



The Campaner

GROUPS & EVENTS MENUS

The Campaner

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

Just a 10-minute walk from Sloane Square, The Campaner sits in a peaceful courtyard offering a vibrant and relaxed setting for any event.

Whether it's an intimate gathering or a larger celebration, our airy, colourful dining room makes the Campaner a top pick this season



Our Cuisine

At The Campaner, we pride ourselves on offering an authentic and rich Spanish menu perfect for sharing. Start with classics like pan con tomate, Iberian ham croquettes, or oysters with sherry vinaigrette. Then onto our prawns and our signature tableside paella.

Meat lovers will love our charcoal-grill cuts, from the Txuleton Rubia Gallega to the Chargrilled Monkfish Tail. Highlights include our freshly carved jamon de Jabugo and our crispy, layered patatas bravas.





SEATED DINING MENUS

Optional Packages

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 Catalan '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

Glass of Sangria

Gilda olives

Torres crisps

£17



Sobremesa Menu

Our Selection of Spanish Cheeses

Glass Juve & Camps Cava to Toast

£14



Vegetarian Menu

£55

Starters

Pan con tomate

Wood-fired Escalivada

The Campaner's Patatas Bravas

Padrón Peppers

Tomato salad & salmorejo

Mains

Wild Mushroom & Vegetables Rice
with Romesco

Desserts

Lemon sorbet

Cadaquez Menu

£68

Starters

Pan con tomate

Spinach & Goat Cheese Croquette

Andalusian-Style Baby Squid

Padron Peppers

Sobrasada Tortilla

Mains

Catalan Socarrat Rice
with Red Prawns

Desserts

Crema Catalana

Girona Menu

£85

Starters

Spanish Cured Meats:
Chorizo, Salchichón & Lomito

Pan con tomate

Padrón Peppers

Iberian Ham Croquettes

Prawn Spanish tortilla

Tuna belly & tomato salad

Mains

Abanico Ibérico & Mojo Verde

OR
Grilled cod

Sides

Patatas panderas

Green Seasonal Salad

Desserts

Basque cheesecake



Barcelona Menu

Sharing Starters

Jamón de Jabugo
Pan con tomate
Prawn Croquettes
The Campaner's Patatas Bravas
Steak tartare with quail egg
Torreznos with mojo verde

Meat Feast Sharing Platter

Txuleton Rubia Gallega
Slowed Cooked Roasted Milk Fed Lamb Leg
Roasted Whole Suckling Pig
Chargrilled Monkfish Tail with Ajada

Sides

Patatas panderas
Green seasonal salad

Desserts

Chocolate fudge cake

£90

3 sharing starters
2 sharing main platters
Sides
Dessert

£110

All sharing starters
All sharing main platters
Sides
Dessert



STANDING RECEPTION MENU

Ibiza Menu

Starters

YOUR SELECTION OF 4

Spanish Cured Meats: Chorizo,
Salchichón & Lomito

Our Selection of Spanish Cheeses

Pan con Tomate

Oyster with Lemon & Sherry Vinaigrette

Iberian Ham Croquette

Salted Cod Fritters with Piparras All-i-oli

Patatas Bravas - The Campaner Style

Padron Peppers

Crisp Prawn Skewer with Tartar Sauce

Crispy Goat cheese

£65

Mains

YOUR SELECTION OF 2

Cod Tempura & Chips

Catalan Socarrat Rice with Red Prawns

Spanish Tortilla with Caramelised Onion

Mini Beef Burger

Wild mushroom & Vegetable Rice
with Romesco



Desserts

YOUR SELECTION OF 2

Our Famous Basque Cheesecake

Crema Catalana

70% Cocoa Chocolate Truffles



CELLAR SELECTION





Please note vintages are subject to change and the cost of package excludes the 12.5% service charge.

Wine Packages

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

BRIDIS CATALAN £20pp

Organic wines from Catalunya's Penedès region. Fresh, balanced, and made for everyday moments with intention.

MONT RUBI WHITE ORGANIC

Xare-lo | DO penedes | Catalunya

MONT RUBI BLACK ORGANIC

Garnacha | Penedes | Catalunya

CLASSIC RIOJA £35pp

A refined journey through Rioja's most emblematic styles, white, rosé and aged red. Honest, versatile, and full of character.

MUGA BLANCO

Viura, Garnacha, Malvasia | DO Rioja | La Rioja

MUGA RESERVA

Tempranillo, Garnacha, Mazuelo, Graciano | DOC La Rioja | La Rioja

MUGA ROSADO

Garnacha, Viura | DO Rioja | La Rioja

SPAIN IN THREE WINES £40pp

A curated selection from three regions. Distinctive, expressive, and rooted in their terroir.

GRANBAZÁN ETIQUETA AMBAR

Albariño | DO Rias Baixas | Galicia

ARZUAGA RESERVA. ARZUAGA NAVARRA.

Tempranillo, Cabernet Sauvignon | DO Ribera del Duero | Valladolid

LLUNARI. HERÈNCIA ALTÉS

Orange - Garnacha blanca | DO Terra Alta | Catalunya

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





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 flavours and seasonal ingredients. Perfect for adding a touch of sweetness and joy to your gathering.

BASQUE CHEESECAKE £90

CHOCOLATE FUDGE CAKE £95

Optional Extras

- **NAME CARDS** – We can arrange and print name cards for the table for £1 per card. Requires at least 2 days notice.
- **WELCOME DRINKS & NIBBLES** – Guests are welcome to arrange a desired welcome drink and selection of nibbles to be ready upon arrival. Costs would vary depending what is pre-ordered.
- **PRE/POST MEAL DRINKS IN THE CLANDESTI BAR** – We can book a table or a section (size dependent) of our speak-easy bar, the CLANDESTI, before or after your meal for drinks at no extra cost (please note that any minimum spend for another booking cannot be used against this bar booking). Bar bookings are available Tuesday to Sundays from 5pm until 9.30pm. Subject to availability. Full bar private bookings will require a full prepaid minimum spend.
- **CAKEAGE** - You are welcome to bring your own cake. A charge of £5 per guest will be added to the final bill.

Useful Information

- All prices are inclusive of VAT.
- All prices are exclusive of a 12.5% service charge.
- All food and drink pre orders require at least one week's notice.
- **Drink pre orders** will be charged in advance either taken from the minimum spend or asked via invoice if required.
- Please note that **no outside catering**, other than birthday cakes, is permitted on the premises.
- **Dog-Friendly Venue:** We warmly welcome your four-legged friends! Our dog-friendly space ensures that both you and your furry companions have a comfortable and enjoyable dining experience.