

Tapas for Lunch

ITEMS MARKED WITH • ARE
3 FOR £13
ADD £4 FOR BROWNIE OR CHURROS

WEEKDAYS ^{CB}
Between 12:00 and 18:00

WHILE YOU DECIDE Para Picar

- ^{CB} **MIXED PITTED OLIVES**
ACEITUNAS MARINADAS
A mix of Green and Black Olives marinated in Garlic, Citrus and Thyme **3.10 GF, VE**
- ^{CB} **TOASTED TOMATO BREAD**
PAN CATALAN
A traditional Spanish Dish. Chargrilled rustic Bread topped with Tomatoes and Garlic **3.60 VE**
- ^{CB} **FRESH BREAD**
PAN FRESCO
A mixture of Rustic Bread served with Balsamic Vinegar & Olive Oil and Aioli **3.40 V**

HUMMUS & FLATBREAD
HUMMUS Y PAN SIN LEVADURA
Traditional Hummus topped with Fresh Chilli, Spring Onions and homemade Tapenade served with crispy Flatbread **4.60 VE**

SHARING PLATTERS

MEAT & CHEESE PLATTER
Premium Spanish Serrano Ham, Chorizo & Lomo Served With Manchego Cheese, Quince Jelly & Fig Chutney
Small 12.00
Large 19.00

ALLERGIES

GF = Gluten Free
V = Vegetarian
VE = Vegan
* = on Request

Please let your server know if you have any allergies or intolerances. While we do our best to reduce the risk of cross-contamination in our kitchen, we **CANNOT** guarantee that any of our dishes are free from allergens and therefore cannot accept any liability.

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VEGETABLES

Verduras

- ^{CB} **SPANISH OMELETTE**
TORTILLA ESPAÑOLA
A homemade Spanish classic. A crispy, thick Omelette made with Eggs, Potatoes and Roasted Pepper **4.70 GF, V**
- ^{CB} **PATATAS BRAVAS**
Fried New Potatoes tossed in our homemade Tomato Bravas Sauce **4.30 GF, VE** add *Garlic Aioli* **+0.20**
- ^{CB} **MUSHROOMS IN BLUE CHEESE**
CHAMPIÑONES CABRALES
Chestnut Mushrooms Smothered in Pico Blue Cheese & Truffle Sauce **4.60 V, VE***

MEAT

Carnes

- STEAK MEDALLIONS**
SOLOMILLO
Tender Medallions of Beef, drizzled in our homemade Chimi Churri **6.40 GF**
- HAM & CHEESE CROQUETTES**
CROQUETAS DE JAMON
Serrano Ham & Manchego Cheese rolled into golden Bitesized Croquettes served on Garlic Aioli **5.90**
- PULLED BEEF PASTRY**
EMPANADAS DE CARNE
Our homemade Pulled Beef stuffed into Shortcrust Pastry. Served with Pico de Gallo **5.90**

FISH & SEAFOOD

Pescados

- GARLIC PRAWNS**
GAMBAS AL PIL-PIL
King Prawns Marinated in a Garlic Tomato Sauce Served on a Hot Sizzling Skillet **6.20 GF**
- PRAWN & CHEESE PASTRY**
EMPANADAS DE GAMBAS
Shortcrust Pastry stuffed with Prawns and melted Mature Cheddar Cheese served with Pico de Gallo **5.90**
- ^{CB} **TOSTADA DE BOQUERONES**
White Boquerones and Olives Served on Rustic Toast drizzled in Paprika Oil **4.80**

GOAT'S CHEESE BOMBONS
DELICIAS DE QUESO DE CABRA
Seasoned Goat's Cheese Balls, Fried and Served on Beetroot and Mint Mayo **4.90 V**

^{CB} **CHICKPEAS & SPINACH**
GARBANZOS ESPINACA
Classic Chickpeas Cooked With Spinach, Mojo Rojo and topped with Feta Cheese **4.80 GF, V, VE***

