

PARA PICAR

ANCHOA GRAN RESERVA

Award-winning Santoña anchovy, smoked popcorn purée and crispy Catalan coca bread. 4.5 *(each)*

GILDA

Small skewer of anchovy, spicy Piparra chilli and manzanilla olives. 3.25 *(each)*

MANZANILLA OLIVES *(vg)*

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar. 4.75

SOURDOUGH BREAD *(vg)*

Rustic sourdough bread served with Montes de Toledo D.O.P. cold pressed extra virgin olive oil. 5.0

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, with crispy Catalan coca bread. 7.0

NATA CHEESE FRITTERS *(x4)*

Nata de Cantabria D.O.P. cheese fritters, served with homemade, spicy tomato jam. 8.0

PADRÓN PEPPERS *(vg)*

Bite-sized green peppers, some hot, some not, with Mallorcan 'Flor de Sal' sea salt flakes. 8.75

CHARCUTERIE & CHEESE

All served with rosemary and olive oil regañá crispy bread.

CHARCUTERIE SELECTION

A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico and Ibérico loin. 19.5

JAMÓN IBÉRICO 'Green Label' *(60g approx)*

Free-range ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres. 15.75

Half portion available for 8.0

JAMÓN IBÉRICO Juan Pedro Domecq *(60g approx)*

Multi award-winning acorn-fed Ibérico ham, from the lush pastures of the Spanish dehesa, air-cured for 48 months. Unparalleled depth of flavour and exquisite texture. 24.5

Half portion available for 12.5.

ARTISAN CHEESE SELECTION

Selection of 3 artisan cheeses served with quince jelly, fig and almond cake, walnuts and grapes. 19.5

IDIAZABAL CHEESE

Basque smoked Lacha sheep cheese, cured for 5 months, with walnuts. 7.5

MANCHEGO D.O.P. CHEESE

Manchega sheep cheese from Castilla - La Mancha, cured for 6 months, with quince jelly. 7.5

CAMERANO CHEESE

La Rioja hand crafted Cameros goat cheese, cured for 45 days with fig and almond cake 'pan de higo'. 7.5

Add any half portion of our cheeses to your jamón selection for 3.75

VILARNAU CAVA BRUT *125ml 8.9*

MANZANILLA SHERRY *100ml 7.5*

GIN MARE & FEVER-TREE TONIC *13.75*

TAPAS

Small dishes from Spain, made for sharing.

Our food is all cooked to order and leaves the kitchen as soon as it's ready.

We recommend ordering about 2 or 3 tapas each to begin with.

You can always order more!

CAMINO CLASSIC TAPAS & PLATES

TOMATE ROSA *(vg)*

Large meaty tomatoes from Barbastro, Aragon, served with shallots, smoked Piparra pepper and smoked basil dressing. 9.5

ARTICHOKE FLOWER *(vg)*

Roasted artichoke flower, Basque pickle salsa and salsa verde. 8.75

PATATAS BRAVAS *(v)*

Homemade twice cooked potatoes with spicy tomato sauce and alioli. 8.75 *(vg) without alioli*

TORTILLA DE PATATAS *(v)*

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre. 11.75

CALAMARES

Crispy squid with alioli and fresh lemon. 12.75

PAN-FRIED SEA BASS

Basque saffron pilpil sauce, roasted tenderstem broccoli, crispy garlic and ajada oil. 15.75

ARROZ NEGRO

Our signature creamy black rice, squid ink, cuttlefish and alioli. 14.75

GAMBAS AL AJILLO

Succulent wild Atlantic prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine. 15.5

Add 2 slices of rustic sourdough bread. 2.5

MORCILLA DE BURGOS

Pan-roasted morcilla de Burgos rice black pudding, feisty Alegría Riojana peppers. 8.5

CROQUETAS *(x6)*

Creamy croquetas made with Ibérico ham with salmorejo sauce. 11.75

Add Manchego shavings for 1.5

CHORIZO ROLL

Charcoal-grilled chorizo in a brioche roll, beetroot and piquillo pepper confit salsa with horseradish cream. 5.75

PRESSED SUCKLING PIG

Slow-braised, pressed and pan-roasted, with chickpea purée, pork crackers, Amontillado sherry jus. 14.75

BEEF CHEEK BIKINI

Toasted truffled brioche filled with 8-hour braised beef cheek, Oloroso sherry and melted Nata de Cantabria D.O.P. cheese. 16.5

