



The Campaner

GROUP DINING MENUS



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.



At The Campaner, we pride ourselves on offering a menu rich in authentic Spanish flavors. Begin your meal with classics like Catalanian pan con tomate, Iberian ham croquettes, or oysters with sherry vinaigrette. Move on to shareable dishes such as prawns al ajillo or our signature paella, served tableside with a touch of theatrical flair. For meat lovers, our charcoal grill features impressive cuts, from the 30-day aged ribeye to the chef's daily special catch. Don't miss out on our signature dishes: freshly carved jamon de Jabugo and our crispy patatas bravas made from thin layers of potato.



The Campaner

SEATED DINING MENUS



If you wish to have a welcome drink and nibbles ready upon arrival, we have our 'Taste of Welcome' package. We also have a traditional Catalanian 'Sobremesa' to perfectly round off the meal. Alternatively, we are open to discuss any food and drink options to welcome or conclude your experience.

A TASTE OF WELCOME

Selection of Olives

Our Selection of Spanish Cured Meats

Juvé & Camps Cava Glass

£14



SOBREMESA MENU

Our Selection of Spanish & British Cheeses

Sherry wine glass

£14



*A discretionally 12.50% service charge will be added to the bill.

*VAT included.

CADAQUÉS MENU

£65

Starters

Pan con tomate

Iberian Ham Croquettes

Tomato Salad with Tuna Belly

Andalusian-Style Baby Squid

Padron Peppers

Mains

Catalan Socarrat Rice
with Scarlet Prawns

Desserts

Crema catalana

GIRONA MENU

£80

Starters

Our Selection of Spanish & British Cheeses

Pan con tomate

Padrón Peppers

Iberian Ham Croquettes

Spanish Prawn *tortilla*

Chargrilled Aubergine, Manchego Cheese &
Sobrasada de Mallorca with Black Treacle

Mains

Chargrilled Presa Iberica

OR

Salted Cod Loin

Sides

Patatas panderas

Tenderstem Brocoli with Garlic & Chili

Desserts

Our Famous Basque Cheesecake

BARCELONA MENU

£100

Starters

Jamón de Jabugo

Pan con tomate

Prawn Croquettes

Tomato Salad with Tuna Belly

Oyster with Lemon & Sherry Vinagrette

Octopus Tartare on Toast

Mains

Txuletón Tomahawk Steak

OR

Chargrilled Catch of The Day

Sides

Patatas panderas

Tenderstem Brocoli with Garlic & Chili

Desserts

Chocolate Mousse

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VEGETARIAN MENU

£55

Starters

Pan con tomate
Heritage Tomato Salad
Padrón Peppers
The Campaner *Patatas Bravas*

Mains

Wild Mushroom Rice

Desserts

Roasted Pineapple with Agave Syrup



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STANDING RECEPTION MENU



IBIZA MENU

£65

Starters

YOUR SELECTION OF 4

Gilda

Our Selection of Spanish Cured Meats
Our Selection of Spanish & British Cheeses
Pan con Tomate
Oyster with Lemon & Sherry Vinaigrette
Spinach & Goat Cheese Croquette
Salted Cod Fritters with Quince *All-i-oli*
Tomato Salmorejo
Patatas Bravas The Campaner
Padron Peppers
Crisp Prawn Skewer with Tartar Sauce
Octopus Tartare on Toast



Mains

YOUR SELECTION OF 2

Cod Tempura & Chips
Catalan Socarrat Rice with Scarlet Prawns
Seasonal Vegetable Rice
Mini Roll with Pork Cheek
Spanish *Tortilla* with Caramelised Onion
Queen Scallop, Crispy Ham & Romesco Sauce
Mini Beef Burger



Desserts

YOUR SELECTION OF 2

Our Famous Basque Cheesecake
Crema Catalana
70% Cocoa Chocolate Truffles
Xuixo Pastry Stuffed with Custard Cream



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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. These selections beautifully capture the essence of Rioja, making them perfect for elevating any dining experience.

**Package includes bottled still/sparkling water & teas/coffees
& 2 glasses of wine from the selection below**

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

£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. Perfect for sophisticated palates.

**Package includes bottled still/sparkling water & teas/coffees
& 2 glasses of wine from the selection below**

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

£40

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*VAT included.

COCKTAIL SELECTION

Our skilled bartenders have crafted a selection of signature and timeless cocktails, perfect for elevating any event. Choose up to three from the options below to delight your guests and create a memorable experience.

