

WINES

Sparkling

	Glass	Bot
Noc Brut Prestige 2020, VT Castilla	8	35
Freore de Carme Albariño Millesimé Brut Nature, Rías Baixas		60
Raventos i Blanc de Nit 2023, Conca del Riu Anoia	7	32
José Michel & Fils Brut Tradition, AOC Champagne	14	50

Sweet, fortified & oxidative

Lustau Manzanilla Papirusa 37cl, Sanlúcar de Barrameda	5	30
Emilio Hidalgo Oloroso Villapanés, Xerez-Jerez-Sherry	10	55
Niepoort Tawny, Porto	8	35
Néctar de Farruche 50 cl 2022, Valdepeñas	7	30
Finca Antigua Moscatel 2025, La Mancha	7	30

Rosé

Avienne Grenache 2024, VT Castilla	6	30
Lalomba de Ramón Bilbao 2024, Rioja		40
Gurdos Prieto Picudo 2025, León	6	30

La Mancha whites

Reconquista Verdejo y Airén 2024, Campo de Calatrava	5	25
Media Legua Viñas Viejas Airén 2023, Valdepeñas	7	30
Como del de Antes Airén 2024, VT Castilla	6	25
Finca Rio Negro Gewurztraminer 2024, VT Castilla	6	25
Son d Sol Pedro Ximénez Dry 2021, VT Castilla	6	25
Olimpo Chardonnay 2022, VT Castilla	7	30
Vista de Halcón Sauvignon Blanc & Verdejo 2024, VT Castilla	5	25

Other whites

Ceibo Godello 2025, Valdeorras	7	35
Zárate Albariño 2024, Rías Baixas	7	35
Marqués de Riscal Finca Montico 2024, Rueda	7	35
Ramón do Casal Treixadura 2024, Ribeiro	7	30
Dido 2020, Montsant	7	30
Ar Pies Viejos Albillo Real 2023, Cebreros	7	30

La Mancha reds

Casa La Nava 12 Months 2022, Valdepeñas	7	35
Tierras Rojas Piedra Cencibel 2025, Villanueva de los Infantes	8	35
Orisson Tempranillo - Syrah 2021, VT Castilla	8	35
Paso de Buey 2023, VT Castilla	6	25
Río Negro Tinto 2021, VT Castilla		30
Garagewine Brujidera 2023, VT Castilla	8	35
Tórtola Cencibel - Tinto Velasco 2023, VT Castilla	7	30
Olimpo Cencibel 2021, VT Castilla	8	35
Tintoralba Cerro del Buey, Garnacha Tintorera 2022, Almansa	7	30
Lagynos 2023, Campo de Calatrava	8	35

Other reds

Pago de los Abuelos Viñedo Saturno Mencía 2022, Bierzo	9	40
Rubatos Bobal 2021, Manchuela	8	35
Dominio de Atauta 2021, Ribera del Duero	9	40
La Cendra Grenache 2021, Cebreros	8	38
Las Sabías 2022, Toro	7	30
Mastines Grenache Tintorera 2017, Ribera del Guadiana		40
Libre y Salvaje «Porretón» Grenache 2021, Cariñena	8	35
Cortijo Los Aguilares Tadeo Petit Verdot 2022, Sierras de Málaga		50

If you don't find the appropriate reference, please ask our staff.
We have an extended wine menu at your disposal.



Tapas & appetizers

Homemade croquettes (Iberian ham, boletus edulis or mixed) - 8 units -	16
Anchovies from Santoña with bread toasts and grated tomato - per unit -	2.50/u
Olivier salad with rinds from Soria	16
Seasoned tomato salad, black salt, creamed avocado and rocket leaves 	18
La Caminera estate pickled partridge salad with pistachio and pomegranate	18
La Caminera Caesar salad, with fried chicken breast, bacon, black olives, cured cheese and croutons	17
Free range chicken fried eggs with acorn fed Iberian pork ham	25
Ox tail or roasted pork rib arepas with guacamole and pico de gallo	7.20/u
Artisanal manchegan cheese assortment with its garnish	26
«Jabugo» acorn fed iberian ham, grated tomato and bread leaves	36
«Crystal» roasted red peppers, Iberian pork bacon veil and quail eggs	19
Mango «salmorejo» cold soup with slightly grilled mackerel	24
Slightly sautéed baby vegetables with parsnip cream and black olive powder 	18
Sautéed artichokes on red tuna broth with «cecina» cured meat from León	22
Steak tartar at your taste with crispy yuca and tomato powder	26
«Balfegó» red tuna tataki, sesame crust, Hoisin sauce and passion fruit emulsion	28

Sandwiches

Beef burger with cheddar cheese, tomato, bacon and fried egg	19
Venison burger with goat cheese, tomato, bacon and fried egg	19
La Caminera Club sandwich with sweet mustard sauce	18

Rice & pasta

King prawn and calamari black rice with alioli sauce - min 2 pax -	pp 23
Vegetable paella - min 2 pax - 	pp 20
Honeyed lobster rice - min. 2 pax -	pp 27
«La Caminera» partridge, rabbit and porcini mushroom rice - min. 2 pax -	pp 24
Rigatoni or fettuccini with your choice of sauce  (Pesto, homemade tomato sauce or carbonara)	17

Fish and meat

Gratinated cod, «de la Vera» paprika alioli and sautéed peppers	28
Seasonal red tuna «parpatana» chop, fish demi-glace sauce and tropical salad	29
Grilled octopus, baby potatoes and «Romescú» sauce	28
Low temperature roasted suckling lamb shoulder au jus, potato and baked garlic pie	31
Iberian pork «pluma» loin au honey mustard flavoured jus with vegetables	27
Low temperatura cooked farm chicken breast, lemon sauce and sautéed vegetables	25
Glazed aged beef tenderloin, truffle scented mashed potatoes	29
Certified Dry Aged Galician beef chop with the garnish of your choice * - 30 min. Preparation -	600grs. 42 1 Kg. 60

Prices in Euros VAT included. Allergen information menus available

Bread and EVOO service: 2€ per person

 Vegan option