

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

Located in the Zig Zag Building on Victoria Street, just two minutes from Victoria Station's Cardinal Place exit. Enjoy drinks in the spacious ground-floor bar with a parasol-covered terrace or dine upstairs in a bright, colourful space with industrial touches and vintage Spanish décor.



RESTAURANT

Seated: 90



BAR

Seated: 32 Standing: 60



PRIVATE DINING ROOM

Seated: 6

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



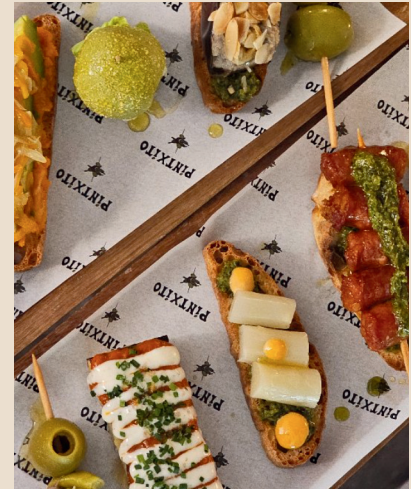
COURTYARD

Seated: 20 Standing: 40

PINTXITO

Unit 34 The Market, Covent Garden, London WC2E 8RE

At Pintxito, we bring the vibrant Basque flavours to London, Covent Garden. Inspired by the lively pintxo bars of Bilbao, San Sebastián and other towns in the region, we serve a carefully curated selection of Basque wines including a range of Txakolis (sparkling, white, rosé and even a red), cider and Patxaran, paired with traditional and modern pintxos.



www.pintxitolondon.com @pintxitolondon

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



¡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



¡VAMOS DE TAPAS!

BAR PACKAGE VEGETARIAN £110

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.

NATA CHEESE FRITTERS

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

(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



¡VAMOS DE TAPAS!

DRINKS PACKAGES

CLASSIC DRINKS PACKAGE 85.00

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

HOUSE WINE PACKAGE PACKAGE 135.00

- 5 Bottle House Red/White/Rosé Wine

PARTY WINE PACKAGE PACKAGE 150.00

- 5 Bottle House Red/White/Rosé Wine

RIOJA WINE PACKAGE PACKAGE 200.00

- 5 Bottle House Red/White/Rosé Wine

BEER BUCKET 80.00

- 15 Bottles of Victoria Málaga **OR** Estrella Damm Lemon

BEER BUCKET 105.00

- 20 Bottles of Victoria Málaga **OR** Estrella Damm Lemon

CAMINO



¡VAMOS DE TAPAS!

PINTXOS

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 Segovia, 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

CAMINO



¡VAMOS DE TAPAS!

PAELLA

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

HAND-CARVED JAMÓN

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.