

# CAMPO BLANCO

## NIBBLES

### MIXED PITTED OLIVES

A mix of Green and Black Olives marinated in Garlic, Citrus and Thyme **3.40** **GF** **VE** **V**

### PAN CATALAN

Toasted Tomato Bread topped with Tomato and Garlic **3.70** **VE**

### FRESH BREAD

A mixture of Rustic Bread with Balsamic Vinegar & Olive Oil and Garlic Aioli **3.80** **V** *ask for* **VE**

### HUMMUS & FLATBREAD

Traditional Hummus topped with Fresh Chilli, Spring Onions and homemade Black Olive Tapenade served with crispy Flatbread **4.90** **VE**

### MEAT & CHEESE PLATTER

Premium Spanish Serrano Ham, Chorizo & Lomo Served With Manchego Cheese, Quince Jelly & Fig Chutney **14.00**

## LOADED FRIES

### CHOOSE FROM...

Fried Potatoes **4.00** **GF** **VE**

Sweet Potatoes **4.00** **GF** **VE**

Fried Halloumi **5.00** **V**

### ADD A TOPPING? **+1.20**

Beef, Crispy Onions & Chipotle Mayo  
Bravas Sauce, Chorizo Bits & Aioli  
Beetroot Mayo, Feta & Crispy Onions **V**

## SALADS

### MIXED SALAD

Lamb Lettuce, Peppers, Red Onions, Cherry Tomato, Cucumber and Radish **3.80** **GF** **VE**

### TOMATO & MANCHEGO

Heritage Tomatoes Served With Onions and Manchego Cheese **4.80** **GF** **V** *ask for* **VE**

## VEGETABLES

### **NEW** BURNT HEART OF LEEK

A Twist on the Catalan Tradition. Burnt Leek Served on a bed of Beetroot Carpaccio and drizzled with confit lemon and agave purée. Sprinkled with roasted sunflower seeds **4.70** **GF** **VE**

### **NEW** CAULI WINGS

Cauliflower Florets Marinated in Lemon & Garlic and Coated in our Homemade Maple Syrup & Siraca Glaze. Served With our Homemade Pomegranate Ketchup **4.70** **GF** **VE**

### SPANISH OMELETTE

A homemade Spanish classic. A crispy, thick Omelette made with Eggs, Potatoes and Roasted Pepper **4.80** **GF** **V**

### PATATAS BRAVAS

Fried New Potatoes tossed in our homemade Tomato Bravas Sauce **4.40** **GF** **VE**  
**add** Garlic Aioli **+0.20** **V**  
**add** Vegan Garlic Aioli **+0.20** **VE**

### MUSHROOMS IN BLUE CHEESE

Chestnut and Oyster Mushrooms Smothered in Pico Blue Cheese & Truffle Sauce **4.90**  
**V** *ask for* **GF** **VE**

### HALLOUMI & SWEET POTATO

Glazed Sweet Potato and Halloumi with Peppers marinated in Mojo Rojo & Honey served with Pomegranate Seeds **6.60** **GF** **V**

### GOAT'S CHEESE BONBONS

Seasoned Goat's Cheese Balls, Fried With Beetroot and Mint Mayo **4.90** **V**

### CHICKPEAS & SPINACH

Chickpeas Cooked With Spinach, Mojo Rojo and topped with Feta Cheese **4.90** **GF** **V** *ask for* **VE**

### FRIED PEPPERS

Assortment of Roasted Baby Peppers Drizzled in Green Mojo **4.70** **GF** **VE**

### SPINACH & FETA EMPANADAS

A street food classic. Shortcrust Pastry filled with Seasoned Spinach & Feta Cheese. Served with Pico de Gallo **5.60** **V**

## MEAT

### **NEW** LAMB CROQUETTES

Lamb, lightly seasoned, slow cooked and pulled. Mixed with Harissa breadcrumbs and mild madras seasoning. Served with a Cucumber Aioli **6.00**

### **NEW** BBQ SHORT RIBS

Short Rib Slow cooked and coated in our own BBQ sauce and drizzled with Pedro Ximenez glaze. Served with lime, chilli & corn dip **6.20** **GF**

### **NEW** CHICKEN & CHORIZO

Marinated Chicken Breast wrapped in Bellota Chorizo served on a bed of Creamed and Roasted Sweetcorn. Drizzled with Chimi Churri **6.00** **GF**