Spanish Classics

Sangría £14

Tinto de verano £10

Vodka-Based

Moscow mule £13

Screwdriver £13

Black russian £13

Rum-Based

Rhum old-fashioned £16

Mojito £14

Tequila-Based

Paloma £13

Mexican mule £13

Tequila sunrise £13

Whiskey-Based

Highball £13

Old fashioned £16

Boulevardier £15

Gin-Based

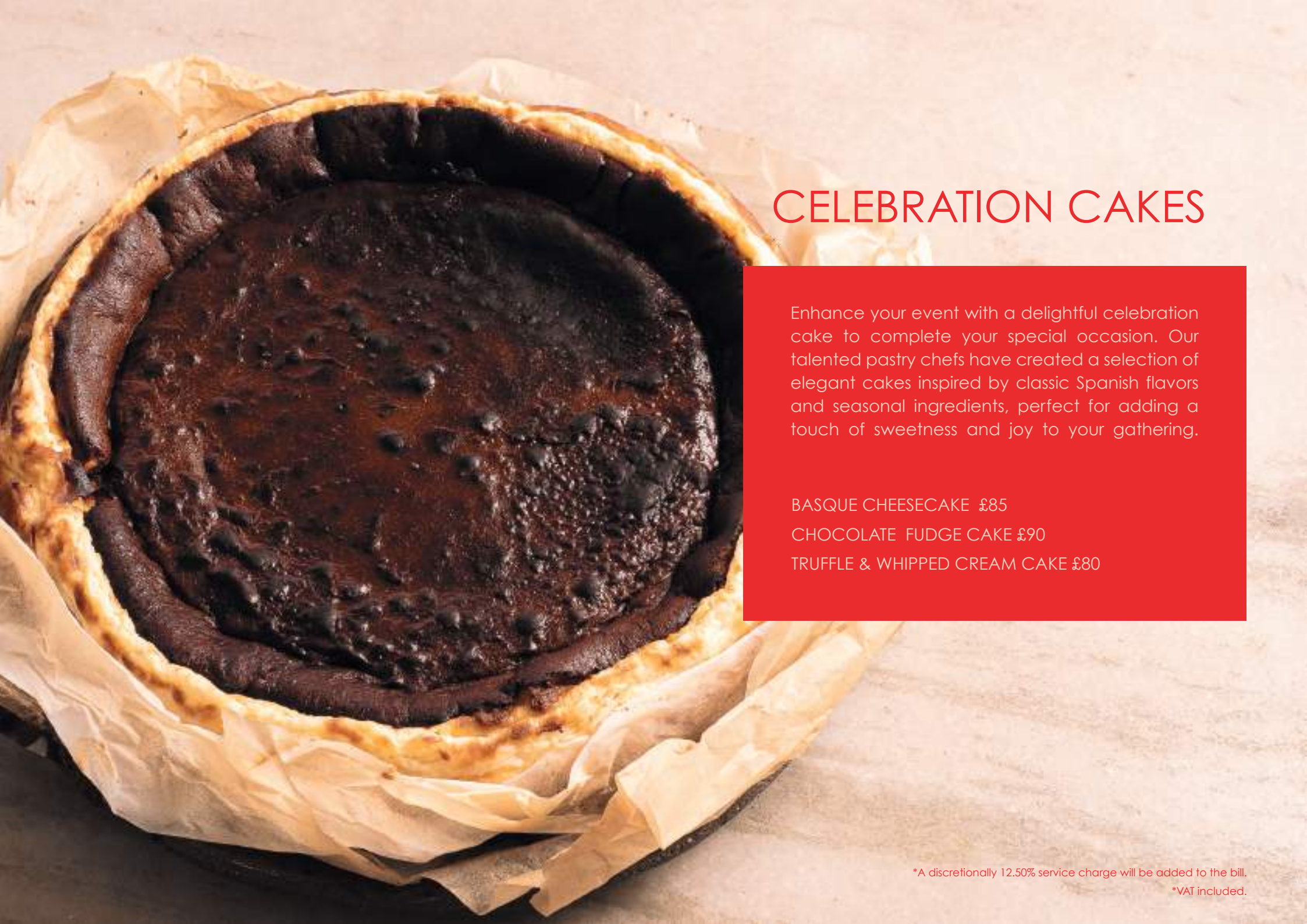
Negroni £15

Gin Collins £13



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CELEBRATION CAKES

Enhance your event with a delightful celebration cake to complete your special occasion. Our talented pastry chefs have created a selection of elegant cakes inspired by classic Spanish flavors and seasonal ingredients, perfect for adding a touch of sweetness and joy to your gathering.

BASQUE CHEESECAKE £85

CHOCOLATE FUDGE CAKE £90

TRUFFLE & WHIPPED CREAM CAKE £80

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