Campo TAPAS BAR

TAPAS-STYLE DISHES, MADE FOR SHARING, COOKED FRESH AND SERVED AS SOON AS THEY'RE READY. FOOD MAY ARRIVE SEPARATELY.

Nibbles

House-Marinated Olives
Marinated green Boscaiola olives with herbs & citrus VE, GF — **5.5**

Whipped Burrata
Burrata with smoked chilli honey, crispy garlic and charred sourdough V — **9**

Hummus
Hummus topped with toasted seeds, served with warm sourdough VE — **7**

Bread Basket
A mix of warm sourdough slices served with our house aioli — **6**

*VE *Add Oil & Balsmaic* **+1.5**

Veg

Fried Goats Cheese
Goats cheese bonbons wiht caramelised pumpkin purée, lemon & pistachio migas V — **3.5 each**

Cauli Wings
Deep Fried crispy cauliflower in a citrus, chilli & maple glaze VE, GF — **9**

Fried Aubergine
Golden aubergine with saffron honey, smoked pine nuts and whipped ricotta V, VE* — **8.5**

Charred Broccoli
Purple sprouting broccoli, ajo blanco, house chilli oil and toasted corn kernels VE, GF — **8**

Meat

Crispy Chicken
Crispy, juicy chicken drizzled with hot-sweet habanero honey — **10.5**

Croquetas de Jamón
Serrano ham & Manchego croquetas with jalapeño jam, grated Manchego & aioli — **3.5 each**

Albóndigas
Rich tomato-braised meatballs finished with garlic crisps and cheesy crumb *GF — **10**

Sticky Chorizo
Charred chorizo skewers with paprika yoghurt, mojo picon & crispy shallots GF* — **9.5**

Braised Pork Cheeks
Braised pork cheeks with a roasted garlic & celeriac purée, caramelised shallots & crispy onions GF — **12**

Flat Iron Steak
Dry-rubbed flat iron steak, whipped chipotle & lime butter & burnt onion purée GF — **16**

Fish

Gambas Pil-pil
King prawns sizzling in fragrant garlic oil — **11**

GF *Choose **Chilli Oil** or **Tomato***
*Add **Toasted Sourdough** **+1.5***

Blackened Salmon
Spiced, seared salmon with chilli roasted greens and grapefruit citrus salsa GF — **14**

Fried Calamari
Crisp, light calamari with saffron aioli and charred lemon — **10**

Seabass
Pan-fried Seabass, romesco sauce, charred cherry tomato & chorizo oil — **13**

Sides

Patatas Bravas
Crispy potatoes with our bravas sauce and herby oil GF,VE *Add **Aioli** or **Vegan Aioli** **+0.5*** — **6**

Braised Butter Beans
Paprika Beans with slow-roasted tomatoes and creamy yoghurt GF, *VE — **6**

Truffle Mash
Truffle mash, grated Manchego & crispy serrano ham *available without* GF* — **6.5**

Spring Greens
Pan fried Winter greens, sobrasada , chilli butter & whipped ricotta GF, *V — **7.5**

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.