

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 cervezerías listed here and met the amazing people behind them.

APERITIVO

TÍO & TONIC

6.00

Tío Pepe Fino Sherry topped with Fever-Tree Indian Premium Tonic, lemon

Jug 16.00

LA COPA ROJA VERMOUTH

6.00

La Copa Rojo Vermouth served on the rocks with Spanish olive and orange

AL FRESCO SPRITZ

10.50

El Bandarra Aperitivo, Vilarnau Cava, soda, orange slice

Jug 28.50

ZERO SPRITZ

7.50

Lyre's Spritz zero alcohol, Fever-Tree Indian Premium Tonic, fresh orange

Jug 20.00

AGUA DE VALENCIA

8.50

Absolut Vodka, Vilarnau Cava, fresh orange juice

Jug 22.50

G&T CITRUS - TANQUERAY SEVILLA

12.50

Served with Fever-Tree Mediterranean Tonic and orange

G&T CLASSIC - SIPSMITH LONDON DRY

13.00

Served with Fever-Tree Indian Premium Tonic and grapefruit

G&T HERBAL - GIN MARE

13.50

Served with Fever-Tree Mediterranean Tonic, rosemary and olive

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 'I THINK', EQUIPO NAVAZOS 100ml 6.00

A fine Manzanilla that's powerfully aromatic. Fresh, with a salty tang, with plenty of acidity

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

CAVA

VILARNAU GOLD EDITION BRUT RESERVA (O/VG) 125ml 8.75

Catalunya | Macabeo, Parellada, Subirat Parent

Bottle 39.50

Ripe stone fruit with toasty notes, nuts and honey on the finish

VILARNAU BRUT RESERVA ROSADO (O/VG) 125ml 8.75

Catalunya | Garnacha, Pinot Noir

Bottle 39.50

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

MÉTODO TRADICIONAL RIOJA, AZABACHE (VG) Bottle 55.00

Rioja Oriental | Tempranillo Blanco

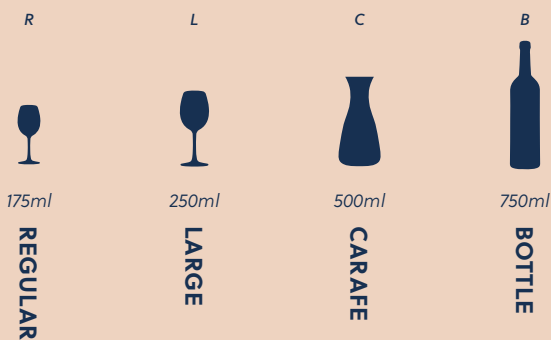
This sparkling Tempranillo Blanco has aromas of white fruits and citrus, sweet notes and a delicate floral background. Elegant and silky on the palate

VILARNAU RESERVA (O/VG) Magnum 75.00

Catalunya | Macabeo, Xarel-lo, Parellada

Complex aromas, fresh and lively. Perfect for parties!

WINE SIZE GUIDE



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

VG-vegan O-organic B-biodynamic

VINO BLANCO

CENTELLEO, VINOS MÁS BUSCADOS (VG)	R	7.25
<i>La Mancha Airén, Moscatel, Macabeo</i>	L	9.50
Fragrant, light-hearted, smooth and charming	C	19.00
	B	27.50
AGUAZUL BODEGAS PISUERGA (O/VG)	R	9.00
<i>Rueda Verdejo</i>	L	12.25
Ripe lemon and delicate tropical fruit. Harmonious, refreshing with a herbal twist of fennel	C	24.50
	B	35.00
GARNACHA BLANCA SENSE CAP, CELLER DE CAPÇANES (O/VG)	R	9.25
<i>Montsant Garnacha, Macabeo</i>	L	12.50
Seductive Mediterranean notes, stone fruits, olives, deliciously balanced mineral finish	C	24.75
	B	35.50
RIBERA DEL SEGURA SAUVIGNON BLANC (VG)	R	9.75
<i>La Mancha Sauvignon Blanc</i>	L	13.50
Loads of bright citrus fruits, an easy ripe, rounded and refreshing mouthful	C	26.75
	B	38.50
RIOJA BLANCO, FINCAS AZABACHE (VG)	R	10.50
<i>Rioja Oriental Tempranillo Blanco</i>	L	14.50
Bursting with green apples, mouth watering and very well balanced	C	29.25
	B	42.00
WHITE FIELD BLEND, DE ALTO RIOJA Y MAS (O/VG)	R	7.90
<i>La Mancha Airén, Moscatel, Albillo, Malvasía</i>	L	10.50
Vibrant, appley, round and expressive	C	21.00
	B	30.00
ALBARIÑO, PAZOS DE LUSCO (VG)	R	11.25
<i>Rías Baixas Albariño</i>	L	15.75
Ripe bright orchard fruits, perfect with seafood	C	31.50
	B	45.00

**CAMINO DE NAVAHERREROS,
BODEGAS BERNABEVA** (O/VG) **B 44.00**
*Sierra de Gredos | Albillo Real, Moscatel de Grano Menudo,
Garnacha Blanca*

Wild flower and honey aromas, 9 months in French oak. Delicious and perfectly balanced from the high mountains west of Madrid

91/100 *Guía Peñín*

**RIOJA BLANCO, BARREL-FERMENTED,
HACIENDA EL TERNERO** (VG) **B 50.00**
Rioja Alta | Viura

Full, fresh and rounded. Honeysuckle, ripe apple and almonds with a creamy finish following 6 months in French oak

