

TAPAS DULCES

CHURROS with artisan hot chocolate sauce. <i>Best with Nectar Pedro Ximénez</i>	5.75	QUESADA Cantabrian cheesecake with Moscatel poached pear. <i>Best with Moscatel 'Emilín'</i>	5.75
TORRIJA Egg-fried brioche, served warm with vanilla ice-cream. <i>Best with Txacolí Uretzi</i>	5.75	SORBET Gin & tonic. <i>Best with a G&T</i>	2.00 <i>per scoop</i>
GALICIAN TART Traditional almond tart with salted caramel ice-cream. <i>Best with Oloroso Dulce Solera 1847</i>	5.75	ICE CREAM Vanilla or salted caramel. <i>Add shot of Pedro Ximénez to the vanilla for £2.00</i>	2.00 <i>per scoop</i>

VINOS DULCES

TXACOLÍ URETZI, BODEGAS ITSASMENDI Basque Country Hondarrabi Zuri Bursting with orange peel, pear, honey and spice, incredible balance. <i>Gold - Decanter</i>	<i>75ml</i> 6.50 <i>375ml</i> 29.00	NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS Jerez Pedro Ximénez Luscious concentrated raisins, dates and figs. <i>Silver - Decanter</i>	<i>75ml</i> 4.50
EMILÍN, LUSTAU Alicante Moscatel The third sherry grape variety; lustrous, aromatic and distinctive, terrific balance. <i>Robert Parker 96/100</i>	<i>75ml</i> 6.00	NOVAL BLACK PORT Douro, Portugal Touriga Franca, Touriga Nacional, Tinto Roriz Impressively rich, vibrant port with concentrated dark fruit.	<i>75ml</i> 4.00
OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS Jerez Palomino, Pedro Ximénez Treacle, black fruits and raisins yet fresh and balanced.	<i>75ml</i> 4.00		

LICORES

PATXARAN, LICORES EL CASTILLO A rich liquor with aromas of aniseed, coffee, fruit and liquorice on the finish.	<i>50ml</i> 6.00
LICOR 43 Vanilla, citrus, aromatic herbs and sweet spices. <i>Gold - San Francisco World Spirit Awards</i>	<i>50ml</i> 6.00

BRANDIES

LEPANTO SOLERA GRAN RESERVA The classic 'Gran Reserva' Spanish brandy. Dry, hearty and complex.	<i>50ml</i> 7.90
LUSTAU BRANDY Luscious date and fig aromas, voluptuous palate. Candied orange peel, spice and espresso finish.	<i>50ml</i> 11.50

HOT DRINKS

CAFÉ SOLO Espresso.	2.50	CARAJILLO Espresso, with a choice of brandy, whisky, rum or patxaran on the side.	5.50
CORTADO / CON LECHE / CAPUCHINO Espresso with a dash of hot milk.	2.60	NOVUS TEA Wide selection available.	2.80
CAFÉ BOMBÓN Espresso with condensed milk.	2.80		



Camino was inspired by a life-changing road trip in the summer of 1984, driving across Spain from north to south and back in blazing heat in a tiny old black Mini. The landscape, the people and the lifestyle made a deep and everlasting impression, and left a burning need to recreate a piece of España back home in London.

APERITIVOS

Enjoy a tittle while you choose.

CAVA	125ml	
Vilarnau Brut Reserva		6.50
Vilarnau Rosado Reserva		6.50
Raventós I Blanc Reserva 'Blanc De Blancs'		7.50
SHERRY	100ml	
Manzanilla Pasada En Rama 'Xixarito'		6.00
Fino Tío Pepe		5.00
Amontillado Viña AB		6.00
VERMOUTH	50ml	
Golfo Vermut		5.00
SPANISH SERVE G&T		
Choose from our super-premium G&Ts		11.00

PARA PICAR

MANZANILLA OLIVES (v)	3.25
marinated in lemon and rosemary.	
BREAD SELECTION (v)	3.50
with extra virgin olive oil and balsamic vinegar.	
TOMATO BREAD (v)	3.50
with garlic, extra virgin olive oil and Maldon sea salt.	
TORTILLA DE PATATAS (v)	4.50
Clarence Court Old Cotswold Legbar eggs with potatoes, served slightly runny at room temperature.	
PADRÓN PEPPERS (v)	5.50
Little green peppers, some hot, some not, with Maldon sea salt.	
CROQUETAS DE JAMÓN	5.50
Serrano ham croquettes. <i>We donate 50p to Action Against Hunger</i>	
CHORIZO RIOJANO	6.00
with red onion, green peppers and fresh oregano.	

