

CAMINO

¡VAMOS DE TAPAS!

PARTY PACKAGES

BAR MENU CLASSICS £100

MANZANILLA OLIVES (VG)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar.

PAN CON TOMATE (VG)

Fresh and juicy grated tomatoes with extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña.

CROQUETAS (x4)

Creamy croquetas made with Ibérico ham with roasted yellow pepper sauce.

PADRÓN PEPPERS (VG)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt and roasted beetroot hummus dipping sauce.

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli.
VG without alioli.

JAMÓN IBÉRICO 'GREEN LABEL'

Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres.

TALOS DE CHORIZO (x3)

Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, spring onion

2 portions of each - light bites for about 6 people

BAR MENU VEGGIE £100

MANZANILLA OLIVES (VG)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar.

PAN CON TOMATE (VG)

Fresh and juicy grated tomatoes with extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña.

GRILLED AUBERGINE (VG)

Aubergines served with an almond ajo blanco sauce, sugar cane molasses and coriander cress.

PADRÓN PEPPERS (VG)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt and roasted beetroot hummus dipping sauce.

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli.
VG without alioli.

TORTILLA DE PATATAS (V)

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre.

GRILLED ASPARAGUS AND GREEN BEANS (VG)

Seasonal asparagus and green beans served with an almond and hazelnut romesco sauce and extra virgin olive oil.

2 portions of each - light bites for about 6 people