VINO ROSADO

VIÑAS DEL VERO ROSADO **R 7.90**
Somontano | Merlot, Tempranillo **L 10.50**
Fresh strawberries, expressive and very drinkable **C 21.00**
B 30.00

FINCA MANZANOS (VG) **R 9.75**
Rioja Oriental | Garnacha, Tempranillo **L 13.50**
Pale, refreshing red fruits, dry and elegant finish **C 27.00**
B 39.00

VINO TINTO

**FUENTEVERDE BODEGAS
Y VIÑEDOS MONFIL** **R 7.90**
Cariñena | Garnacha, Tempranillo **L 10.50**
Juicy blackcurrants and cherries, touch of spice **C 21.00**
B 30.00

**MERAYO MENCIA, BODEGAS
Y VIÑEDOS MERAYO** (VG) **R 9.25**
Bierzo | Mencía **L 12.50**
Deliciously distinctive red from the wild north-west, blackcurrant fruit and mineral finish **C 24.75**
B 35.50

91/100 *Guía Peñín*

MONTADO TINTO **R 7.25**
Toledo | Tempranillo **L 9.50**
Red fruit aromas, rich and gutsy with hints of vanilla **C 19.00**
B 27.50

RIOJA CRIANZA, FINCAS AZABACHE (VG) **R 10.50**
Rioja Oriental | Tempranillo **L 14.75**
Intense plum and dark cherry fruit with vanilla and spice **C 29.50**
B 42.50

Gold Medal - Decanter

**MONASTRELL COLECCIÓN,
BODEGAS LUZÓN** (O/VG) **R 9.50**
Jumilla | Monastrell **L 13.00**
Medium to full bodied with fine tannins. Raspberry aromas with a hint of peppery spice. Juicy, warming and structured **C 26.00**
B 37.50

93/100 *James Suckling*

RIOJA RESERVA, BERONIA (VG) R **11.90**
Rioja Alta | Tempranillo, Graciano, Mazuelo L **16.75**
Bold and satisfying, cocoa, black fruits C **33.00**
and sweet spices B **47.50**
Gold Medal 95/100 Decanter Magnum **90.00**
Jeroboam **160.00**

**MALBEC MIL HISTORIAS,
BODEGAS ALTOLANDON** (O|VG|B) R **10.90**
Manchuela | Malbec L **15.50**
Violet aromas, dense black cherries and C **30.50**
blueberries, complex and long finish B **44.00**
91/100 Guía Peñín

**PESQUERA TINTO CRIANZA, RIBERA DEL
DUERO, BODEGAS ALEJANDRO FERNÁNDEZ** (VG) B **58.00**
Ribera del Duero | Tempranillo
One of the most deservedly famous bodegas
on the Golden Mile. Expressive black fruit and spice
with hints of violets and roasted herbs. Firm silky
tannins and a refined elegant finish

ALTOS DE LA FINCA, FINCA CONSTANCIA B **45.00**
Toledo | Petit Verdot, Syrah
Brooding dark cassis and plum fruit. Earthy notes,
touch of balsamic, complex, powerful and delicious

**PRIORAT DOCa '1270 a VUIT',
CELLER HIDALGO ALBERT** (O) B **65.00**
Priorat | Garnacha, Cariñena, Cabernet Sauvignon, Syrah, Merlot
Full bodied Priorat. Complex aromas of ripe dark plums
with graphite, smokiness and toast. Smooth tannins
leading to a lovely long, fresh and balanced finish

MARQUÉS DE RISCAL XR RIOJA (VG) B **70.00**
Rioja Alavesa | Tempranillo, Graciano
Intense black-cherry colour, expressive aromas of
liquorice, cinnamon and black pepper. Concentrated
blueberries and blackberries. Beautiful long finish
96/100 Decanter | 94/100 Guía Peñín

DRAUGHT BEER

MADRÍ EXCEPCIONAL 4.6%

Caña (340ml) **4.65**

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

Pint **6.90**

PUERTO BELLO PALE ALE 4.0%

Caña (340ml) **4.40**

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

Pint **6.75**

• Draught beer also available in half pint measures •

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

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.
Christmas pudding in a glass

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 **6.00**

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 ENERGY	4.10
RED BULL SUGARFREE	4.10
FEVER-TREE	3.00
Indian Premium Tonic	
Light Tonic	
Aromatic Tonic	
Mediterranean Tonic	
Elderflower Tonic	
Ginger Ale	

HOT DRINKS

CAFÉ SOLO / DOBLE	3.25/3.75
Espresso / Double espresso	
CAFÉ CORTADO	3.75
Double espresso with a dash of hot milk	
CAFÉ BOMBÓN	3.75
<i>Canary Island speciality</i>	
Double espresso with a dash of condensed milk	
CAFÉ CON LECHE	3.75
Espresso with hot milk	
CARAJILLO	5.75
Espresso with a dash of Brandy, Whisky, Rum or Licor 43	
CAFÉ TRIFÁSICO	5.75
Combination of Cortado and Carajillo from Barcelona and Valencia	
POT OF TEA	3.75
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

We know how to throw fiestas at Camino!

We've got lots of beautiful, flexible spaces that can be customised to match your needs. They are perfect for private dining or full venue hire. If you're looking to throw a birthday bash, an office party, a corporate lunch, or an intimate dinner get-together, let us take care of it for you.

We have a selection of party packages and little extras to help make your celebration one to remember.

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



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