

C A M I N O

DRINKS MENU

Our drinks menu is a huge part of our story. Over countless fun-packed staff trips all over Spain, we have visited almost all the bodegas and cervezarias listed here and met the amazing people behind them.

HAPPY HOUR

Weekends from 4 - 6pm

£3 House Wine | Red, White, Rose

£3 Beer | San Miguel Draught

£4 Cava | Vilarnau Brut/Rosado

£5 Cocktails | Any from menu

Ask a member of staff for details

CAVA

All cava is made in the traditional method, the same as champagne. This is time consuming and expensive but puts cava far ahead of any other sparkling wine for quality and value.

VILARNAU BRUT RESERVA

Penedès | Macabeo, Parellada, Xarel-lo
Crisp, dry and structured with fresh green apple flavours.

125ml **6.50**

bottle **28.00**

magnum **52.00**

VILARNAU ROSADO RESERVA

Penedès | Trepat, Pinot Noir
Vibrant ripe strawberry character, juicy and refreshing.

125ml **6.50**

bottle **28.00**

Silver - IWC, Silver Decanter

RAVENTÓS I BLANC RESERVA 'BLANC DE BLANCS'

Penedès | Macabeo, Parellada, Xarel-lo
Lively, lemony, crisp and complex; the perfect aperitif!

125ml **7.50**

bottle **36.00**

90/100 Robert Parker

GRAMONA IMPERIAL GRAN RESERVA VINTAGE

Penedès | Xarel-lo, Macabeo, Chardonnay
Intense stone fruit and citrus zest. Toasty, yeasty and buttery with absolute balance and precision; a timeless classic, aged for 5 years.

bottle **48.00**

93/100 Decanter, 95/100 50 Greatest Cavas

VILARNAU SUBIRAT PARENT RESERVA

Penedès | Subirat Parent
Unique and distinctive, deep firm fruit, ideal with a variety of tapas.

bottle **32.00**

VERMOUTH

GOLFO VERMUT

Ribera del Duero | Old Vine Tempranillo
Warm spices, fresh with great balance.
The latest big thing in Spain!

50ml **5.00**

DRY SHERRIES

MANZANILLA PASADA EN RAMA 100ml **5.90**
'XIXARITO', BODEGAS BARON 375ml **18.00**

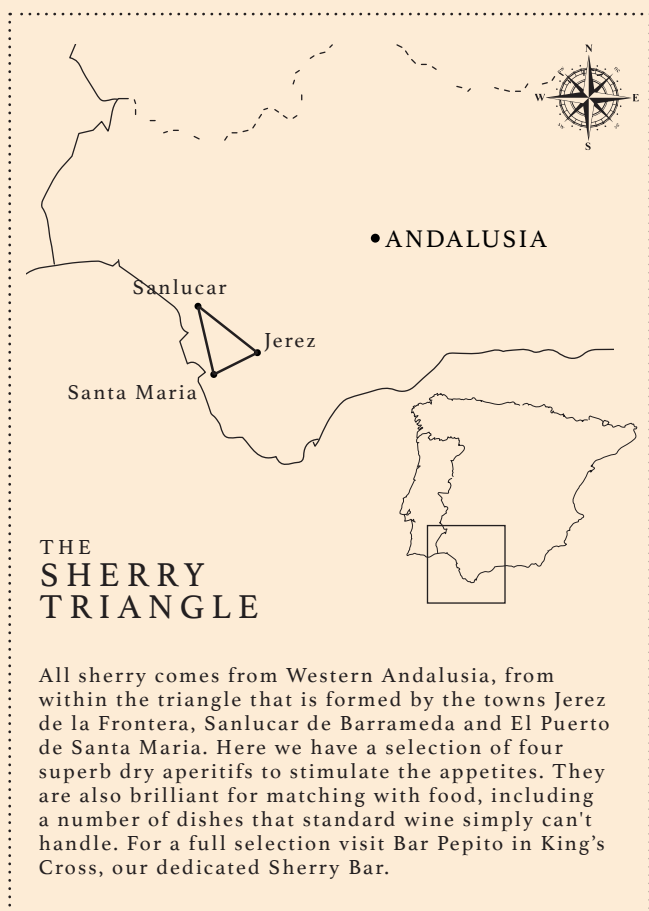
Intensely fresh and saline, a little wild, smooth and deep.

