PARA PICAR

MANZANILLA OLIVES *(vg)*
House-marinated with lemon, rosemary and smoked piparra. 4.75

GILDA
Skewer of Cantabrian anchovy, Basque piparra chilli and manzanilla olive. 3.75 *(each)*

SOURDOUGH BREAD *(vg)*
Sourdough bread with Montes de Toledo D.O.P. cold-pressed extra virgin olive oil (EVOO*). 5.0

ANCHOA GRAN RESERVA
Award-winning Santoña anchovy, with crispy bread and truffled goat's curd cream. 5.95 *(each)*

PADRÓN PEPPERS *(vg)*
Bite-sized green peppers with Mallorcan 'Flor de Sal' sea salt flakes. 9.0

NATA CHEESE FRITTERS *(x4)*
Nata de Cantabria D.O.P. cheese fritters with homemade spicy tomato jam. 8.5

PAN CON TOMATE *(vg)*
Grated tomatoes with EVOO*, garlic and smoked Pimentón de la Vera on crispy bread. 7.25

CHARCUTERIE & CHEESE

With Andalusian rosemary and olive oil regañá crackers

CHARCUTERIE SELECTION
Chorizo Ibérico, smoked León chorizo, salchichón Ibérico and Ibérico loin. 19.75

JAMÓN IBÉRICO Juan Pedro Domecq *(60g approx)*
Acorn-fed, free-range Ibérico ham from the Spanish dehesa, air-cured for 48 months. 24.5
Half portion for 12.5

JAMÓN IBÉRICO 'Green Label' *(60g approx)*
Free-range Guijuelo Ibérico ham, air-cured for 32 months. 16.5
Half portion for 8.5

ARTISAN CHEESE SELECTION
Manchego D.O.P., Idiazabal, and Camerano cheese, with quince jelly, fig and almond cake, walnuts and grapes. 19.75

IDIAZABAL D.O.P. CHEESE
Basque smoked unpasteurised Latxa sheep's cheese, cured for 3 months, with walnuts. 7.5

CAMERANO CHEESE
La Rioja pasteurised Cameros goat's cheese, cured for 45 days, with fig and almond cake 'pan de higo'. 7.5

MANCHEGO D.O.P. CHEESE
Manchega sheep's pasteurised cheese from Castilla-La Mancha, cured for 6 months, with quince jelly. 7.5

Add any half portion of cheese to your jamón for 3.75

TAPAS

Spanish small plates, made for sharing.
Cooked fresh to order, served as it's ready.

We recommend 2-3 tapas each to start -
you can always order more!

CAMINO CLASSICS

CALAMARES
with alioli and fresh lemon. 13.25

SEARED TUNA
Periñaca Gaditana, a bright tomato, gordal olive, shallot salsa dressed with EVOO*, carrot escabeche. 15.5

PAN-FRIED SEA BASS
with Basque saffron pil-pil sauce, tenderstem broccoli, crispy garlic and ajada oil. 17.0

GAMBAS AL AJILLO
Wild Atlantic prawns with EVOO*, garlic, guindilla chilli and white wine. 17.0
Add 2 slices of sourdough bread. 2.5

ARROZ NEGRO
Our signature creamy black rice with squid ink, cuttlefish and alioli. 15.5

TXIGORKI *(v)*
Sun-dried tomato, piquillo pepper, fresh tomato and goat's cheese on crispy bread. 8.5

ARTICHOKE FLOWER *(vg)*
roasted with Basque pickle salsa and salsa verde. 8.75

PATATAS BRAVAS *(v)*
Homemade 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. 13.0

BEEF CHEEK BIKINI
Toasted truffled brioche filled with 8-hour braised beef cheek, Oloroso sherry and melted Nata de Cantabria D.O.P. cheese. 16.75

CHORIZO SIDRA
from La Rioja with apple cider, creamy potato purée and migas. 9.75

PRESSED SUCKLING PIG
Pan-roasted, with chickpea purée, pork crackling, and Amontillado sherry jus. 15.5

CROQUETAS *(x6)*
Made with Ibérico ham, salmorejo sauce. 13.0
Add Manchego shavings for 1.5

FROM THE GRILL

GRILLED OCTOPUS
with corn and smoked Idiazabal cheese 'polea', piperrada, parsley and lemon picada. 22.5

OYSTER MUSHROOM *(vg)*
Marinated Andalusian-style, with green cashew-nut ajo verde sauce, pomegranate and pistachio. 9.25

