

CAMINO



¡VAMOS DE TAPAS!

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 cervecerías listed here and met the amazing people behind them.

CAVA

VILARNAU GOLD EDITION BRUT RESERVA (O|VG) 125ml **8.50**
Catalunya | Macabeo, Parellada, Subirat Parent Bottle **38.50**

Bright fresh fruit with toasty notes, nuts and honey on the finish.

VILARNAU BRUT RESERVA ROSADO (O|VG) 125ml **8.50**
Catalunya | Garnacha, Pinot Noir Bottle **38.50**

Stylish, vibrant and refreshing, mouth-watering ripe strawberry and raspberry fruit.

★ **GRAMONA, IMPERIAL BRUT GRAN RESERVA VINTAGE** (O|VG|B) 125ml **10.00**
Catalunya | Xarel-lo, Macabeo, Parellada, Chardonnay Bottle **55.00**

Supremely elegant and structured, intensity and real finesse from arguably the best Cava house.

Gold Decanter | 93/100 Guía Peñín | Best In Class Champagne & Sparkling Wine World Championships

VILARNAU RESERVA (O|VG) Magnum **72.00**
Catalunya | Macabeo, Xarel-lo, Parellada

Complex aromas, fresh and lively. Perfect for parties!

DRY SHERRIES

Sherry is regarded by wine experts as one of the greatest wine styles of all. It's a brilliant aperitif and palate cleanser, preparing you for the meal ahead. We think it's the ultimate food matching style of wine, being able to match some dishes that regular wine simply can't. It's also extremely versatile, being able to match a wide range of dishes, so ideal of course with tapas! Easy rule of thumb: If it swims, drink Fino; if it flies, drink Amontillado; if it walks or runs, drink Oloroso. Enjoy!

MANZANILLA, LA GITANA 100ml **6.00**

Light, nutty and saline, yeasty with an apple freshness. Best with lighter dishes like olives, almonds, jamón and seafood.

FINO TÍO PEPE, GONZÁLEZ BYASS (VG) 100ml **6.00**

Absolute classic, very dry and crisp with almond notes, fresh yeasty flavour and perfect balance. A brilliant all-rounder for matching a wide range of dishes.

94/100 Guía Peñín

AMONTILLADO VIÑA AB, GONZÁLEZ BYASS 100ml **6.25**

Dry, savoury and focussed, almonds and hazelnuts, 12 years old. Superb with cured meats and cheeses, and light meat dishes.





Best producer of Spain - Mundus Vini

OLOROSO SECO, BODEGAS GUTIÉRREZ COLOSÍA 75ml **6.00**

Full-bodied, nutty with a strong and fragrant aroma. Deep, rounded, super-smooth, delicious long finish.

95/100 Guía Peñín

WINE SIZE GUIDE

R	L	C	B
			
175ml	250ml	500ml	750ml
REGULAR	LARGE	CARAFE	BOTTLE

Wines are listed in order of weight, light to heavy.
All wines served by the glass are also available in 125ml servings.

V-vegetarian **VG**-vegan **O**-organic **B**-biodynamic

Whilst of course we love all the wines here, the ones marked with a star (★) we think stand out in particular for being distinctively characterful and delicious

- Richard (Founder) and Hannah (Head of Drinks)

VINO BLANCO

CENTELLEO, VINOS MÁS BUSCADOS (VG)	R	6.90
<i>La Mancha Airén, Moscatel, Macabeo</i>	L	9.25
Fragrant, light-hearted, smooth and charming.	C	18.50
	B	26.50
★ AGUAZUL BODEGAS PISUERGA (O/VG)	R	8.75
<i>Rueda Verdejo</i>	L	11.90
Ripe lemon and delicate tropical fruit. Harmonious, refreshing with a herbal twist of fennel.	C	23.50
	B	33.50
GARNACHA BLANCA SENSE CAP, CELLER DE CAPÇANES (O/VG)	R	8.90
<i>Montsant Garnacha, Macabeo</i>	L	12.25
Seductive peaches and apricots, deliciously balanced mineral finish.	C	23.50
	B	34.00
RIBERA DEL SEGURA SAUVIGNON BLANC (VG)	R	9.50
<i>La Mancha Sauvignon Blanc</i>	L	12.90
Loads of bright fresh fruits, an easy ripe, rounded and refreshing mouthful perfect with calamares and croquetas.	C	25.50
	B	36.50
RIOJA BLANCO, FINCAS AZABACHE	R	9.90
<i>Rioja Oriental Tempranillo Blanco</i>	L	13.90
Bursting with orchard fruits and citrus aromas, white stone fruit on the palate.	C	27.50
	B	39.50
WHITE FIELD BLEND, DE ALTO RIOJA Y MAS (O/VG)	R	7.90
<i>La Mancha Airén, Moscatel, Albillo, Malvasia</i>	L	10.50
Vibrant, appley, round and expressive.	C	20.50
	B	29.50
ALBARIÑO, PAZOS DE LUSCO (VG)	R	11.25
<i>Rías Baixas Albariño</i>	L	15.75
Ripe exuberant orchard fruits, perfect with seafood.	C	31.50
	B	45.00