FINO TÍO PEPE, GONZÁLEZ BYASS 100ml **4.90**
Crisp, dry and brilliant all rounder for food matching. 375ml **16.75**

94/100 *Guía Peñín*

AMONTILLADO VIÑA AB GONZÁLEZ BYASS 100ml **6.00**
Dry and savoury, racy, soft and delicate, almond and hazelnut notes.


91/100 *Guía Peñín, Silver - IWC*





THE SHERRY TRIANGLE

All sherry comes from Western Andalusia, from within the triangle that is formed by the towns Jerez de la Frontera, Sanlucar de Barrameda and El Puerto de Santa Maria. Here we have a selection of four superb dry aperitifs to stimulate the appetites. They are also brilliant for matching with food, including a number of dishes that standard wine simply can't handle. For a full selection visit Bar Pepito in King's Cross, our dedicated Sherry Bar.

SPANISH SERVES

AMONTILLADO 7.50
Dry and refreshing nuttiness with a kick.
Served with Fever Tree Ginger Ale and lime. 


VERMUT GOLFO 7.50
Spain's latest big thing served spritz style.
Served with Fever Tree Tonic and an orange slice. 


MANZANILLA 7.50
Rebujito, the Andalusian classic.
Served with Fever Tree Lemonade and mint. 


Spaniards consume more gin per head than any other country in the world. This is due to their incredible ability to make 'Gin-Tonics'.


Our G&Ts are served the Spanish way: large glass, large measure, lots of ice and a perfectly matched garnish.


We only use premium Fever Tree tonic water; a range of award-winning products that taste clean, subtle and balanced with authentic flavours and perfect carbonation. If 3/4 of your G&T is the tonic, we make sure to use the best.

GIN MARE 42.7% ABV 9.95
Crafted on Catalunya's coast, infused with botanicals including basil, thyme, rosemary and citrus.
Served with Fever Tree Mediterranean Tonic, rosemary and olive. 

BEEFEATER 24 45% ABV 9.95
London gin combining grapefruit and lemon peel with chinese green tea.
Served with Fever Tree Tonic and grapefruit. 

MARTIN MILLER'S WESTBOURNE 45.2% ABV 9.95
British gin, distilled with Icelandic water, with Seville orange peel, cucumber and floral aromas of parma violet.
Served with Fever Tree Elderflower Tonic and cucumber. 

LONDON N° 1 GIN 47% ABV 9.95
Created in London, a complex, full bodied gin with a modern twist. Striking turquoise colour from the gardenia flower.
Served with Fever Tree Tonic and lemon. 

5TH GIN FIRE 42% ABV 9.95
Produced in Barcelona, bright pink in colour from infusion with red fruits, blackberry and blueberry.
Served with Fever Tree Aromatic Tonic and strawberry. 

COCKTAILS

Classic cocktails with a Spanish twist, using some of the finest Spanish spirits, liqueurs and wines. Something for everyone, from light and fruity to big and bold.

LOLA'S PASSION

Heart racing and lip-smackingly good. Vilarnau cava, Absolut Vanilia vodka, Seville orange marmalade and lemon.

8.50



LAGERITA

Lager meets margarita! El Jimador tequila, triple sec, lime, served with a Moritz can on top!

9.50



SPANISH AFFAIR

Spanish fling with the Italian Negroni. Sacred Rosehip, Whitley Neil gin, Golfo Vermut, flamed orange peel.

9.50



TOKEN GINGER

Everyone's favourite. Makers Mark bourbon whiskey, Beefeater gin, Angostura bitters, Fever Tree Ginger Ale and lime.

9.00



PEDRINO SUMMERCUP

A playful twist on a British classic. Pedrino, cucumber, strawberries and mint.

7.50



WATERMELON MOJITO

The ultimate thirst quencher. Santa Teresa rum, watermelon, mint leaves and lime.

8.75



THYME BY THE SEA

Fresh, citric, herbal; taste of the Seville coast. El Jimador tequila, Manzanilla Pasada En Rama 'Xixarito', lemon thyme and lemon.

8.50



SANGRIA

Our Camino classic. Whitley Neill Gin, Liquor 43, red wine, apples, oranges, then topped up with lemonade.

