




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.

CAMINO COCKTAILS

LOLA'S PASSION

Absolut Vodka, Absolut Vanilia Vodka, Vilarnau Cava, Icely Done Passion Fruit and Mango blend and fresh lime juice

11.75 
Jug 31.00


VIÑO SMASH

Beefeater Gin, Fiorente Elderflower Liqueur, Moscatel, grapes and fresh lime juice

11.75 


CAMINO PUNCH

Wray & Nephew Overproof Rum, Crème De Cassis, Icely Done Mango and Passion Fruit purée and fresh lime juice

12.25 
Jug 32.50

SPICY PALOMA

Rooster Rojo Blanco Tequila, Fever-Tree Grapefruit Soda, chilli syrup, agave syrup and fresh lime juice

11.75 
Jug 31.00


COCO CAVA COLADA

Havana 3yr Rum, Mailbu Coconut Rum, Vilarnau Cava, pineapple juice and coconut purée

12.25 

SANGRÍA / SANGRÍA BLANCA / SANGRÍA ROYALE

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

9.50/10.50 
Jug 27.50/30.50

CLASSIC COCKTAILS

MOJITO

Havana Club 3yr Rum, fresh mint and fresh lime juice

12.25 

MARGARITA

Rooster Rojo Blanco Tequila, Triple Sec and fresh lime juice

12.25 

ESPRESSO MARTINI

Absolut Vodka, Kahlúa Coffee Liqueur and espresso

12.25 

HOUSE MARTINI

Sipsmith Gin, Amontillado Sherry and Spanish olives

12.50 

SPANISH NEGRONI

Beefeater Gin, El Bandarra Apertivo and La Copa Roja Vermouth

12.25 

PREMIUM GIN & TONICS

Gin is big in Spain - Spaniards consume far more gin per head than any other country in the world! Our super premium G&Ts are served the Spanish way: large glass, large measure, lots of ice and perfectly matched garnish.

CLASSIC

SIPSMITH LONDON DRY

Handcrafted in small batches. Classic example of the London dry style, bold, complex and aromatic

Served with Fever-Tree Tonic and grapefruit

13.50



PINK

PUERTO DE INDIAS

The original Spanish strawberry gin. Made from ripe strawberries grown in Huelva, Andalusia

Served with Fever-Tree Aromatic Tonic and berries

12.75



CITRUS

TANQUERAY SEVILLA

A sun-kissed gin made with Seville oranges and orange blossom

Served with Fever-Tree Mediterranean Tonic and orange

12.75



HERBAL

GIN MARE

Crafted on Catalunya's coast, infused with botanicals including basil, thyme, rosemary and citrus

Served with Fever-Tree Mediterranean Tonic, rosemary and olive

13.75



SPRITZ & ZERO

AGUA DE VALENCIA

Absolut Vodka, Vilarnau Cava and fresh orange juice

8.50

Jug 22.50

AL FRESCO SPRITZ

El Bandarra Aperitivo, Vilarnau Cava, soda and orange slice

10.50

Jug 29.50

LA COPA ROJO VERMOUTH

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

6.00

ZERO SPRITZ

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

7.50

ZERO G&T

Tanqueray 0.0%, Fever-Tree Indian Premium Tonic and fresh lime

7.00

• Aperol Spritz, Vermouth & Tonics also available •

DRAUGHT BEER

MADRÍ EXCEPCIONAL 4.6%

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

Caña (340ml) 4.70

Pint 6.95

PUERTO BELLO PALE ALE 4.0%

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

Caña (340ml) 4.70

Pint 6.95

• *Draught beer also available in half pint measures* •

BOTTLED BEER & CIDER

ESTRELLA DAMM 4.6%

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

330ml 5.75

DAMM LEMON 3.2%

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

330ml 5.50

ALHAMBRA 1925 RESERVA 6.4%

Super-premium, natural and artisanal beer from Granada

330ml 6.25

DAURA DAMM 5.4%

Award-winning gluten-free beer

330ml 5.50

ESTRELLA FREE DAMM 0.0%

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

330ml 3.95

MAELOC / MAELOC STRAWBERRY 4.0%

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

330ml 5.50

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

Fresh acidity and a salty tang. A fine Manzanilla that's powerfully aromatic

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

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 cheeses, cured meats 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

91/100 Guía Peñín

CAVA

All Cava is made in the traditional method, the same as Champagne. With up to nine grape varieties to choose from, great cava has its own delicious Mediterranean style.

VILARNAU GOLD EDITION BRUT RESERVA (O)VG Glass 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 Glass 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

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!

CAMINO WINE LIST

Wines are listed in order of weight, lighter to fuller. All wines served by the glass are also available in 125ml sizes - a great way to compare styles.