MARA MARTÍN, TERRAS DO CIGARRÓN, MARTÍN CODAX	R	9.50
	L	12.90
<i>Montereí, Galicia Godello</i>	C	25.50
Exuberant fresh fruit, dense and creamy texture, structured with a long aftertaste.	B	36.50
<i>Silver Medal - Decanter</i>		

★ CAMINO DE NAVAHERREROS, BODEGAS BERNABEVA (O/VG)	B	42.00
<i>Sierra de Gredos Albillo Real, Moscatel de Grano Menudo, Garnacha Blanca</i>		
Wild flower and honey aromas, balanced fruit, 9 months in French oak. Dangerously drinkable!		
<i>91/100 Guía Peñín</i>		

★ RIOJA BLANCO, BARREL-FERMENTED, HACIENDA EL TERNERO (VG)	B	48.00
<i>Rioja Alta Viura</i>		
Tropical fruit, honeysuckle, ripe apple and almonds with a creamy finish following 4 months in French oak.		
CHIVITE COLECCIÓN 125 CHARDONNAY (VG)	B	62.00
<i>Navarra Chardonnay</i>		
Richly textured and complex, opulent fruit with vanilla and butter notes. Top flight white.		
<i>96/100 Guía Peñín</i>		

VINO TINTO

MONTADO TINTO	R	6.90
<i>Toledo Tempranillo</i>	L	9.25
Intense red fruit aromas, rich and gutsy with hints of vanilla.	C	18.50
	B	26.50

FUENTEVERDE BODEGAS Y VIÑEDOS MONFIL	R	7.90
<i>Cariñena Garnacha, Tempranillo</i>	L	10.50
Juicy blackcurrants and cherries, touch of spice.	C	20.50
	B	29.50

★ MERAYO MENCIA, BODEGAS Y VIÑEDOS MERAYO (VG)	R	8.75
<i>Bierzo Mencía</i>	L	11.90
Distinctive red from the wild north-west, blackcurrant fruit and mineral finish.	C	23.50
<i>91/100 Guía Peñín</i>	B	33.50

RIOJA CRIANZA, FINCAS AZABACHE (VG)	R	10.50
<i>Rioja Oriental Tempranillo</i>	L	14.75
Intense plum and dark cherry fruit with vanilla and spice.	C	29.50
<i>Gold Medal - Decanter</i>	B	42.00

★ EL TIEMPO QUE NOS UNE, BODEGAS CERRÓN (O/B)	R	9.75
<i>Jumilla Monastrell</i>	L	13.25
Perfectly poised middleweight. Lively spice combines with vibrant hedgerow fruits, lovely long finish. Good slightly chilled too.	C	26.00
	B	37.50

RIOJA RESERVA, BERONIA (VG)	R	11.90
<i>Rioja Alta Tempranillo, Graciano, Mazuelo</i>	L	16.75
Elegant and structured, cocoa, black fruits and sweet spices.	C	33.00
	B	47.50
<i>Gold Medal 95/100 Decanter</i>	Magnum	90.00
	Jeroboam	160.00

**MALBEC MIL HISTORIAS,
BODEGAS ALTOLANDON** (O/VG/B) *R* **10.50**
L **14.75**
C **29.50**
B **42.00**
Manchuela | Malbec

Very high altitude Malbec, dense black cherries.