7.50



jug 24.00

SANGRIA ROYALE





Our recipe of Whitley Neill Gin, Liquor 43, red wine, apples and oranges, but topped up with Vilarnau Cava.

8.50



jug 25.00

WINE SIZE GUIDE

R	L	C	B
			
175ml	250ml	350ml	750ml
REGULAR	LARGE	CARAFE	BOTTLE

Wines are listed in order of weight, light to heavy

VINO BLANCO

ALTOZANO, VERDEJO	5.90 R
Toledo Verdejo	7.90 L
Deliciously dry and zesty, with crisp citrus flavours.	11.00 C
	22.00 B
MONTADO BLANCO	5.00 R
Castilla y León Verdejo, Chardonnay	7.25 L
Fresh tropical notes, citrus finish.	9.75 C
	19.50 B
RIOJA BLANCO, BODEGAS LUIS CAÑAS	7.25 R
Rioja Viura	9.95 L
Fresh, zesty, elegant, and structured.	13.75 C
	27.50 B
CAMPO FLORES, VERDEJO SAUVIGNON BLANC	6.75 R
Castilla La Mancha Verdejo, Sauvignon Blanc	9.50 L
Vivacious, tangy and ripe, organic.	12.75 C
	25.50 B
LAGAR DE XESTOSA, GODELLO, ADEGAS PAZO DO MAR	7.50 R
Galicia Godello	9.95 L
Ripe and fresh, white flowers, wonderfully balanced.	14.00 C
	28.00 B
MACABEO, SOBRE LÍAS, TORRE SOLAR	6.50 R
Castilla La Mancha Macabeo, Chardonnay	9.25 L
Crisp and refreshing, ripe pineapple, long mineral finish.	12.25 C
	24.50 B
ALBARIÑO, PULPO, PAGOS DEL REY	8.50 R
Rías Baixas Albariño	11.75 L
Fresh apricots and peaches, lovely intensity and minerality.	17.00 C
<i>Silver- IWC 2016</i>	34.00 B
TXAKOLÍ, BODEGAS ITSASMENDI	32.00 B
Txakoli Hondarrabi Zuri	
Charm and exuberance, fresh and long. Unique Basque wine.	
RIOJA BLANCO CRIANZA, VIÑA GRAVONIA, LÓPEZ DE HEREDIA	37.00 B
Rioja Viura	
Quince, beeswax and honeycomb; outstandingly decadent.	
<i>94/100 Wine Advocate</i>	

BIG GUNS

PRINCIPIA MATHEMATICA, ALEMANY I CORRIÓ 39.00 B

Catalunya | Xarel-lo
Gorgeous white fruit and apricot, light nuttiness, Meursault-esque butteriness.

ALBARIÑO, PAZO DE SEÑORANS 45.00 B

Galicia | Albariño
Dry, citrus flavours, mineral-driven, deep finish. Benchmark Albariño.
92/100 Robert Parker

RIOJA BLANCO, FINCA ALLENDE 45.00 B

Rioja | Viura, Malvasia
Touch of tropical fruit, generous and rounded; sophisticated and luxurious.
Silver - Decanter

FINCA CALVESTRA, VIÑEDOS MUSTIGUILLO 40.00 B

Valencia | Merseguera
Fresh, citrusy, stony and focused. Ageing in acacia wood adds complexity. Fantastic example of a Mediterranean white.
94/100 Guía Peñín

JOAN GINÉ BLANC, BUIL Y GINÉ 44.00 B

Priorat | Garnacha Blanca, Macabeo, Viognier, Pedro Ximenez
Dry, fruity and floral, broad ripe palate and great structure.

THE
WINE MAP

AREAS OF SPAIN
Common regional grape variety

- 1. NORTHWEST**
Mencia, Albariño, Espadeiro, Torrontés, Treixadura, Godello
- 2. DUERO RIVER VALLEY**
Tinta de Toro, Garnacha, Mencia, Prieto Picudo, Verdejo, Malvasia
- 3. EBRO RIVER VALLEY**
Tempranillo, Garnacha, Cariñena, Verdejo, Macabeo, Malvasia
- 4. MEDITERRANEAN COAST**
Monastrell, Garnacha, Tempranillo, Bobal, Airén, Moscatel, Macabeu, Xarel-Lo, Parellada
- 5. CENTRAL PLATEAU**
Cencibel (Tempranillo) Monastrell, Garnacha, Airén, Abillo, Borba
- 6. ANDALUCÍA**
Palamino, Listán, Pedro Ximénez, Moscatel, Zalema
- 7. BALEARIA**
Mencia, Listán Negro, Verdello, Godello, Forastera, Listán, Moscatel

