

PARA PICAR

SANTOÑA ANCHOA GRAN RESERVA

3 gold star awarded Cantabrian anchovies, cured for 2 years, regarded as the ultimate. Served on crispy coca bread with grated tomatoes and Montes de Toledo D.O.P. extra virgin olive oil. 3.95 (each)

GILDA

Small skewer of anchovy, spicy piparra chilli and Gordal olive. 3.25 (each)

MANZANILLA OLIVES (vg)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar. 4.50

PAN CON TOMATE (vg)

Freshly grated tomatoes with Montes de Toledo D.O.P. extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña. 6.75

NATA CHEESE FRITTERS (x2)

Nata de Cantabria D.O.P. cheese fritters, chilli hot honey sauce. 7.75

PADRÓN PEPPERS (vg)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt. 8.75

SOURDOUGH BREAD (vg)

Rustic sourdough bread served with Montes de Toledo D.O.P. cold pressed extra virgin olive oil. 5.00

CHARCUTERIE & CHEESE

CHARCUTERIE SELECTION

A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico and Ibérico loin. 19.50

JAMÓN IBÉRICO 'Green Label'

Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres. 15.50

JAMÓN IBÉRICO JUAN PEDRO DOMEcq

100% pure-bred Ibérico pigs, raised on a diet of acorns in the lush pastures of the Spanish dehesa in Jabugo (Huelva). Air cured for 48 months. Unparalleled depth of flavour and exquisite texture. Six times awarded 3 gold stars as the best Ibérico ham. 24.50

ARTISAN CHEESE SELECTION

Selection of 4 artisan cheeses with quince jelly, Oloroso sherry-soaked prunes, fig and almond cake, walnuts and Seville rosemary torta de aceite. 19.50

CAVE-AGED CERREU CHEESE

Cow cheese matured in Treviso caves (Picos de Europa) with Oloroso sherry soaked prunes. 7.50

IDIAZABAL CHEESE

Basque smoked Lacha sheep cheese cured for 5 months, with walnuts. 7.50

MANCHEGO D.O.P. CHEESE

Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly. 7.50

CAMERANO CHEESE

La Rioja hand crafted Camera goat cheese, cured for 45 days with fig and almond cake 'pan de higo'. 7.50

All served with rosemary and olive oil regañá crispy bread.

CAMINO CLASSIC TAPAS & PLATES

CALAMARES

Crispy squid with alioli and fresh lemon. 12.50

CROQUETAS (x6)

Creamy croquetas made with Ibérico ham with salmorejo sauce. 11.50 (add extra Manchego shavings 1.50)

GAMBAS AL AJILLO

Succulent wild Atlantic prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine. 15.50

BAKED CRAB

Basque style baked crab served in the shell, with crispy olive oil bread. 9.00

TORTILLA DE PATATAS (v)

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre. 11.50

PRESSED SUCKLING PIG

Slow-braised, pressed and pan-roasted, with chickpea purée, pork crackers, Amontillado sherry jus. 14.50

MORCILLA DE BURGOS

Rice black pudding with feisty Alegría Riojana peppers. 8.50

PATATAS BRAVAS (v)

Crispy potatoes with spicy tomato sauce and alioli. 8.50 * (vg) without alioli

TALOS DE CHORIZO (x3)

Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, coriander cress, pickled red onion. 10.50 (add extra Talo 3.50)

SEA BASS

Pan-roasted with grilled tenderstem broccoli, and romesco sauce. 15.50

ARROZ NEGRO

Our signature creamy black rice, squid ink, cuttlefish and alioli. 14.50

FROM THE GRILL

GRILLED OCTOPUS

Tender octopus leg, potato al caliu, ajada sauce, smoked pimentón, Montes de Toldeo D.O.P. cold pressed extra virgin olive oil. 21.00

SOLOMILLO IBÉRICO (125g)

Rare fillet of Ibérico pork, roasted celeriac milhojas and sherry wine sauce (Ibérico pigs are descendants of wild boar and have red meat). 19.50

Larger cuts available per 100g 15.50

CHICKEN BREAST

Canary Island style twice cooked tender corn-fed chicken breast, papas arrugás, 3 mojos. 15.50

RIB-EYE STEAK (200g)

Juicy and tender 'Frisona' rib-eye steak dry-aged for 21 days, fresh rosemary and crushed black pepper, confit piquillo peppers from Navarra and mixed leaf salad. 27.50

Larger cuts available per 100g 13.75

◆ ADD EXTRA ◆

SHERRY AND PEPPER SAUCE

Amontillado sherry and pepper sauce. 3.25

CHIMICHURRI SAUCE

Chopped parsley, coriander, oregano, chilli, sherry vinegar, extra virgin olive oil. 3.25

Menu created by

◆ EXECUTIVE CHEF ◆

Nacho del Campo

Our Executive Chef Nacho del Campo hails from Vitoria, the capital of the Basque country, a region widely recognised as the gastronomic heartland of Spain.

Nacho's style of cooking stays true to his roots - honest seasonal food and authentic flavours using only the best ingredients.

◆ TAPAS ◆



Small dishes from Spain for sharing. Our food is all cooked to order and leaves the kitchen as soon as it is ready.

We recommend ordering about 2 or 3 tapas each to begin with. You can always order more.



SCAN HERE TO SEE ALLERGENS



RICHARD BIGG ORDAINED AS A MEMBER OF THE GRAN ORDEN DE CABALLEROS DEL VINO 2020

RESTAURANTS FROM SPAIN CERTIFIED SEAL OF QUALITY ICEX - 2021-2025 INCLUSIVE



RIOJA UK AMBASSADOR OF THE YEAR ON TRADE - 2019 RICHARD BIGG - RIOJA RECOGNISES

SEASONAL SPECIALS

DESSERTS

BAKED BASQUE CHEESECAKE (V)

A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, with a tart blueberry jam. 8.50

DARK CHOCOLATE CIGAR

A decadent end to your Camino – dark chocolate cigar with almond crumble and Oloroso dulce de leche cream sauce. 8.50

CHURROS

Traditional churros with classic dark hot chocolate dipping sauce. 8.50

CHOCOLATE TRUFFLES (x4)

Salted caramel dark chocolate truffles. The perfect accompaniment to your end of the meal coffee. 4.75

ICE CREAM

Salted caramel (v) • Black coconut (v) • Vegan vanilla (vg) Two scoops 6.50

ARTISAN CHEESE SELECTION

Selection of 4 artisan cheeses with quince jelly, Oloroso sherry-soaked prunes, fig and almond cake, walnuts and Seville rosemary torta de aceite. 19.50

(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.

All service charges are split between our in-house team.

VAT included.