



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.



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.

VEGETARIAN MENU

£55

Starters

Pan con tomate

Smoky Aubergine with Manchego Cheese

Torta de Cañarejal Cheese with Bread & Honey

Padrón Peppers

The Campaner's Patatas Bravas

Mains

Wild Mushroom & Vegetables Rice with Romesco

Desserts

Sticky Toffee Pudding
with Chargrilled Pumpkin

CADAQUÉS MENU

£68

Starters

Pan con tomate

Spinach & Goat Cheese Croquette

Smoked Aubergine with Sobrasada
& Manchego Cheese

Andalusian-Style Baby Squid Padron Peppers

Cabrales Cheese & Iberian Ham Tortilla

Mains

Catalan Socarrat Rice
with Red 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

Abanico Ibérico & Mojo Verde

OR

Grilled cod with pilpil
& rainbow chard a la Catalana

Sides

Patatas panderas

Green Seasonal Salad

Desserts

Our Famous Basque Cheesecake



Christmas Fiesta

Sharing Starters

Jamón de Jabugo

Pan con tomate

Prawn Croquettes

Torta de Cañarejal Cheese with Bread & Honey

The Campaner's Patatas Bravas

Seafood Medley on Toast

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

Glazed carrots with parsnip purée

Desserts

Sticky toffee pudding with chargrilled pumpkin

£85

3 sharing starters

2 sharing main platters

Sides

Dessert

£110

All starters to share

All sharing main platters

Sides

Dessert

Add Chorizo in Blankets for £5pp

Christmas crackers will be provided for bookings between 17th
November to the 21st December at no extra cost.

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*VAT included.

STANDING RECEPTION MENU



IBIZA 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

The Campaner's Patatas Bravas

Padron Peppers

Crisp Prawn Skewer with Tartar Sauce

Seafood Medley on Toast



£65

Mains

YOUR SELECTION OF 2

Cod Tempura & Chips

Catalan Cocarrat rice with Red Prawns

Wild Mushroom & Vegetable Rice with Romesco

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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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

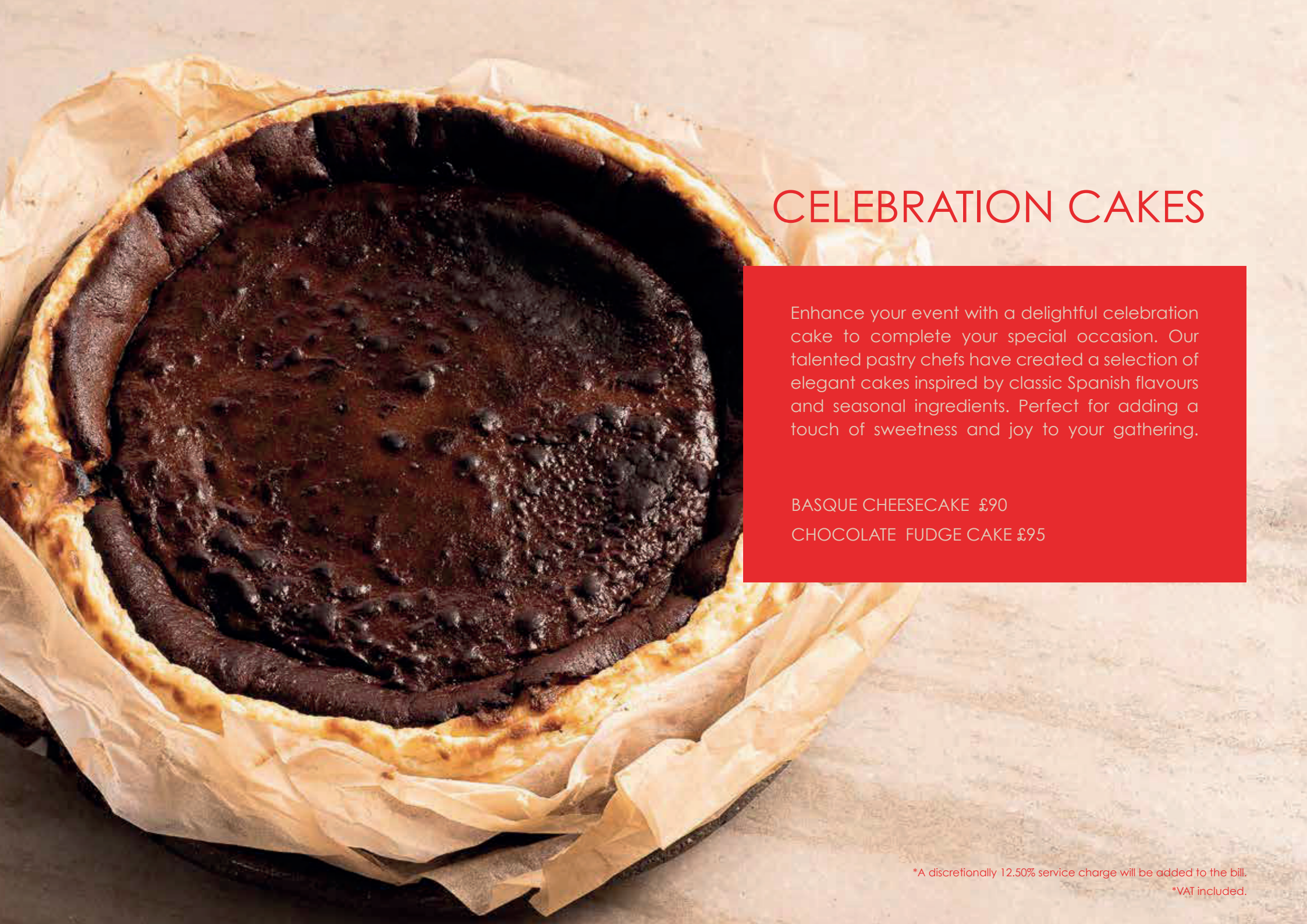
Negroni £15

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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