VINO TINTO

EL VELERO TINTO	5.00 <i>R</i>
Valdepeñas Tempranillo, Garnacha	7.25 <i>L</i>
Juicy dense fruits.	9.75 <i>C</i>
	19.50 <i>B</i>
VIÑAS DEL VERO	5.90 <i>R</i>
Somontano Garnacha, Syrah	7.90 <i>L</i>
Fresh ripe wild black fruits.	11.25 <i>C</i>
	22.50 <i>B</i>
MERAYO MENCIA, BODEGAS Y VIÑEDOS	7.50 <i>R</i>
MERAYO	9.95 <i>L</i>
Bierzo Mencía	14.00 <i>C</i>
Rich berries, ripe fruit yet fresh and creamy with good length.	28.00 <i>B</i>
FINCA CONSTANCIA SELECCIÓN	6.75 <i>R</i>
Castilla y León Syrah, Cabernet Sauvignon, Cabernet Franc, Tempranillo, Graciano, Petit Verdot	9.50 <i>L</i>
	12.75 <i>C</i>
	25.50 <i>B</i>
Full-bodied, dense red and black fruit, spice and tobacco. Great structure.	
<i>Gold - Mundus Vini, 91/100 Wine Advocate</i>	
RIOJA, BODEGAS FINCA MANZANOS	7.50 <i>R</i>
Rioja Tempranillo	9.95 <i>L</i>
Ripe black and red fruits, spices, liquorice and chocolate aroma.	14.00 <i>C</i>
	28.00 <i>B</i>
TIERRA FUERTE GRACIANO	29.00 <i>B</i>
Castilla y León Graciano	
Fantastically complex with rich blackcurrant, liquorice, mulberry and savoury notes.	
<i>Gold - Sommelier Wine Awards 2015, Silver - Decanter</i>	
RIBERA DEL DUERO, JOVEN DE SILOS	32.00 <i>B</i>
Ribera del Duero Tempranillo	
Unoaked easy-drinking Ribera; soft tannins with ample fruit and weight, and a long finish.	
MESTIZAJE, VIÑEDOS MUSTIGUILLO	30.00 <i>B</i>
Utiel Requena Bobal, Garnacha, Syrah	
Supple raspberry and red cherry fruits with a well-integrated spiciness.	
RIOJA RESERVA, BERONIA	9.50 <i>R</i>
Rioja Tempranillo, Graciano	12.95 <i>L</i>
Elegant, meaty and structured, cocoa, black fruits and sweet spices.	18.75 <i>C</i>
	37.50 <i>B</i>
	70.00 <i>M</i>
	135.00 <i>J</i>

BIG GUNS

CILLAR DE SILOS CRIANZA **42.00 B**

Ribera del Duero | Tempranillo
Cherry fruit, complex, mature, powerful
and satisfying.

92/100 Guía Peñín

**CLOS MONLLEÓ, CELLER SANGENÍS I
VAQUÉ** **62.00 B**

Priorat | Cariñena, Garnacha
Deep damson fruit, rich smoky notes,
earthy and brooding. Impressive Priorat.

Silver - Decanter

SECASTILLA GARNACHA **40.00 B**

Somontano | Garnacha
Cherries and blackcurrants backed up
by chocolate and cigars. Perfect balance,
long finish.

93/100 Guía Peñín

**CORULLÓN, DESCIENTES DE
PALACIOS** **54.00 B**

Bierzo | Mencia
Dark, ripe, exuberant fruit, precision and
wonderful balance. Top drawer.

Platinum - Decanter

**RIOJA RESERVA, SELECCIÓN DE LA
FAMILIA, BODEGAS LUIS CAÑAS** **48.00 B**

Rioja | Tempranillo, Cabernet Sauvignon
Ripe sweet fruit and herbs over a base of
fine rich oak and savoury notes.

Gold - IWC, Gold - Decanter

ALIÓN, BODEGAS VEGA SICILIA **85.00 B**

Ribera del Duero | Tinto Fino (Tempranillo)
Exuberant cherries and raspberries,
herbaceous. Dark chocolate, elegant long
finish.