FROM THE GRILL

GRILLED OCTOPUS

Tender octopus tentacle, potato cream purée, crispy prawn cracker, smoked Pimentón de la Vera and Montes de Toledo D.O.P. cold pressed extra virgin olive oil. 21.0

RIB-EYE STEAK *(250g approx)*

Multi award-winning native León beef, dry-aged for 35 days, served with confit piquillo peppers from Navarra. 37.5

Larger cuts available per 100g 15.0 One kilo rib-eye on the bone 110

PRESA IBÉRICA *(125g approx)*

Highly prized cut of acorn-fed Ibérico pork, regarded as the Wagyu of pork. Served with glazed mushrooms and Amontillado sherry wine sauce. (Ibérico pigs are descendants of wild boar and have red meat). 21.0

Larger cuts available per 100g 16.75

LAMB FILLET *(120g approx)*

Castillian lamb fillet with corn and smoked Idiazabal cheese poleá, Oloroso sherry sauce. 19.75

GRILLED AUBERGINE *(vg)*

Ajo blanco almond sauce, roasted sesame, chilli, mandarin zest, sugar cane molasses, crushed pistachios and toasted sunflower seeds. 12.75

PECHUGA DE POLLO

Canary Island style twice cooked tender corn-fed chicken breast, papas arrugás, 3 mojos. 15.75

◀ **ADD EXTRA** ▶

SHERRY AND PEPPER SAUCE

Amontillado sherry and pepper sauce. 3.25

CHIMICHURRI SAUCE

Chopped parsley, coriander, oregano, chilli, sherry vinegar, extra virgin olive oil. 3.25

(v) Vegetarian *(vg)* Vegan

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 and is split between our in-house team. VAT included.



Scan to see allergen information

MENU DE LA CASA - 40PP

PLEASE NOTE: Each menu is minimum 2 people, and all diners must choose from the same menu. Includes sourdough bread.

MANZANILLA OLIVES *(vg)*

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

TOMATO ROSA *(vg)*

Large meaty tomatoes from Barbastro, Aragon, served with shallots, smoked Piparra pepper and smoked basil dressing.

PATATAS BRAVAS *(v)*

Homemade twice cooked potatoes with spicy tomato sauce and alioli. *(vg) without alioli*

PADRÓN PEPPERS *(vg)*

Bite-sized green peppers, some hot, some not, with Mallorcan 'Flor de Sal' sea salt flakes.

CHORIZO ROLL

Charcoal-grilled chorizo in a brioche roll, beetroot and piquillo pepper confit salsa with horseradish cream.

PECHUGA DE POLLO

Canary Island style twice cooked tender corn-fed chicken breast, papas arrugás, 3 mojos.

ADD A PORTION OF JAMÓN FOR + 4.25pp

VEGAN ALTERNATIVES AVAILABLE

GRILLED AUBERGINE *(vg)*

ARTICHOKE FLOWER *(vg)*

BANQUETE CLÁSICO - 52PP

MANZANILLA OLIVES *(vg)*

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

GAMBAS AL AJILLO

Succulent wild Atlantic prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine.

JAMÓN IBÉRICO Juan Pedro Domecq

Multi award-winning acorn-fed Ibérico ham, from the lush pastures of the Spanish dehesa, air-cured for 48 months. Unparalleled depth of flavour and exquisite texture.

NATA CHEESE FRITTERS

Nata de Cantabria D.O.P. cheese fritters, served with homemade, spicy tomato jam.

PATATAS BRAVAS *(v)*

Homemade twice cooked potatoes with spicy tomato sauce and alioli. *(vg) without alioli*

PADRÓN PEPPERS *(vg)*

Bite-sized green peppers, some hot, some not, with Mallorcan 'Flor de Sal' sea salt flakes.

CHOOSE ONE

PRESA IBÉRICA *(125g approx)*

Highly prized cut of acorn-fed Ibérico pork, regarded as the Wagyu of pork. Served with glazed mushrooms, Amontillado sherry wine sauce. (Ibérico pigs are descendants of wild boar and have red meat).

RIB-EYE *(250g approx)* - SUPPLEMENT CHARGE +11PP

Award-winning native León beef, expertly dry-aged for 35 days, served with confit piquillo peppers from Navarra.

GRILLED OCTOPUS

Tender octopus tentacle, potato cream purée, crispy prawn cracker, smoked pimentón and Montes de Toledo D.O.P cold pressed extra virgin olive oil.