WINES

Sparkling

	Glass	Bot
Noc Brut Prestige 2020, VT Castilla	8	38
Frore de Carme Albariño Millesimé Brut Nature, Rías Baixas		65
Raventos i Blanc de Nit 2023, Conca del Riu Anoia	7	35
José Michel & Fils Brut Tradition, AOC Champagne	14	55

Sweet, fortified & oxidative

Lustau Manzanilla Papirusa 37cl, Sanlúcar de Barrameda	6	30
Alfonso Oloroso Seco, Xerez-Jerez-Sherry	6	30
Niepoort Tawny, Porto	8	35
Néctar de Farruche 50 cl 2025, Valdepeñas	8	35
Finca Antigua Moscatel 2025, La Mancha	7	30

Rosé

Avienne Grenache 2024, VT Castilla	6	30
Gurdos Prieto Picudo 2025, León	6	30

La Mancha whites

Reconquista Riesling & Airén 2025, Campo de Calatrava	6	25
Media Legua Viñas Viejas Airén 2023, Valdepeñas	7	30
Finca Rio Negro Gewurztraminer 2025, 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 2025, Rías Baixas	7	35
Marqués de Riscal Finca Montico 2025, Rueda	7	35
Ramón do Casal Treixadura 2024, Ribeiro	7	30
Libre y Salvaje White Grenache 2022, Cariñena	7	30
Le Vermentino 2024, Utiel Requena	7	30

La Mancha reds

Casa La Nava 12 Months 2023, Valdepeñas	7	35
Tierras Rojas Piedra Cencibel 2025, Villanueva de los Infantes	8	35
Orisson Tempranillo - Syrah 2024, VT Castilla	8	35
Paso de Buey 2024, 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	7	35
Rubatos Bobal 2021, Manchuela	8	35
Las Uvas de la Ira Garnacha 2023, Méntrida	8	35
Lagynos 2023, Campo de Calatrava	8	35

Other reds

Pago de los Abuelos Viñedo Saturno Mencía 2022, Bierzo	9	40
Dominio de Atauta 2022, Ribera del Duero	9	40
La Cendra Grenache 2021, Cebreros	8	38
Las Sabias 2022, Toro	7	30
Mastines Grenache Tintorera 2017, Ribera del Guadiana		40
Botial Monastrell & Syrah 2025, Bullas	7	35
Cortijo Los Aguilares Tadeo Petit Verdot 2023, Sierras de Málaga		50

If you don´t find the appropiate 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
Warm octopus salad, with garlic flavoured «de la Vera» paprika dressing	25
La Caminera estate pickled partridge salad with pistachio and pomegranate	18
La Caminera Caesar salad, with 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	7.50/u
Artisanal cheese assortment served with dried fruits and jam	26
«Jabugo» acorn fed iberian ham, grated tomato and bread leaves	36
Classic galician soup with turnip greens, potato and chick peas	21
Pumpkin cream with spiced Mascarpone cheese and EVOO pearls (VEGAN)	17
Castilian soup with its garnish	18
Slightly sautéed baby vegetables with parsnip cream and black olive powder (VEGAN)	18
Sautéed artichokes with creamed foie gras micuit and marine herb	25
Steak tartar at your taste with wheat crumbs and tomato powder	26

Sandwiches

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

Rice & pasta

King prawn and calamari black rice with alioli sauce - min 2 pax -	pp 23
Vegetable paella - min 2 pax - (VEGAN)	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 fetuccini with your choice of sauce (VEGAN) (Pesto, homemade tomato sauce or carbonara)	17

Fish and meat

Steamed cod with manchegan «tiznao» cream	28
Red tuna «parpatana» chop with seasonal mushrooms ragoût	30
Steamed wild hake, parsley sauce and clams	28
Venison loin au jus, red fruits reduction and glazed shallots	28
Stewed wild boar cheeks, Porto wine and raisins sauce with chestnut cream	26
Low temperature roasted suckling lamb shoulder au jus, potato and baked garlic pie	31
Traditional Galician stew, our style, with chick peas, beef, pork and vegetables	28
Iberian pork «pluma» loin au honey mustard flavoured jus with vegetables	27
Low temperature cooked farm chicken, lemon sauce and sautéed vegetables	25
Certified Dry Aged Galician beef chop with the garnish of your choice * - 30 min. Preparation -	600 grs. 42 1 Kg. 60

Prices in €uros VAT included. Allergen information menus available

Bread and EVOO service: 2 € per person

(VEGAN) Vegan option