95/100 Wine Advocate

PINTIA, BODEGAS VEGA SICILIA **67.00 B**

Toro | Tempranillo
Heady and powerfully aromatic, intense,
ripe black fruits, cacao and eucalyptus.
Magnificent.

95/100 Guía Peñín

VINO ROSADO

EL VELERO ROSADO **5.00 R**

Valdepeñas | Tempranillo **7.25 L**
Soft and juicy, strawberry notes and fresh
acidity. **9.75 C**
19.50 B

ROSADO, BODEGAS FINCA MANZANOS **6.90 R**

Rioja | Garnacha, Tempranillo **9.75 L**
Bright summer fruits, balanced palate
and long finish. **13.25 C**
26.50 B

SPANISH CRAFT BEER

MORITZ 5.4% 330ml **4.65**

Barcelona lager using Montseny Water and aromatic Saaz hops flower. Light golden colour, smooth and soft with sweet notes of malt and grain and citrus hints.

Pilsner style

BEERCELONA 5% 330ml **5.50**

A tribute to the city of Barcelona. Brewed with incredibly pure Font del Regàs water and a selection of the finest malts. Good pronounced bitterness matched with elegant fruitiness.

American pale ale style

BARCINO RAVAL IPA 4.5% 330ml **5.50**

A modern tribute to a classic IPA, with refreshing citrus aromas. Vegan friendly.

Indian Pale Ale

BOTTLED BEER

ESTRELLA DAMM 4.6% 330ml **4.20**

Smooth, refreshing lager with hoppy aroma and a dry finish.

DAURA DAMM 5.4% 330ml **4.95**

Award-winning gluten-free beer.

ALHAMBRA RESERVA 6.4% 330ml **5.50**

Super-premium, natural and artisanal beer.

AIGUA DE MORITZ 0.0% 330ml **3.50**

Light bitterness from Saaz hops, ripe fruit, healthily refreshing.

DRAUGHT BEER

MAHOU 5.2% 12oz **3.75**

Well balanced, hoppy, zesty, fruity, full-bodied flavour with a soft lingering finish.

pint **5.35**

SAN MIGUEL 5.0% 12oz **3.50**

Full bodied pilsner style lager with a refreshing and intense flavour.

pint **4.95**

CIDER

MAELOC 4.5% 330ml **4.50**

Galician apple cider. Gluten-free and a dry finish.

SOFT DRINKS

We've added 10p to soft drinks that have added sugar and are donating the proceeds to Children's Health Fund to help educate children about their diets.

COCA COLA	330ml 2.50
	<i>On tap</i> 2.00
DIET COCA COLA	330ml 2.40
	<i>On tap</i> 1.90
GINGERELLA GINGER ALE	3.60
Made using organic, fairtrade root ginger from Sri Lanka.	
LEMONY LEMONADE	3.60
Made using organic lemons from Sicily.	
RED BULL	250ml 3.10
RED BULL SUGAR FREE	250ml 3.00
FEVER TREE	1.95
Original Tonic, Light Tonic, Lemon Tonic, Mediterranean Tonic, Elderflower Tonic, Ginger Ale.	

COLD PRESSED JUICES

Daily Dose produce 100% raw, no added sugar, additive free juices that they cold press in London.

DULCE VERDE	4.75
Leafy greens and sweet fruits for a refreshing and delicious health kick.	
<i>Kale, cucumber, apple, mint, lime</i>	
O'FRESCO	4.75
A tangy turmeric number, sure to get you dancing and great for your skin.	
<i>Carrot, apple, turmeric, ginger, lemon</i>	
ZENZERO	4.75
Fiery ginger to kick you into gear in the morning, especially when feeling delicate.	
<i>Apple, ginger, lemon</i>	
ROUGE	4.75
Subtle blend of roots and fruits to bring you back down to earth.	
<i>Beetroot, apple, ginger, lemon</i>	

HOT DRINKS

CAFÉ SOLO	2.50
Espresso.	
CORTADO	2.60
Espresso with a dash of hot milk.	
CAFÉ BOMBÓN	2.80
Espresso with condensed milk.	
CARAJILLO	5.50
Espresso, with a choice of brandy, whisky, rum or patxaran on the side.	
NOVUS TEA	2.80
Wide selection available.	



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