^{CB} **MIXED SALAD** ENSALADA MIXTA
Lamb Lettuce, Peppers, Red Onions, Cherry Tomato, Cucumber and Radish **3.20 GF, VE**

^{CB} **FRIED PEPPERS**
PIMIENTOS FRITOS
Assortment of Roasted Baby Peppers Drizzled in Green Mojo **4.60 GF, VE**

^{CB} **CHORIZO IN RED WINE**
CHORIZO AL VINO
Spanish Chorizo Cooked in a Red Wine and Honey Glaze, topped with Caramelised & Crispy Onions **5.30 GF***

^{CB} **MEATBALLS**
ALBONDIGAS
Homemade Beef Meatballs Tossed in our Homemade Tomato Sauce **5.30**

SLOW-COOKED LAMB
CORDERO MORUÑO
Tender, slow-cooked Lamb marinated in Spicy Harissa, Preserved Lemons, Saffron & Onion Seeds **6.60 GF***

GIN & CITRUS CURED SALMON
CEVICHE DE SALMON
Cured Salmon layered with Beetroot, Lettuce, Soya Beans & Cucumber. Thyme & Rosemary Crispbread on side **6.20 GF***

CRAB MANTECADAS
CARNE DE JAIBA
Homemade "Mantecada" Manchego Biscuit topped with Devonshire Crab Meat mixed with Smoked Aioli, Avocado Cream and topped with a Radish and Chillies **5.90**

^{CB} **BATTERED FISH BITES**
PESCADOS FRITOS
Bites of Fish Loin coated in our own Beer Batter served with Aromatic Pickled Onion and Tartare Sauce **5.80 GF**

TOMATO & MANCHEGO SALAD
ENSALADA CHILENA
Heritage Tomatoes Served With Onions and Manchego Cheese **4.60 GF, V, VE***

SPINACH & FETA PASTRY
EMPANADAS DE ESPINACA
A street food classic. Shortcrust Pastry filled with Seasoned Spinach & Feta Cheese. Served with Pico de Gallo **5.60 V**

HALLOUMI SKEWERS
PINCHOS DE CAMOTE Y OVEJA
Roasted and glazed Sweet Potato and Halloumi wrapped in Peppers marinated in Mojo Rojo & Honey served on a bed of Mint & Beetroot Mayo **6.60 V, GF**

BLACK PUDDING IN BLUE CHEESE
MORCILLA CABRALES
Traditional Spanish Black Pudding Served With Pico Blue Cheese & Truffle Sauce **4.90**

^{CB} **CRISPY CHICKEN**
POLLO CHICHARRON
Succulent Fried Chicken Thighs Coated in our own Spice Blend Served with Chillies, Spring Onions on a bed of Chipotle Mayo **5.90**

CHICKEN & CHORIZO SKEWERS
PINCHOS DE CARNE
Chicken & Chorizo Marinated in Mojo Rojo Served on a Skewers With Red Onions **6.20 GF**

TUNA TARTARE
TÁRTARA DE ATÚN
Sashimi Grade Mince Tuna Steak mixed with Capers, Fresh Ginger and Aromatic Spices served with Sweet Potato & Beetroot Crisps and Pomegranate Seeds **5.90 GF***

^{CB} **CRISPY SQUID**
CALAMARES FRITOS
Deep Fried Squid Coated in our own Spice Blend Served With Chillies, Spring Onions and Aioli **5.60**

OUR TAPAS

ALWAYS FRESH, ALWAYS HOME-MADE

Our team of chefs pride themselves in preparing fresh Tapas Dishes designed by our Head Chef, *Pedro Romero*. Our ingredients are delivered fresh every day by local suppliers.

We try our best to avoid frozen food and to keep the quality of food we serve as high as possible. Because of this, we apologise in advance if some of our dishes have sold out.

We recommend 3 to 4 Tapas Dishes per person and it will arrive at your table as soon as it's ready. To have a traditional Tapas experience, we think it's better to share.

