



Mid-Week Menu

Nibbles

Whipped Avocado

Smooth whipped avocado served with pickled chillies and crispy tortilla chips for dipping **8** VE, GF

Empanada de Viento

Shortcrust pastry pockets filled with melted cheese and spring onions, served with salsa roja **4.5 each** V

Whipped Burrata

Creamy burrata with smoked chilli honey and crispy garlic, served with charred sourdough **9** V

Fried Chips & Dips

Tortilla chips served with three house salsas: pico de gallo, salsa de morita and salsa taquero **5.5** VE, GF

Bread Basket

A mix of warm sourdough slices served with our house aioli **6** *VE Add Oil & Balsamic +1.5

Olives

Marinated green Boscaiola olives with herbs and citrus **5.5** VE

Veg

Oyster Mushroom Tacos

Charred mushrooms with pickled shallots and whipped avocado, served with morita salsa **12** VE, GF

Charred Corn

Elotes-style corn on the cob rolled in mayo, sour cream, feta, manchego and coriander **8.5** V, GF

Fish & Seafood

Roasted Seabass

Pan roasted seabass with salsa roja, salsa verde, chilli samphire and charred lime **13.5** GF

Fish Tacos

Baja-style tajin-spiced beer battered cod with avocado crema, pico de gallo and pickled red cabbage **12**

Meat

Lamb Barbacoa Tacos

Slow braised lamb in ancho and chipotle chillies, served in soft tacos with jalapeño crema **14.5**

Pollo Asado

Achiote marinated grilled chicken with pickled watermelon, aji verde and salsa macha **13.5**

Birria Tacos

Slow braised beef tacos with fresh onion, coriander and birria consommé for dipping **15**

Sticky Chorizo

Charred chorizo skewers with paprika yoghurt, salsa morita and crispy shallots **10** GF

Sides

House Patatas

Crispy diced potatoes seasoned with our house Latin spice blend **5.5** VE, GF

Lime & Jalapeño Slaw

Crisp shredded cabbage dressed with fresh lime juice, jalapeño and coriander **5**

Twice Baked Sweet Potato

Twice baked sweet potato topped with sour cream, salsa macha and coriander **6.5** VE, GF

Arroz Rojo

Mexican spiced rice with achiote paste, finished with lime crema and jalapeño oil **6** VE, GF

Chipotle Black Beans

Slow cooked chipotle black beans served with charred lime and avocado **5.5** VE, GF

WELCOME TO CAMPO DE MAYO. LATIN AMERICAN INSPIRED AND SPANISH TAPAS.

MADE FOR SHARING, COOKED FRESH, OUT WHEN THEY'RE READY. THINGS MAY ARRIVE SEPARATELY.

Campo Classics

Cauli Wings

Deep fried crispy cauliflower tossed in a citrus, chilli and maple glaze **9** VE, GF

Fried Aubergine

Golden fried aubergine with saffron honey, smoked pine nuts and whipped ricotta **8.5**

Gambas Pil-pil

King prawns sizzled in fragrant garlic oil with chilli and lime **11** GF*

Calamari

Crispy fried squid served with saffron aioli, charred lemon and parsl **10**

Crispy Chicken

Crispy fried chicken glazed with sweet habanero honey and garlic aioli **10.5**

Abóndigas

Beef meatballs in a red pepper and paprika tomato sauce with a crispy Manchego crumb **10** GF*

Patatas Bravas

Crispy fried potatoes smothered in our house bravas sauce and herby oil **6** VE, GF

GF = GLUTEN FREE V = VEGETARIAN
VE = VEGAN * = ON REQUEST

PLEASE TELL YOUR SERVER ABOUT ANY ALLERGIES. WE HANDLE ALL MAJOR ALLERGENS AND CANNOT GUARANTEE THAT ANY DISH IS ALLERGEN-FREE. ASK TO SEE FULL ALLERGEN INFO.

A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO YOUR BILL BEFORE ANY DISCOUNTS. TIPS ARE SHARED FAIRLY. THANK YOU FOR CHOOSING TO DINE AT OUR INDEPENDANT RESTAURANT. YOUR CUSTOM ISN'T TAKEN FOR GRANTED.