

The Campaner

PRIVATE DINNING & EVENTS

The Campaner

*Welcome to The Campaner
A Taste of Spain in the Heart of Chelsea*

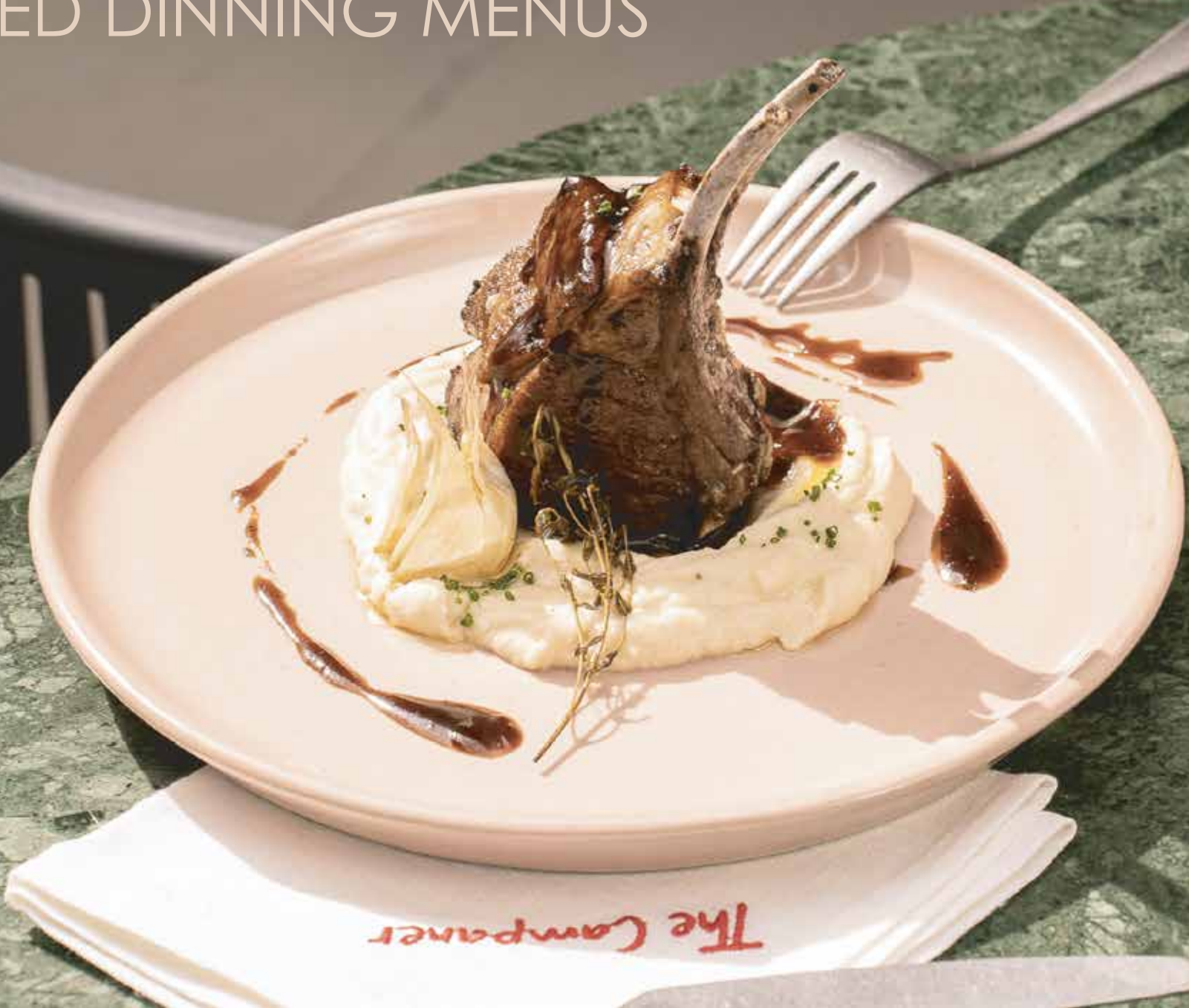
Nestled in a serene courtyard just a 10-minute walk from Sloane Square station, The Campaner offers a unique dining experience that's perfect for your next event.

Whether you're planning an intimate gathering or a larger celebration, The Campaner is a must-add to your event location list this festive season. Our spacious, airy, and colorful dining room provides ample seating, creating a vibrant yet relaxed atmosphere.