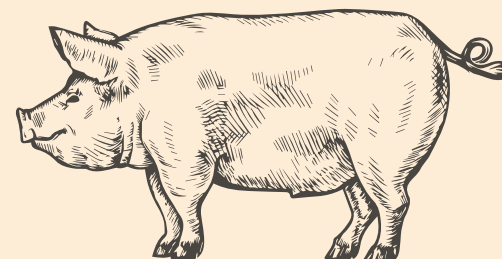
ASK FOR TODAY'S SPECIAL

CHARCUTERÍA

EMBUTIDOS	6.50
Selection of Spain's best sliced cured sausages.	
JAMÓN SERRANO	6.75
Duroc ham, air cured for 22 months.	
JAMÓN IBÉRICO CEBO	9.75
Free-range, grain fed and air cured for 32 months.	
PALETA IBÉRICA 5 JOTAS BLACK LABEL	14.75
Legendary 100% Ibérico pure breed, free-range, acorn fed and air cured for 36 months.	
CHARCUTERÍA BOARD	16.75
Jamón serrano, jamón cebo and embutidos.	

100% IBÉRICO

The black Iberian pig roams freely for up to 14km per day, foraging for acorns that fall from densely populated holm oak trees scattered across acres of lush woodland. The sweet acorn gives the meat a rich and flavoursome taste, which experts regard as the finest ham on earth.



MEAT

VACA DE ASTURIAS

We source our steaks from Asturias, in the green highlands of northern Spain. The cows are ex-milkers that are at least five years of age. We take this sensational meat and cook it on our traditional charcoal grill.



MORCILLA DE BURGOS	5.50
Black pudding with feisty alegría peppers.	
IBÉRICO MEATBALLS	6.50
cooked in rich tomato and red pepper sauce.	
CHICKEN SKEWER	6.75
roasted with lemon, paprika and coriander marinade, parsley salad and mojo picón.	
OX CHEEK	8.75
with Idiazábal smoked cheese and olive oil mash.	
DUCK BREAST	9.25
with Jerusalem artichoke, ratte sautéed potatoes and Oloroso sherry sauce.	
PRESA IBÉRICA	9.75
Our signature shoulder of Ibérico pig served medium rare, with sweet potato mash.	
ASTURIAN RIB-EYE	7.50
Prime 35-day dry-age steak with Lodosa peppers and watercress. <i>Our steaks are big and generally don't come smaller than 500g.</i>	(per 100g)

FISH & SEAFOOD

All of our fish comes from British coasts and is sourced sustainably

ARROZ NEGRO	6.00	SEA TROUT	9.25
Our signature black rice with cuttlefish, squid ink and alioli.		cured with tequila, apple, grapefruit and alberquina olive oil.	
BABY CALAMARI	6.75	GAMBAS AJILLO	9.75
Crispy squid with alioli and lemon.		Prawns with garlic, chilli and white wine.	
MACKEREL ESCABECHE	8.50	OCTOPUS	9.95
with shallot, carrot, fennel, Catalunan Chardonnay vinegar and tarragon cress.		with chickpea and beetroot purée, paprika and extra virgin olive oil.	

WHOLE SUCKLING PIG

Roasted Segovian style suckling pig
A feast for at least 8 people - 48 hours' notice required

180.00

CHEESE

IDIAZÁBAL	5.00
Smoked ewes' cheese with walnuts. <i>Basque Country</i>	
MANCHEGO	5.00
Cured ewes' cheese with quince jelly. <i>La Mancha</i>	
PENAPELADA	5.00
Semi-cured cows' cheese with chilli jam. <i>Cantabria</i>	
LA ROZAY	5.00
Cured goats' cheese with fig and almond slice. <i>Extramadura</i>	
PICOS BLUE	5.00
Blue cows' cheese, with Medjool dates. <i>Castilla y León</i>	
CHEESE PLATTER	12.50
Selection of 5 artisan cheeses, fig & almond slice, quince jelly, chilli jam and walnuts.	

VEGETARIAN

PATATAS BRAVAS (v)	4.50
Crispy potatoes with brava sauce and alioli.	
ENDIVE SALAD (v)	4.75
with walnuts, clementine, orange blossom honey and Moscatel vinegar dressing.	
ARZÚA ULLOA (v)	5.00
Cheese fritters with sticky tomato jam.	
HUEVOS ROTOS (v)	5.75
A Camino classic. Potatoes with Clarence Court Old Cotswold Legbar egg and smoked paprika. <i>Add chorizo, jamón serrano, manchego for £2.00 each.</i>	
PEARL BARLEY (v)	6.25
Creamy pearl barley, Lodosa pepper, spring onion, saffron and torta de la Serena.	
WILD MUSHROOM (v)	6.75
sautéed with butter beans, poached Clarence Court Old Costwold Legbar egg and olive oil crumb.	

(v) Vegetarian | 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.

Our dishes are all cooked to order and leave the kitchen as soon as they are ready. If you'd like them staggered, please let us know.

A discretionary service charge of 12.5% is added to all bills. All service charges are split between our in-house team.