### HAM & CHEESE CROQUETTES

Serrano Ham & Manchego Cheese rolled into golden Bitesized Croquettes served on Aioli **6.00**

### PULLED BEEF EMPANADAS

Our homemade Pulled Beef stuffed into Shortcrust Pastry. Served with Pico de Gallo **5.90**

### CHORIZO IN RED WINE

Spanish Chorizo Cooked in a Red Wine and Honey Glaze, topped with Caramelised & Crispy Onions **5.70** *ask for* **GF**

### MEATBALLS

Homemade Beef Meatballs Tossed in our Homemade Tomato Sauce **5.50**

### SLOW-COOKED LAMB

Tender, slow-cooked Lamb marinated in Spicy Harissa, Preserved Lemons, Saffron & Onion Seeds **6.60** *ask for* **GF**

### CRISPY CHICKEN

Succulent Fried Chicken Thighs Coated in our own Spice Blend Served with Chillies, Spring Onions on a bed of Chipotle Mayo **5.90**

## FISH & SEAFOOD

### **NEW** MACKAREL ESCABECHE

Sous Vide Fillet of Mackerel marinated in our own pickled onion liquor served over thinly sliced oven roasted Potatoes and Beetroot Ketchup **5.80** **GF**

### **NEW** SEABASS ASTURIANO

Pan Roasted Seabass Fillet served on a bed of Slow-Cooked Puy Lentils and Chistorra (Spanish Sausage) **6.20** **GF** *ask for no Chistorra*

### **NEW** TROUT RILLETTE

Seasoned Smoked Trout Rillette mixed with Chillies, lemon and dill wrapped in Courgette Ribbons. Served on top of Green Mojo **6.20** **GF**

### GARLIC PRAWNS

King Prawns Marinated in a Garlic Tomato Sauce Served **6.20** **GF**

### CRAB MANTECADAS

Homemade Manchego Biscuits topped with Devonshire Crab Meat served on Avocado Mayo and topped with Radish and Chillies **6.10**

### BATTERED FISH BITES

Bites of Fish Loin coated in our own Beer Batter served with Aromatic Pickled Onion and Tartare Sauce **5.80** **GF**

### CRISPY SQUID

Deep Fried Squid Coated in our own Spice Blend Served With Chillies, Spring Onions and Aioli **5.80**

### HADDOCK CROQUETTES

Seasoned Haddock rolled into Fried Crispy Golden Bites **6.00**

## ALLERGIES

**GF** Gluten Free

**V** Vegetarian

**VE** Vegan

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.

## DESSERTS

### CHOCOLATE BROWNIE

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

### CHEESECAKE

A new flavour every week. Ask your server for this week's flavour **6.20 V**

### CHURROS

Spanish Crispy Doughnuts dusted in Cinnamon Sugar and served with Dulce de Leche & Chocolate Sauce **5.90**

*Churros are Vegan but the dipping sauces are not, Strawberry sauce available on request*

### ETON MESS

Traditional Eton Mess served with Berries, Meringue Pieces and Chantilly Cream

**6.00 GF, V**

### EMPANADAS

Shortcrust Pastry encasing Nutella and served with Chantilly Cream **6.20 V**

### SUNDAES

Salted Caramel Ice Cream with Dulce de Leche, Wafer and Whipped Cream **5.90 V**

Warm Chocolate Brownie with Vanilla Ice Cream, Chocolate Sauce topped with Whipped Cream **5.90 V**

### SORBET

Lemon or Raspberry Sorbet served with Fresh Fruit **6.00 GF, VE**

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**Campo Blanco**

1 Moss Lane, Whitefield, M45 6QE

The NHS COVID-19 app is shown to help stop the spread of COVID-19.

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## COFFEE

### AMERICANO

Our signature blend of Roasted Coffee Beans with hot water served with or without milk **2.50**

### ESPRESSO

Our tasty coffee served short **2.30**

### LATTE

Steamed milk topped with an espresso **3.20**

### CAPPUCCINO

Espresso topped with hot foamed milk **3.20**

### CAFÉ BONBON

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**

### HOT CHOCOLATE

Served with Whipped Cream and Marshmallows **3.50**

## SYRUPS ALL 0.50

**VANILLA • CAMEL • SALTED CAMEL**

## TEA ALL 2.80

ASK YOUR SERVER FOR OUR TEA SELECTION

### ALTERNATIVE MILK

Oat and Coconut Milk available for all Hot Drinks

De-caf Coffee and Tea available on request