91/100 *Guía Peñín*

ALTOS DE LA FINCA, FINCA CONSTANCIA *B* **44.00**
Toledo | Petit Verdot, Syrah

Brooding dark cassis and plum fruit. Earthy notes, touch of balsamic, complex and delicious.

SCALA DEI PRIOR (VG) *B* **57.00**
Priorat | Garnacha, Cariñena, Cabernet Sauvignon, Syrah

Elegant classic Priorat, intense berry fruit, toast and spice, long finish.

94/100 *Tim Atkin MW*

★ **RIBERA DEL DUERO, PAGO DE LOS
CAPELLANES RESERVA** (VG) *B* **70.00**

Ribera del Duero | Tempranillo

Opulent, polished and voluptuous. Modern Ribera at its best.

96/100 *Guía Proensa*

**EL PUNTIDO GRAN RESERVA, VIÑEDOS
DE PAGANOS 2007** (VG) *B* **90.00**

Rioja Alavesa | Tempranillo

Espresso, dark chocolate, plums and balsamic acidity. Structured, complex and impressive, ideal with grilled meats.

96/100 *Wine Advocate*

VINO ROSADO

VIÑAS DEL VERO ROSADO *R* **7.90**
L **10.50**
C **21.00**
B **30.00**
Somontano | Merlot, Tempranillo

Fresh strawberries, expressive and very drinkable.

★ **FINCA MANZANOS** (VG) *R* **9.75**
L **13.25**
C **26.00**
B **37.50**

Rioja Oriental | Garnacha, Tempranillo

Pale, refreshing red fruits, dry and elegant finish.

PREMIUM GIN & TONICS

PINK

PUERTO DE INDIAS

12.50

The original Spanish strawberry gin.
Made from ripe strawberries grown in Huelva, Andalusia.
Served with Fever-Tree Aromatic Tonic and berries.



CITRUS

TANQUERAY SEVILLA

12.50

A sun-kissed gin made with Seville oranges
and orange blossom.
Served with Fever-Tree Mediterranean Tonic and orange.



CLASSIC

SIPSMITH LONDON DRY

13.00

Handcrafted in small batches. Classic example of
the London dry style, bold, complex and aromatic.
Served with Fever-Tree Tonic and grapefruit.



FRESH

CAMINO DRY

13.00

Small batched and handcrafted. Camino Gin
is a homage to the Camino de Santiago with 17
carefully selected botanicals.
Served with Fever-Tree Elderflower Tonic, mint and orange.



HERBAL

GIN MARE

13.00

Crafted on Catalunya's coast, infused with
botanicals including basil, thyme, rosemary and citrus.
Served with Fever-Tree Mediterranean Tonic, rosemary and olive.



COCKTAILS

LOLA'S PASSION

10.50

Absolut Vodka, Absolut Vanilia Vodka, Camino cava
& vanilla syrup, Icelly Done Passion Fruit and Mango
blend, lime juice.



SEVILLE ORANGE & LYCHEE MOJITO

11.00

Havana Club 3yr Rum, Camino Seville orange
& lychee syrup, fresh mint, lime juice.



SPICY PALOMA

11.00

Rooster Rojo Blanco Tequila, Fever-Tree
Grapefruit Soda, chilli, agave, lime juice.



AL FRESCO SPRITZ

10.50

El Bandarra Aperitivo,
Vilarnau Cava, soda, orange.



TURRÓN ESPRESSO MARTINI

10.50

Absolut Vodka, Kahlua Coffee Liqueur, Camino
almond & turrón syrup, espresso.



ELDERFLOWER COLLINS

10.50

Beefeater Gin, St-Germain Elderflower Liqueur,
apple juice, cucumber syrup, lime juice, Fever-Tree
Elderflower Tonic.



APRICOT WHISKEY SOUR

10.50

Maker's Mark Bourbon, apricot liqueur, Peach Bitters,
Camino ginger syrup, Better Bitter foamer, lime juice.



SANGRÍA / SANGRÍA ROYALE

8.50/9.50

Camino's Sangría topped with lemonade
or Vilarnau Brut Reserva cava.

Jug 27.00/30.00



BOTTLED BEER

ESTRELLA DAMM 4.6%

330ml **5.60**

Brewed in Barcelona. A refreshing lager made with 100% natural ingredients.