GRILLED AUBERGINE *(vg)*
with hazelnut and almond romesco sauce, and EVOO*. 12.5

POLLO CANARIO
Canary Island-style, high welfare chicken breast from Galicia, with 'papas arrugadas' and a trio of traditional mojos. 20.75

PRESA IBÉRICA *(125g approx)*
Acorn-fed Ibérico pork (regarded as the Wagyu of pork), with roasted Jerusalem artichoke purée, Amontillado jus. 21.5
Larger cuts available per 100g 16.75

RIB-EYE STEAK *(250g approx)*
Award-winning native Picos de Europa beef, dry-aged for 30 days with roasted piquillo peppers from Navarra and watercress. 39.5
Larger cuts available per 100g 15.0
One kilo rib-eye on the bone 125

STEAK SAUCES

SHERRY AND PEPPER SAUCE
Amontillado sherry and pepper sauce. 3.25

CHIMICHURRI
Chopped parsley, coriander, oregano, chilli, sherry vinegar, EVOO*. 3.25

MIXED GRILL
A feast of all your favourites
250g rib-eye, 125g presa Ibérica, chicken breast, chorizo, morcilla de Burgos, patatas bravas, roasted piquillo peppers from Navarra, watercress. 120
Recommended for 2-3 people to share.

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

(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.

DESSERTS

BAKED BASQUE CHEESECAKE *(v)*
Traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, tart blueberry jam. 9.5

CHURROS *(v)*
Traditional churros with classic dark hot-chocolate dipping sauce. 8.75

ALMOND AND ORANGE CAKE *(v)*
Homemade orange and almond cake served with vanilla ice cream and a Moscatel dessert wine. 9.5

CHOCOLATE TRUFFLES *(x4) (v)*
Salted caramel dark chocolate truffles.
The perfect accompaniment to your end of the meal coffee. 6.0

ARTISAN CHEESE SELECTION
Manchego D.O.P., Idiazabal, and Camerano cheese, with quince jelly, fig and almond cake, walnuts and grapes. 19.75

DESSERT WINES

MOSCATEL, MIRA LA MAR — 75ml **5.5**
Jerez | Moscatel
Luscious and seductive, marmalade and dried fruits.

OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS — 75ml **6.5**
Jerez | Palomino, Pedro Ximénez
Black fruits, orange peel and raisins. Smooth and rich, yet a fresh finish.

NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS — 75ml **5.5**
Jerez | Pedro Ximénez
Luscious concentrated raisins, dates and figs. Christmas pudding in a glass.

NOVAL BLACK PORT — 75ml **5.5**
Douro, Portugal | Touriga Franca, Touriga Nacional, Tinto Roriz
Impressively rich, vibrant port with concentrated dark fruit.

LICOR 43 — 25ml **5.0**
Made with 43 natural ingredients including Mediterranean citrus fruits and botanicals.

NOMAD, OUTLAND WHISKY — 25ml **6.0**
Blended Scotch aged five years, in Bourbon and Dry Oloroso casks started in Scotland and finished in Jerez. Complex aromas of vanilla and spice.

LEPANTO GRAN RESERVA BRANDY — 25ml **6.0**
Rich, elegant and stylish. Aromas of apricots and golden raisins, hints of old wood and leather, indulgent and very smooth long finish.

SPANISH SPECIALITY COFFEE

CAFÉ SOLO / DOBLE
Espresso 3.25
Double espresso 3.75

CAFÉ CORTADO
Double espresso with a dash of hot milk. 3.90

CAFÉ BOMBÓN
Canary Island speciality
Double espresso with a dash of condensed milk. 3.90

CAFÉ CON LECHE
Espresso with hot milk. 3.90

CARAJILLO
Espresso with a dash of Brandy, Whisky, Rum or Licor 43. 4.75

CAFÉ TRIFÁSICO
Combination of Cortado and Carajillo from Barcelona and Valencia. 4.75

POT OF TEA
English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile. 3.90

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CAMINO

¡VAMOS DE TAPAS!

EXPERIENCES & PRIVATE EVENTS

Our Camino restaurants offer exceptional spaces for special occasions. From private dining and standing receptions to bespoke Spanish feasts and hands-on masterclasses, we can host unforgettable gatherings across our locations.

JOIN CLUB CAMINO

As a member, you'll unlock exclusive offers, rewards and surprises throughout the year, just for being part of the family
Good food, good wine, and a little something extra - that's Club Camino.