If you have a preference on how you would like your food to arrive, please let your server know and the kitchen will try their best to accommodate, please understand during busier times this can be difficult.

Thank you for choosing to dine with us,
Faye, Aaron & The Campo Blanco Team

Loaded Fries

CHOOSE A CARB
Fried Potatoes **4.00 GF, VE**
Sweet Potatoes **4.00 GF, VE**
Fried Halloumi **5.00 V**

CHOOSE A TOPPING
Beef, Crispy Onions & Chipotle Mayo **+1.00**
Bravas Sauce, Chorizo Bits & Aioli **+1.00**
Beetroot Mayo, Feta & Crispy Onions **+1.00 V**

Paella

Please Note, Paellas Will Take Minimum 25 Minutes To Prepare and Are Recommended for a Minimum of 2 Persons

VEGAN | VEGANO
A Mixture of Fresh Vegetables **15.00 GF, VE**

MEAT | CARNE
Chicken Breast and Chorizo **17.00 GF**

SEAFOOD | MARISCOS
Prawns, Fish, Mussels & Squid **18.00 GF**

MIXED | MIXTA
Veg, Chicken, Chorizo, Prawns, Fish, Mussels & Squid **19.00 GF**

Fancy something sweet?

Ask your server to see our Desserts and Coffee Menus

DESSERTS

Postres

CHOCOLATE BROWNIE

Warm Chocolate Brownie Served With Ice Cream **5.90 GF, V**

PEDRO'S CHEESECAKE

A specially prepared cheesecake just for you. A new flavour every week. Ask your server for this week's flavour. We try our best to make our Cheesecake Gluten Free where possible. **6.20 V**
Is there a certain flavour you want us to make in future? Let us know.

CHURROS

Spanish Crispy Doughnuts dipped in Cinnamon Sugar and served with Dulce De Leche & Chocolate Sauce **5.90 V, VE***

ETON MESS

Traditional Eton Mess Served With Berries, Meringue Pieces and Chantilly Cream **6.00 GF, V**

PANCAKES

Pancakes With Nutella and Ice Cream **5.90 V**

SUNDAES

Vanilla
Strawberry **VE**
Chocolate
Salted Caramel **all 5.90**

All Sundaes are served with Wafer (containing Gluten) and Cream. Please let your server know if you'd like your Sundae without.

SORBET

Lemon or Raspberry Sorbet Served With Fresh Fruit **6.00 GF, VE**



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COFFEE

Café

AMERICANO CAFÉ SOLO

Our signature blend of Roasted Coffee Beans with hot water served with or without milk **2.50**
Full or Ground Beans available to purchase. Ask your server for details.

ESPRESSO

Our tasty coffee served short **2.60**
add 0.60 to Double

LATTE CAFÉ CON LECHE

Steamed milk topped with an espresso **3.20**

CAPPUCCINO CAPUCHINO

Espresso topped with hot foamed milk **3.20**

CORTADO

Equal parts of Espresso and Foamed Milk **3.00**

ICED COFFEE CAFÉ CON HIELO

Coffee poured over ice with or without Milk **3.20**

FRAPPÉ CAFÉ HELADO

Frozen Coffee with or without Milk **3.50**

CAFÉ BOMBON

Equal parts of Espresso and Sweetened Condensed Milk **3.50**

LECHE Y LECHE

Espresso with a mix of Sweet Condensed Milk and Regular Milk **3.50**

MOCHA

Espresso with a Milk and Hot Chocolate **3.50**

LIQUEUR COFFEE CARAJILLO

Add your favourite Spirit to Coffee. See our Drinks Menu for Liqueur options
add 2.00 to your chosen Spirit

SYRUPS **all 0.50**

Vanilla • Caramel • Salted Caramel
Gingerbread • Cinnamon • Amaretto
Hazelnut • Mint

TEA **all 2.80**

Ask your Server for today's Tea Selection

Alternative Milk Almond and Soya as well as Lacto-Free Milk available for all Hot Drinks
add 0.75

De-caf Coffee and Tea available on request
add 0.50