**

PAN ROASTED TROUT

Pan-roasted trout served with almond ajo blanco sauce and roasted beetroot, grapes and a fragrant dill oil

ROASTED AUBERGINE (v)

Roasted aubergine with vegetarian sobrasada – a rich, blend of peppers and spices finished with roasted nuts and creamy sheep's milk labneh

SIDES TO SHARE

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

DESSERT (Choose one per person)

BAKED BASQUE CHEESECAKE

Home made with golden free-range eggs, creamy Torta Pasiega cheese, home made blueberry jam

CHOCOLATE TRUFFLES (x4)

Salted caramel dark chocolate truffles

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.



MENU

GASTRONOMÍA 70.00

PARA PICAR

SANTOÑA ANCHOA GRAN RESERVA

Gold star awarded Cantabrian anchovies, cured for 2 years, regarded as the ultimate. Served on a crispy coca bread with grated tomatoes and Montes de Toledo D.O.P. extra virgin olive oil

JAMÓN IBÉRICO JUAN PEDRO DOMEQ

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

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

TAPAS TO SHARE

BAKED SCALLOPS

Oven-baked scallops with Ibérico guanciale (pork cheek), finished with a Tío Pepe sherry and Manchego cream

CEP MUSHROOM COCA (v)

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

CROQUETAS (x2)

Creamy croquetas made with Ibérico ham with salmorejo sauce

MAINS AND SIDES TO SHARE

LAMB

Four hour slow-roasted leg of Castellana lamb, served with roasted artichokes, whipped sheep's labneh and a rich lamb jus

SPICED PUMPKIN SALAD

Winter leaves, toasted walnuts, ripe pear, Picos Blue cheese, and a mustard and orange blossom honey dressing

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

DESSERT (Choose one per person)

BAKED BASQUE CHEESECAKE

Home made with golden free-range eggs, creamy Torta Pasiega cheese, home made blueberry jam

MANCHEGO D.O.P. CHEESE

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

DARK CHOCOLATE CIGAR

A decadent end to your Camino – dark chocolate cigar with almond crumble and Oloroso dulce de leche cream sauce

Vamos de FIESTA

Whether you're planning a seasonal celebration with friends, or colleagues from the office, we've got your Christmas party covered.

Celebrate at Camino this year and we'll make sure your festive party is a cracker!

FOR MORE INFORMATION OR TO BOOK YOUR PARTY SCAN THE QR CODE BELOW



EXPERIENCES & PRIVATE EVENTS

We've got lots of beautiful, flexible spaces that can be customised to match your needs this festive period. To find out more, contact events@camino.uk.com



CAMINO.UK.COM
@CAMINOLONDON

FARRINGDON · KING'S CROSS · MONUMENT · SHOREDITCH · VICTORIA