



CAMINO



¡VAMOS DE TAPAS!



CATERING BROCHURE

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

FARRINGDON • KINGS CROSS • MONUMENT • SHOREDITCH



PINTXOS SAMPLE MENU

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

GILDA

Skewer of Cantabrian anchovy, Basque piparra chilli and manzanilla olive. 3.75

ANCHOA GRAN RESERVA

Award-winning Santoña anchovy, with crispy bread and truffled goat's curd cream. 4.75

PAN CON TOMATE

Grated tomatoes with EVOO*, garlic and smoked Pimentón de la Vera on crispy bread. 1.75

SALCHICHON TARTAR

Tartlet of Salchichón Ibérico and avocado cream. 1.75

SEARED TUNA

Crispy pastry base, Periñaca Gaditana and carrot escabeche. 3.75

GAMBA

Skewer of confited Atlantic prawns, picked smoked piparra pepper, sundried tomato & olive 3.75

TXIGORKI

Sun-dried tomato, piquillo pepper, fresh tomato and goat cheese on crispy bread. 2.0

TORTILLA (v)

Mini tortilla made with golden free-range eggs, onion confit and potatoes. 2.0

GLAZED AUBERGINE (vg)

with hazelnut and almond romesco sauce, and EVOO* 3.0

BEEF BIKINI

Truffled brioche filled with beef cheek, Oloroso sherry and melted Nata de Cantabria D.O.P. 4.5

CHORIZO SIDRA

from La Rioja with apple cider, creamy potato purée and migas. 2.5

OCTOPUS

with corn & smoked Idiazabal cheese 'polea', piperrada, parsley and lemon picada. 4.25

OYSTER MUSHROOM SKEWER (vg)

Marinated Andalusian-style, green cashew-nut ajo verde sauce, pomegranate & pistachio. 3.25

POLLO MINI SKEWER

Canary Island-style free range chicken thigh skewer with mojo picón. 3.5

MINI BASQUE CHEESECAKE

Basque homemade cheesecake, made with free-range eggs and creamy soft cheese. 2.5

MINI ORANGE AND ALMOND TART

Homemade orange and almond cake. 1.75

*EVOO - Montes de Toledo D.O.P. extra virgin olive oil



PAELLA

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

HAND-CARVED JAMÓN

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

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. 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



SAMPLE CATERING COSTS

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.

LOCATIONS

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

**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.



JOIN CLUB CAMINO

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