

TAPAS DULCES			
<b>CHURROS</b> with artisan hot chocolate sauce. <i>Best with Nectar Pedro Ximénez</i>	<b>5.75</b>	<b>MOLTEN CHOCOLATE PUDDING</b> served with vanilla ice-cream. <i>Best with Nectar Pedro Ximénez</i>	<b>5.75</b>
<b>TORRIJA</b> Egg-fried brioche, served warm with salted caramel ice-cream. <i>Best with Txacolí Uretzi</i>	<b>5.75</b>	<b>HELADO CON PEDRO XIMÉNEZ</b> Two scoops of vanilla ice-cream with a shot of Pedro Ximenez sherry.	<b>5.75</b>
<b>GALICIAN TART</b> Traditional almond tart with PX dulce de leche sauce. <i>Best with Oloroso Dulce Solera 1847</i>	<b>5.75</b>	<b>SORBET</b> Gin & tonic. <i>Best with a G&amp;T</i>	<b>2.00</b> <i>per scoop</i>

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

LICORES		BRANDIES	
<b>PATXARAN, LICORES EL CASTILLO</b> A rich liquor with aromas of aniseed, coffee, fruit and liquorice on the finish.	<i>50ml</i> <b>7.50</b>	<b>LEPANTO SOLERA GRAN RESERVA</b> The classic ‘Gran Reserva’ Spanish brandy. Dry, hearty and complex.	<i>50ml</i> <b>8.50</b>
<b>LICOR 43</b> Vanilla, citrus, aromatic herbs and sweet spices. <i>Gold – San Francisco World Spirit Awards</i>	<i>50ml</i> <b>7.50</b>	<b>LUSTAU BRANDY</b> Luscious date and fig aromas, voluptuous palate. Candied orange peel, spice and espresso finish.	<i>50ml</i> <b>11.50</b>

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



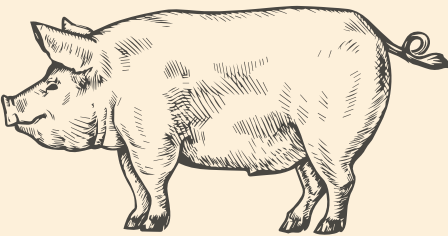
Camino was inspired by a life-changing road trip in the summer of 1984, driving across Spain from north to south and back in blazing heat in a tiny old black Mini. The landscape, the people and the lifestyle made a deep and everlasting impression, and left a burning need to recreate a piece of España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

APERITIVOS		
Enjoy a tippie while you choose.		
CAVA	125ml	
Vilarnau Brut Reserva	7.50	
Organic Vilarnau Rosado Reserva	7.50	
Raventós I Blanc Reserva ‘Blanc De Blancs’	8.50	
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	
Vermut Blanco	5.00	
SPANISH SERVE G&T		
Choose from our super-premium G&Ts	11.00	

## PARA PICAR

OLIVES <small>(v)</small>	3.25
marinated in lemon and rosemary.	
BREAD SELECTION <small>(v)</small>	3.50
with extra virgin olive oil and balsamic vinegar.	
TOMATO BREAD <small>(v)</small>	3.50
with garlic, extra virgin olive oil and Maldon sea salt.	
GAZPACHO <small>(v)</small>	3.50
Traditional Andalusian chilled tomato and pepper soup.	
TORTILLA DE PATATAS <small>(v)</small>	4.75
Clarence Court Old Cotswold Legbar eggs with potatoes, served slightly runny at room temperature.	
PADRÓN PEPPERS <small>(v)</small>	5.75
Little green peppers, some hot, some not, with Maldon sea salt.	
CROQUETAS DE JAMÓN	5.75
Serrano ham croquettes.	
We donate 50p to Action Against Hunger	
CHORIZO RIOJANO	6.00
with red onion, green peppers and fresh oregano.	

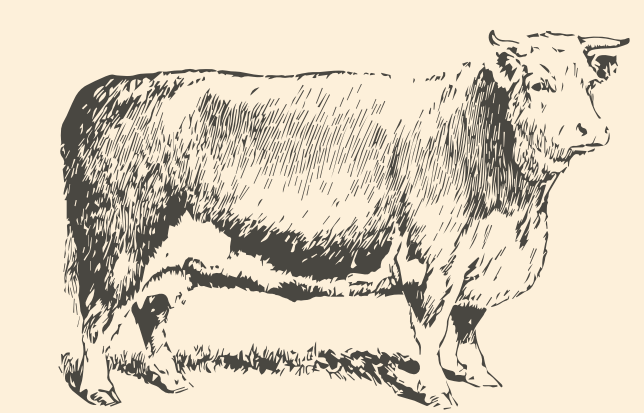
ASK FOR TODAY'S SPECIAL

CHARCUTERÍA		
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.		
		
CHARCUTERÍA PLATTER	6.75	
Selection of premium Spanish 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 30 months.		
PALETA IBÉRICA BLACK LABEL	14.75	
Legendary 100% Ibérico pure breed, free-range, acorn fed and air cured for 36 months.		

## 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.



## FISH & SEAFOOD

All our fish is sustainably sourced from British coastal waters.		
ARROZ NEGRO	6.50	
Our signature black rice with cuttlefish, squid ink and alioli.		
BABY SQUID	7.00	
Crispy squid with alioli and lemon.		
GAMBAS AJILLO	9.75	
Prawns with garlic, chilli and white wine.		
SEA BASS CEVICHE	9.25	
“Tio Pepe” leche de tigre, fennel, radish, red onion and spicy alegría pepper.		
OCTOPUS	11.75	
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.	
Basque Country	
MANCHEGO	5.00
Cured ewes’ cheese with quince jelly.	
La Mancha	
PENAPELADA	5.00
Semi-cured cows’ cheese with chilli jam.	
Cantabria	
LA ROZAY	5.00
Cured goats’ cheese with fig and almond slice.	
Extramadura	
PICOS BLUE	5.00
Blue cows’ cheese, with Medjool dates.	
Castilla y León	
CHEESE PLATTER	12.50
Selection of 5 artisan cheeses, fig & almond slice, quince jelly, chilli jam and walnuts.	
*Some of our cheeses are not pasteurised please ask a member of staff if you require any further information.	

## VEGETARIAN

PATATAS BRAVAS <small>(v)</small>	4.75
Crispy potatoes with brava sauce and alioli.	
SPINACH SALAD <small>(v)</small>	5.00
with shallots, pine nuts, raisins and orange blossom honey dressing.	
ARZÚA ULLOA <small>(v)</small>	5.50
Cheese fritters with sticky tomato jam.	
HUEVOS ROTOS <small>(v)</small>	6.50
A Camino classic. Potatoes with Clarence Court Old Cotswold Legbar egg and smoked paprika.	
Add chorizo, jamón serrano, manchego for £2.00 each.	
DUCK EGG <small>(v)</small>	7.25
Pea purée, sautéed mushrooms, piquillo and truffle butter crumb.	
Add jamón Ibérico for £2.50.	

(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.