VG-vegan O-organic B-biodynamic

VINO BLANCO



CENTELLEO, VINOS MÁS BUSCADOS (VG) <i>La Mancha Airén, Moscatel, Macabeo</i> Fragrant, light-hearted, smooth and charming	7.50	9.75	19.90	28.75
AGUAZUL BODEGAS PISUERGA (O)VG) <i>Rueda Verdejo</i> Ripe lemon and delicate tropical fruit. Harmonious, refreshing with a herbal twist of fennel	9.50	12.75	25.50	36.50
GARNACHA BLANCA SENSE CAP, CELLER DE CAPÇANES (O)VG) <i>Montsant Garnacha, Macabeo</i> Seductive peach and pear notes, creamy and soft with crisp mineral finish	9.30	12.50	24.75	35.75
VIÑAS DEL VERO SAUVIGNON BLANC <i>Somontano Sauvignon Blanc</i> Enticing passionfruit notes, invigorating refreshing mouthful	9.90	13.90	27.75	40.00
RIOJA BLANCO, FINCAS AZABACHE (VG) <i>Rioja Oriental Tempranillo Blanco</i> Bursting with green apples, satisfying depth and mouthwatering finish	10.75	14.90	29.90	43.00
WHITE FIELD BLEND, DE ALTO RIOJA Y MAS (O)VG) <i>La Mancha Airén, Moscatel, Albillo, Malvasía</i> Vibrant, appley, round and expressive	8.50	10.75	22.25	32.00
MARUXA GODELLO (VG) <i>Valdeorras, Galicia Godello</i> Intense with white fruit and heaps of minerality. Balanced, fresh and persistent	9.75	13.50	27.00	39.00

Vino Blanco continued...

VINO BLANCO



**CAMINO DE NAVAHEREROS,
BODEGAS BERNABEVA** (O/VG) 44.00

Sierra de Gredos | Albillo Real, Moscatel de Grano Menudo, Garnacha Blanca

Luscious notes of quince, pear, orange blossom and
jasmine, added texture from 9 months in French oak

91/100 Guía Peñín

ALBARIÑO, PAZOS DE LUSCO (VG) 11.90 16.75 33.50 48.00

Rías Baixas | Albariño

Ripe bright orchard fruits, an absolute classic
that's perfect with seafood

91/100 Wine Enthusiast | Gold Bacchus

**RIOJA BLANCO, BARREL-FERMENTED,
HACIENDA EL TERNERO** (VG) 50.00

Rioja Alta | Viura

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

VINO ROSADO



BOBAL, LA CHITA (O) 8.50 10.75 22.25 32.00

Castilla y León | Bobal

Fresh, vibrant and characterful

GARNACHA ROSÉ, CASTILLO DE ENÉRIZ 8.90 11.90 24.00 34.50

Navarra | Garnacha

Spain's most famous region for rosé.

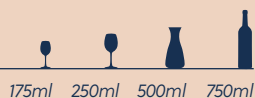
Bright, fresh red fruits and citrus notes

FINCA MANZANOS (VG) 9.90 13.90 27.50 39.50

Rioja Oriental | Garnacha, Tempranillo

Very precise, refreshing and elegant Rioja, long finish

VINO TINTO



	175ml	250ml	500ml	750ml
VIDA ESSENTIA GARNACHA, LUIS MARIN (VG) <i>Aragón Garnacha</i> A lovely fleshy Garnacha, chocolate hints, raspberry, black cherry and strawberry flavours	7.90	10.50	20.75	30.00
FUENTEVERDE BODEGAS Y VIÑEDOS MONFIL <i>Cariñena Garnacha, Tempranillo</i> Juicy blackcurrants and cherries, touch of spice	9.10	11.90	24.00	35.00
MONTADO TINTO <i>Toledo Tempranillo</i> Red fruit aromas, rich and gutsy with hints of vanilla	7.50	9.75	19.90	28.75
BOBAL, LA CEPA PALEYO (O) <i>Manchuela Bobal</i> Characterful and exuberant soft red and black fruits and wild herbs. Perfect served slightly chilled <i>91/100 Guía Peñín</i>				37.00
RIOJA CRIANZA, FINCAS AZABACHE (VG) <i>Rioja Oriental Tempranillo</i> Intense plum and dark cherry fruit with vanilla and spice <i>Gold Medal - Decanter</i>	11.00	15.50	30.50	44.00
LAS TRES FILAS MENCIA, MERAYO (VG) <i>Bierzo Mencía</i> Elegant, distinctive and silky, fresh red fruit with added complexity from the 6 months' oak ageing	9.75	13.50	27.00	39.00
MONASTRELL COLECCIÓN, BODEGAS LUZÓN (O/VG) <i>Jumilla Monastrell</i> Raspberry aromas with a hint of peppery spice. Juicy with excellent structure <i>93/100 James Suckling</i>				39.00
RIOJA RESERVA, BERONIA EDICIÓN DE AUTOR <i>Rioja Alta Tempranillo, Graciano, Mazuelo</i> Satisfying and structured with cocoa, black fruits, balsamic and sweet spices	13.00	18.00	36.00	52.00
			<i>Magnum</i>	90.00
			<i>Jeroboam</i>	160.00
MALBEC MIL HISTORIAS, BODEGAS ALTOLANDON (O/VG/B) <i>Manchuela Malbec</i> Violet aromas, dense black cherries and blueberries, complex and long finish <i>91/100 Guía Peñín</i>	11.50	15.90	31.50	45.50

Vino Tinto continued...

