

WELCOME TO CAMPO DE MAYO. FOR ONE MONTH ONLY, OUR KITCHEN HAS BEEN TAKEN OVER BY THE BOLD, SUNSHINE FLAVOURS OF LATIN AMERICA. MEXICAN TRADITION SITS AT THE HEART OF THE MENU, JOINED BY THE FLAVOURS OF PERU, ARGENTINA AND BEYOND. SMOKY GRILLS, FRESH CEVICHES, SLOW BRAISES AND SALSAS WITH A KICK. MADE FOR SHARING, WE RECOMMEND TWO TO THREE DISHES PER PERSON. DIG IN, PASS THINGS ROUND AND ENJOY. ¡BUEN PROVECHO!

Nibbles

Whipped Avocado

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

Empanada de Viento

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

Whipped Burrata

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

Fried Chips & Dips

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

Queso Fundido

Melted Queso Oaxaca and Queso Chihuahua with chorizo, served with charred sourdough and oregano oil **9**

Olives

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

Veg

Oyster Mushroom Tacos

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

Crispy Plantain

Patacones are a Latin staple; twice fried, seasoned with smoked salt and tajin, served with salsa verde and chile morita salsa **VE**, **GF** **8**

Fish & Seafood

Roasted Seabass

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

Sea Bream Ceviche

Fresh sea bream cured in leche de tigre with coconut milk, red onion and jalapeño oil **GF** **13**

Meat

Lamb Barbacoa Tacos

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

Birria Tacos

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

Pork Ribs

Marinated al pastor with ancho and achiote, served with charred pineapple and habanero salsa **GF** **12**

Charred Corn

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

Stuffed Pepper

Our take on chiles rellenos, deep fried and filled with melted cheese, with salsa roja and coriander oil **V** **9**

Fish Tacos

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

Blackened Salmon

Spiced blackened salmon with mango salsa and lime & jalapeño slaw **GF** **14**

Pollo Asado

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

Sticky Chorizo

Charred chorizo skewers with paprika yoghurt, salsa morita and crispy shallots **GF*** **11**

Flat Iron Steak

Carne asada is the cornerstone of Mexican grilling, served with chimichurri and aji amarillo **GF** **16**

Campo Classic Tapas

Cauli Wings

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

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 **GF*** **11**

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 **GF*** **10**

Patatas Bravas

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

Sides

House Patatas

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

Twice Baked Sweet Potato

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

Chipotle Black Beans

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

Arroz Rojo

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

Lime & Jalapeño Slaw

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

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.

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



Tapas Bowls AVAILABLE WEEKDAYS 12PM – 3PM

Choose your protein, served with house patatas and a side salad.

Cauli Wings

Citrus, chilli and maple glazed cauliflower **VE**, **GF** 13

Albóndigas

Beef meatballs in red pepper and paprika tomato sauce with a crispy Manchego crumb **V**, **GF*** 14

Fish of the Day

Ask your server 15

Calamari

Crispy squid with saffron aioli, charred lemon and parsley 14

Pollo Asado

Achiote marinated chargrilled chicken with aji verde and salsa macha **GF** 16

Crispy Chicken

Glazed with sweet habanero honey and garlic aioli 14

Flat Iron Steak

Served with chimichurri and aji amarillo **GF** 17

Burrito Bowls AVAILABLE WEEKDAYS 12PM – 3PM

The same proteins as our tapas bowls, served with Mexican rice and lime & jalapeño slaw.

Cauli Wings 14

Calamari 15

Fish of the Day 16

Pollo Asado 16

Albóndigas 15

Crispy Chicken 15

Flat Iron Steak 18

Sangria Sessions EVERY DAY 12PM – 3PM • £40-45 PER PERSON

90 minutes of unlimited drinks with a selection of tapas. Full table opt-in required.

Starters, extra dishes and desserts can be ordered separately.

Nibbles • CHOOSE 1

Olives, Chips & Dips, Patatas Bravas, Mexican Rice, Twice Baked Sweet Potato, Chipotle Black Beans

Tapas • CHOOSE 2

Charred Corn, Oyster Mushroom Tacos, Cauli Wings, Fried Aubergine, Pollo Asado, Crispy Chicken, Sticky Chorizo, Albóndigas, Gambas Pil-pil, Calamari, Fish Tacos

Standard • £40PP

Sangría Red, Rosé, White or Alcohol Free

Beer Victoria Málaga, Damm Lemon Shandy, Estrella Damm 0.0%

Premium • £45PP

Sangría Cava, Blackberry, Aperol Spritz

Beer Complot IPA

Wine White, Red or Rosé

SCAN THE QR CODE TO SIGN UP TO BE A LOYALTY CUSTOMER AND SEE YOUR AVAILABLE REWARDS. TO EARN LOYALTY POINTS AND GET ANY DISCOUNTS, PROVIDE YOUR EMAIL ADDRESS OR PHONE NUMBER WHEN ORDERING