DAMM LEMON 3.2%

330ml **5.40**

Brewed as a shandy, juice from Mediterranean lemons give refreshing yet sophisticated flavour.

ALHAMBRA 1925 RESERVA 6.4%

330ml **6.25**

Super-premium, natural and artisanal beer from Granada.

DAURA DAMM 5.4%

330ml **5.40**

Award-winning gluten-free beer.

ESTRELLA FREE DAMM 0.0%

330ml **3.95**

Refreshing beer that keeps the body and aroma of a pilsner without the alcohol.

MAELOC / MAELOC STRAWBERRY 4.0%

330ml **5.50**

Gluten-free semi-dry Galician cider with intense apple / strawberry finish.

DRAUGHT BEER

MADRÍ EXCEPCIONAL 4.6%

355ml **4.65**

Pint **6.85**

Modern European lager collaboration with La Sagra brewers. Full of flavour, aroma, crisp and refreshing.

PUERTO BELLO PALE ALE 4.0%

355ml **4.40**

Pint **6.50**

Our bespoke beer brewed with London Craft brewery Portobello. Spanish hops, a fresh bitterness and soft finish. Perfect with tapas.

• Draught beer also available in half pint measures •

DESSERT WINES & DIGESTIFS

MOSCATEL, MIRA LA MAR

75ml **5.50**

Jerez | Moscatel

Luscious and seductive, marmalade and dried fruits.

OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS

75ml **5.50**

Jerez | Palomino, Pedro Ximénez

Black fruits and raisins, yet a fresh finish.

NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS

75ml **5.50**

Jerez | Pedro Ximénez

Luscious concentrated raisins, dates and figs.

NOVAL BLACK PORT

75ml **5.50**

Douro, Portugal | Touriga Franca, Touriga Nacional, Tinto Roriz

Impressively rich, vibrant port
with concentrated dark fruit.

LICOR 43

25ml **5.00**

Made with 43 natural ingredients including
Mediterranean citrus fruits and botanicals.

NOMAD, OUTLAND WHISKY

25ml **5.50**

Blended Scotch aged five years.
Started in Scotland and finished in Jerez.

LEPANTO GRAN RESERVA BRANDY

25ml **6.00**

Rich, stylish and unctuous, touch of spice
and indulgent oak.

SOFT DRINKS

COCA-COLA	3.80
DIET COKE	3.80
COCA-COLA ZERO	3.80
GINGERELLA GINGER ALE	4.25
Made using organic, Fairtrade root ginger.	
LEMONY LEMONADE	4.25
Made using organic lemons.	
RED BULL REGULAR	4.10
RED BULL SUGAR FREE	4.10
FEVER-TREE	2.25
Original Tonic	
Light Tonic	
Aromatic tonic	
Mediterranean Tonic	
Elderflower Tonic	
Ginger Ale	

HOT DRINKS

CAFÉ SOLO / DOBLE	3.00/3.50
Espresso / Double espresso.	
CAFÉ CORTADO	3.50
Double espresso with a dash of hot milk.	
CAFÉ BOMBÓN	3.50
<i>Canary Island speciality</i>	
Double espresso with a dash of condensed milk.	
CAFÉ CON LECHE	3.50
Espresso with hot milk.	
CARAJILLO	5.50
Espresso with a dash of brandy, whisky, rum or Licor 43.	
POT OF TEA	3.50
English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile.	

CAMINO VENUES

KING'S CROSS

3 Varnishers Yard, The Regent Quarter, London N1 9FD

020 7841 7330

SHOREDITCH

2 Curtain Road, London EC2A 3BL

020 3948 5003

MONUMENT

15 Mincing Lane, London EC3R 7BD

020 7841 7335

PRIVATE EVENTS

**If there's one thing we know
how to do at Camino, it's throw a party...**

We've got lots of beautiful, flexible spaces that are perfect for special occasions. If you're looking to throw a birthday bash, an office party, or just an intimate dinner get-together, we have the perfect space for your event.

Whether you're looking for private dining spaces or full venue hire, all of our event and dining spaces can be customised to match your needs. We also have a selection of party packages and little extras to help make your celebration one to remember.

Our spaces are also perfect for business meetings, presentations, and corporate lunches. Just let us know what you need for your event and we'll take care of the rest.

**To book your event or for more information please
contact our team at bookings@camino.uk.com**



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