VINO TINTO



750ml

PESQUERA TINTO CRIANZA, RIBERA DEL DUERO, BODEGAS ALEJANDRO FERNÁNDEZ (VG) 60.00

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 herbs. Silky tannins and a refined elegant finish

PRIORAT DOCa '1270 A VUIT', CELLER HIDALGO ALBERT (O) 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 finish

MARQUÉS DE RISCAL XR RIOJA (VG) 72.00

Rioja Alavesa | Tempranillo, Graciano

Intensely expressive aromas of black cherry, liquorice, cinnamon and black pepper. Concentrated blueberries and blackberries on the beautiful long finish

96/100 Decanter | 94/100 Guía Peñin

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	3.90
Double espresso with a dash of hot milk	
CAFÉ BOMBÓN	3.90
<i>(Canary Island speciality)</i>	
Double espresso with a dash of condensed milk	
CAFÉ CON LECHE	3.90
Espresso with hot milk	
CARAJILLO	4.75
Espresso with a dash of Brandy, Whisky, Rum or Licor 43	
CAFÉ TRIFÁSICO	4.75
Combination of Cortado and Carajillo from Barcelona and Valencia	
POT OF TEA	3.90
English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile	

FOOD MENU

PARA PICAR

MANZANILLA OLIVES (VG)	4.50
House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and Sherry vinegar	
SOURDOUGH BREAD (VG)	5.00
Rustic sourdough bread served with extra virgin olive oil and balsamic Sherry vinegar	
PUFFED PORK CRACKERS	3.90
Homemade puffed pork crackers, with roasted red pepper sauce	
MINI FUET	4.75
Cured flavoursome mini Catalan sausages	
ROASTED ALMONDS (VG)	4.75
Salted roasted almonds from Valencia	

CHARCUTERIE & CHEESE

CHARCUTERIE SELECTION	18.50
A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico, Ibérico loin, and mini fuet	
JAMÓN IBÉRICO 'Green Label'	14.75
Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres	
TRIO OF CURED CHORIZO	9.50
Trio of cured chorizos; chorizo Ibérico, smoked chorizo from León and chorizo 'bullets'	
ARTISAN CHEESE SELECTION	17.50
Selection of 4 artisan cheeses with quince jelly, chilli jam, fig and almond cake, golden raisins soaked in moscatel wine, medjool dates, walnuts and Seville rosemary torta de aceite	
NATA DE CANTABRIA D.O.P. CHEESE	5.90
Creamy Frisona cow cheese from Cantabria, cured for 45 days, with chilli jam and golden raisins soaked in moscatel wine	
MANCHEGO D.O.P. CHEESE	5.90
Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly	
MAHÓN D.O.P. CHEESE	5.90
Cheddar-like cow cheese from Menorca cured for 4 months, with medjool dates and walnuts	
CAMERANO CHEESE	5.90
La Rioja hand crafted Camera goat cheese, cured for 45 days with fig and almond cake 'pan de higo'	

Food menu continued...

CAMINO CLASSICS

PAN CON TOMATE (VG) 6.00
Fresh and juicy grated tomatoes with extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña

SUCKLING PIG FROM SEGOVIA 13.75
Slow-braised, pressed and pan-roasted with celeriac purée, puffed pork crackers, truffle oil and Amontillado sherry jus

TORTILLA DE PATATAS (VG) 9.75
Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre

CALAMARES 11.25
Crispy squid with alioli and fresh lemon

ARROZ NEGRO 8.75
Our flavoursome creamy black rice with cuttlefish, squid ink, topped with alioli

GAMBAS AL AJILLO 12.50
Succulent prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine

CROQUETAS (x4) 7.50
Creamy croquetas made with Ibérico ham with roasted yellow pepper sauce
add extra Manchego shavings 1.25

PATATAS BRAVAS (V) 7.25
Crispy potatoes with spicy tomato sauce and alioli
**VG without alioli*

PADRÓN PEPPERS (VG) 8.25
Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt and roasted beetroot hummus dipping sauce

SEASONAL

TALOS DE CHORIZO (x3) 8.90
Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, spring onion and coriander cress

GRILLED ASPARAGUS & GREEN BEANS (VG) 9.50
Seasonal asparagus and green beans served with an almond and hazelnut romesco sauce and extra virgin olive oil

(V) Vegetarian (VG) Vegan

Traces of all allergens may be found in our kitchen. If you require any further information, just ask a member of staff and they will be happy to help.

A discretionary service charge of 12.5% is added to all bills.

All service charges are split between our in-house team.

VAT included.

Full restaurant menu available upon request.

CAMINO VENUES

KING'S CROSS

290-292 Pentonville Road, London N1 9NR

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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