



The Campaner

GROUP DINING 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



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 30-day aged ribeye to the chef's daily special.

Highlights include our freshly carved jamon de Jabugo and our crispy, layered patatas bravas.



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

Olivas Aliñadas

Mulled Wine

Chorizo Ibérico in blankets

£15



SOBREMESA MENU

Our Selection of Spanish Cheeses

Glass Juve & Camps Cava to Toast

£14



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

*VAT included.

CADAQUÉS MENU

£68

Starters

Pan con tomate
Spinach & Goat Cheese Croquette
Smoked Aubergine with Sobrasada
& Manchego Cheese
Andalusian-Style Baby Squid
Padron Peppers
Jamón & Cabrales Cheese Tortilla

Mains

Catalan Socarrat Rice
with Scarlet Prawns

Desserts

Crema catalana

GIRONA MENU

£80

Starters

Spanish Cured Meats: Chorizo, Salchichón & Lomito
Pan con tomate
Padrón Peppers
Iberian Ham Croquettes
Prawn Spanish tortilla
Smoked Aubergine with Sobrasada
& Manchego Cheese

Mains

Chargrilled Presa Ibérica
OR
Salted Cod Loin

Sides

Patatas panderas
Green Seasonal Salad

Desserts

Our Famous Basque Cheesecake

Christmas Fiesta

£110

Starters

Jamón de Jabugo
Pan con tomate
Prawn Croquettes
Torta de Cañarejal Cheese with Bread & Honey
Patatas bravas - The Campaner style
Seafood Medley on Toast

Meat Feast Sharing Platter

Txuletón Tomahawk Steak
Slowed Cooked Roasted Milk Fed Lamb Leg
Roasted Whole Suckling Pig
Chargrilled Monkfish Tail with Ajada

Sides

Patatas panderas
Glazed carrots with parsnip purée

Desserts

Sticky toffe pudding with chargrilled pumpkin

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*VAT included.



VEGETARIAN MENU

£55

Starters

Pan con tomate

Smoky Aubergine with Manchego Cheese

Torta de Cañarejal Cheese with Bread & Honey

Padrón Peppers

Patatas Bravas - The Campaner style

Mains

Wild Mushroom & Vegetables Rice with Romesco

Desserts

Sticky Toffee Pudding with Chargrilled Pumpkin



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The Campaner

STANDING RECEPTION MENU



Starters

YOUR SELECTION OF 4

Gilda

Spanish Cured Meats: Chorizo, Salchichón & Lomito

Our Selection of Spanish Cheeses

Pan con Tomate

Oyster with Lemon & Sherry Vinaigrette

Spinach & Goat Cheese Croquette

Iberian Ham Croquette

Salted Cod Fritters with Quince *All-i-oli*

Chorizo Ibérico in Blankets

Patatas Bravas - The Campaner Style

Padron Peppers

Crisp Prawn Skewer with Tartar Sauce

Seafood Medley on Toast



IBIZA MENU

Cocktail Selection

£65

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

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





BRINDIS CATALÁN £20

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

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

MONT RUBI WHITE ORGANIC

Xare-lo | DO penedes | Catalunya

MONT RUBI BLACK ORGANIC

Garnacha | Penedes | Catalunya

CLASSIC RIOJA £35

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

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

MUGA BLANCO

Viura, Garnacha, Malvasia | DO Rioja | La Rioja

MUGA RESERVA 2020

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

MUGA ROSADO

Garnacha, Viura | DO Rioja | La Rioja

SPAIN IN THREE WINES £40

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

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

GRANBAZÁN ETIQUETA AMBAR

Albariño | DO Rias Baixas | Galicia

ARZUAGA RESERVA 2020. ARZUAGA NAVARRA.

Tempranillo, Cabernet Sauvignon | DO Ribera del Duero | Valladolid

LLUNARI. HERÈNCIA ALTÉS 2022

Orange - Garnacha blanca | DO Terra Alta | Catalunya

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

BASQUE CHEESECAKE £90

CHOCOLATE FUDGE CAKE £95

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