The Campaner

SEATED DINNING MENUS



A TASTE OF WELCOME

Marinated olives

Our Selection of Spanish Cured Meats

Cava Sparkle

£14

SOBREMESA

Our Selection of Spanish
& British cheeses

Glass of Sherry

£14

CADAQUÉS MENU

Starters

Pan con tomate

Iberian Ham Croquettes

Padrón Peppers with Flaky Maldon Salt

Andalusian-Style Baby Squid

Grilled Endives with
Olavidia Cheese and Beetroot Cream

Mains

Catalan Socarrat Rice with Red Prawns

Desserts

Crema catalana

£65

GIRONA MENU

Starters

Jamón de Jabugo

Pan con tomate

Padrón Peppers with Flaky Maldon Salt

Iberian Ham Croquettes

Prawns Spanish *tortilla*

Chargrilled Aubergine, Manchego cheese &
Sobrasada de Mallorca

Mains

30 - Day Aged Sirloin Steak

OR

Chargrilled catch of the day

Sides

Patatas panaderas

Tenderstem Broccoli with Garlic & Chilli

Desserts

Our Famous Basque Cheesecake

£80

BARCELONA MENU

Starters

Jamón de Jabugo

Pan con tomate

Prawn Croquettes

Grilled Endives with
Olavidia Cheese and Beetroot Cream

Spanish tortilla with Jamón & Stilton

Mains

to choose between

Lobster Formentera with Chargrilled Red Peppers, Fried
Eggs & Crispy Potato Chips

OR

Roasted Milk-fed Lamb Leg with Green Salad

Desserts

Lionesa, Chocolate Mousse & Raspberries

£100

The Campaner

STANDING RECEPTION MENUS



IBIZA MENU

YOUR SELECTION OF 4

Our Selection of Spanish Cured Meats
Our Selection of Cheeses
Pan con Tomate
Oyster with Sherry Vinaigrette
Spinach & Goat Cheese Croquette
Salted Cod Fritter with Auinca *All-i-oli*
Delica Pumpkin Cream with Truffle Oil
Patatas Bravas The Campaner
Chargrilled Vegetables Skeawer
Crisp Prawn Skewer with Tartara Sauce
Beef Steak Tartar on Toast

YOUR SELECTION OF 2

Roasted Pork Belly Saam
Queen Scallop, *Jamón* & Romesco
Tastet of Wild Mushrooms *Socarrat* Rice
with Celeriac Puree & Kale
Spanish Prawns *Tortilla*
Spanish *Tortilla* with Caramelized Onion
Mini Beef Burger

YOUR SELECTION OF 2 - *Desserts*

Our Famous Basque Cheesecake
Crema Catalana
Chocolate Truffles
Lionesa, Chocolate Mousse & Raspberries

£65

MALLORCA MENU

Jamón de Jabugo
Our Selection of Cheeses
Pan con Tomate
Oyster with Sherry Vinaigrette
Iberian Ham Croquettes
Salted Cod Fritter with Auinca *All-i-oli*
Mushrooms Cream with Truffle Oil
Queen Scallop, *Jamón* & Romesco

Beef Steak Tartar on toast
Tastet of Wild Mushrooms *Socarrat* Rice
with Celeriac Puree & Kale

Desserts

Crema Catalana
Lionesa, Chocolate Mousse & Raspberries

£90



CELLAR
SELECTION



RIOJA ESSENTIALS

Our Rioja Essentials showcases the exceptional quality of Muga wines, offering a rich red, an elegant white, and a refreshing rosé with intense red apple and tropical notes.

MUGA. DOC LA RIOJA.

Garnacha Blanca, Malvasía, Viura

MUGA RESERVA 2019. DOC LA RIOJA.

Garnacha, Viura, Tempranillo

MUGA ROSADO 2023. DOC LA RIOJA.

Tempranillo, Mazuelo, Graciano, Grenache

Still / Sparkling water & Coffee or Tea

£20

SPANISH PRESTIGE

Discover the essence of Spain with our Spanish Prestige wine pack, featuring a crisp Albariño from Rías Baixas, a bold and earthy orange wine from Terra Alta, and a rich, complex red from Ribera del Duero.

GRANBAZÁN ETIQUETA AMBAR ALBARIÑO. DO RÍAS BAIXAS.

Albariño

ARZUAGA RESERVA. ARZUAGA NAVARRA. DO RIBERA DEL DUERO.

Garnatxa Blanca

LLUNARI. HERÈNCIA ALTÉS 2022. ORANGE. DO TERRA ALTA.

Tempranillo, Merlot, Albillo

Still / Sparkling water & Coffee or Tea

£40

All prices are inclusive of vat. At 12.5% discretionary service charge will be added to the bill