



# CAMINO



¡VAMOS DE TAPAS!



## CATERING BROCHURE

[www.camino.uk.com](http://www.camino.uk.com) | [events@camino.uk.com](mailto:events@camino.uk.com) | [@caminolondon](https://www.instagram.com/caminolondon)

FARRINGDON • KINGS CROSS • MONUMENT • SHOREDITCH



# PINTXOS

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

## SAMPLE MENU

### **CROQUETA**

Creamy croqueta made with Ibérico ham, salmorejo sauce. 1.95

### **GILDA**

Small skewer of anchovy, spicy Piparra chilli and manzanilla olive. 3.25

### **ANCHOA GRAN RESERVA**

Award-winning Santoña anchovy, smoked popcorn purée served with crispy Catalan coca bread. 4.5

### **GLAZED AUBERGINE** (vg)

Charcoal grilled aubergine glazed with sugar cane molasses and ajo blanco almond sauce. 3.25

### **LAMB FILLET**

Castillian lamb fillet with corn and smoked Idiazabal cheese poleá, Oloroso sherry sauce. 3.75

### **ARTICHOKE FLOWER** (vg)

Roasted artichoke flower, Basque pickles salsa and salsa verde, on crispy Catalan coca bread. 2.75

### **ANDALUSIAN CHICKEN**

Charcoal grilled Andalusian style chicken skewer with mojo picón sauce. 4.75

### **MUSHROOM SKEWER** (vg)

Roasted mushrooms marinated in Amontillado sherry, served on a skewer. 2.75

### **TARALETA OCTOPUS**

Tartlet of Tender octopus, potato cream purée, crispy prawn cracker, smoked pimentón and Montes de Toledo D.O.P. cold pressed extra virgin olive oil.. 3.75

### **TORTILLA** (v)

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

### **GAMBA & MOJO**

Succulent wild Atlantic garlic prawn with mojo picón sauce on crispy Catalan coca bread 3.25

### **TARTA DE REMOLACHA** (vg)

Beetroot tartlet with piquillo confit and almond ajo blanco and grapes. 2.0

### **CHARCOAL BROCCOLI** (vg)

Charcoal grilled broccolli, with crispy coca bread, popcorn cream and smoked oil. 2.75

### **NATA CHEESE FRITTER**

Nata de Cantabria D.O.P. cheese fritter, served with homemade, spicy tomato jam. 2.0

### **CHORIZO ROLL**

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

### **BIKINI**

Toasted truffled brioche filled with 8-hour braised beef cheese and melted Nata de Cantabria D.O.P. cheese 4.25





Arroz Bomba  
Carnita  
Seres

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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

## PAELLA MIXTA

A classic combination of tender chicken and prawns, cooked in rich seafood stock with premium Dinamita Molino Roca rice.

10.00

## PAELLA DE VERDURAS (vg)

A vibrant medley of mushroom, aubergine, peppers and artichoke, gently simmered with premium Dinamita Molino Roca rice.

10.00

## BLACK RICE

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

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 DOMEQ

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. 900

## 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



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# SAMPLE CATERING COSTS

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Upon booking, where any cooking or prep is to be done on-site, please advise of available kitchen equipment so our team can do an appliance checklist.  
Sample costing - quoted for specific request.

## **DELIVERY (DIRECT COURIER) 80.00**

Arrival time within 20 minutes of confirmed time subject to traffic.

**Price quoted per request, based on requirements.**

## **PICK-UP OR OWN TRANSPORT**

The pre-order can be collected free of charge from the chosen restaurant or collection and delivery arranged independently.

## **STAFFING**

Subject to availability with 10 days' notice given of applicable staffing requirements.  
Staff rates include VAT. These rates should be used as guidance, please ask your event manager for accurate costs upon enquiry.

### **Waiting staff**

18.50 per hour

### **Chef (only available when adequate kitchen facilities have been audited)**

25.00 per hour

### **Bartender**

25.00 per hour

### **Supervisor**

28.00 per hour

### **Management**

30.00 per hour

## **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.

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# LOCATIONS

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## **Farringdon**

89 Turnmill Street, London EC1M 5QU  
farringdon@camino.uk .com  
020 7148 1285

## **King's Cross**

3 Varnishers Yard, The Regent Quarter, London N1 9FD  
kingscross@camino.uk .com  
020 7841 7330

## **Monument**

15 Mincing Lane, London EC3R 7BD  
monument@camino.uk.com  
020 7841 7335

## **Shoreditch**

2 Curtain Road, London EC2A 3BL  
shoreditch@camino.uk.com  
020 3948 5003

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**bar**  
**Rioja**

3 Varnishers Yard, The Regent Quarter,  
London N1 9FD  
info@barrioja.co.uk  
020 7841 7331

**PINTXITO**



34 The Market, Covent Garden,  
London WC2E 8RF  
bar@pintxitolondon.com  
020 4580 1457

## **EXPERIENCES & PRIVATE EVENTS**

Our Camino restaurants offer exceptional spaces for special occasions.

From private dining and standing receptions to bespoke Spanish feasts, we can host unforgettable gatherings across our locations.

To plan your event or discover more, visit [camino.uk.com](http://camino.uk.com).



## JOIN CLUB CAMINO

Unlock exclusive offers, rewards and surprises throughout the year - just for being part of the club.