

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

SANGRÍA	6.00
Aperitivo serve of our Camino White or Red Sangría topped with lemonade	
AGUA DE VALENCIA	8.50
Absolut Vodka, Vilarnau Cava and fresh orange juice	
AL FRESCO SPRITZ	10.50
El Bandarra Aperitivo, Vilarnau Cava, soda and orange slice	
LA COPA ROJO VERMOUTH	6.00
La Copa Rojo Vermouth served on the rocks with Spanish olive and orange slice	
ZERO SPRITZ	7.50
Lyre's Spritz zero alcohol, Fever-Tree Indian Premium Tonic and fresh orange slice	
ZERO G&T	7.00
Tanqueray 0.0%, Fever-Tree Indian Premium Tonic and fresh lime	
G&T CITRUS - TANQUERAY SEVILLA	12.75
Served with Fever-Tree Mediterranean Tonic and orange slice	
G&T CLASSIC - SIPSMITH LONDON DRY	13.50
Served with Fever-Tree Indian Premium Tonic and grapefruit	
G&T HERBAL - GIN MARE	13.75
Served with Fever-Tree Mediterranean Tonic, rosemary and olive	
G&T PINK - PUERTO DE INDIAS	12.75
Served with Fever-Tree Aromatic Tonic and berries	

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

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

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



R | 175ml



L | 250ml



C | 500ml



B | 750ml

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	7.50
<i>La Mancha Airén, Moscatel, Macabeo</i>	L	9.75
Fragrant, light-hearted, smooth and charming	C	19.90
	B	28.75
AGUAZUL BODEGAS PISUERGA (O/VG)	R	9.50
<i>Rueda Verdejo</i>	L	12.75
Ripe lemon and delicate tropical fruit. Harmonious, refreshing with a herbal twist of fennel	C	25.50
	B	36.50
GARNACHA BLANCA SENSE CAP, CELLER DE CAPÇANES (O/VG)	R	9.30
<i>Montsant Garnacha, Macabeo</i>	L	12.50
Seductive peach and pear notes, creamy and soft with crisp mineral finish	C	24.75
	B	35.75
VIÑAS DEL VERO SAUVIGNON BLANC	R	9.90
<i>Somontano Sauvignon Blanc</i>	L	13.90
Enticing passionfruit notes, invigorating refreshing mouthful	C	27.75
	B	40.00
RIOJA BLANCO, FINCAS AZABACHE (VG)	R	10.75
<i>Rioja Oriental Tempranillo Blanco</i>	L	14.90
Bursting with green apples, satisfying depth and mouthwatering finish	C	29.90
	B	43.00
WHITE FIELD BLEND, DE ALTO RIOJA Y MAS (O/VG)	R	8.50
<i>La Mancha Airén, Moscatel, Albillo, Malvasía</i>	L	10.75
Vibrant, appley, round and expressive	C	22.25
	B	32.00
MARUXA GODELLO (VG)	R	9.75
<i>Valdeorras, Galicia Godello</i>	L	13.50
Intense with white fruit and heaps of minerality. Balanced, fresh and persistent	C	27.00
	B	39.00
CAMINO DE NAVAHERREROS, BODEGAS BERNABEVA (O/VG)	R	44.00
<i>Sierra de Gredos Albillo Real, Moscatel de Grano Menudo, Garnacha Blanca</i>		
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)	R	11.90
<i>Rías Baixas Albariño</i>	L	16.75
Ripe bright orchard fruits, an absolute classic that's perfect with seafood	C	33.50
	B	48.00
91/100 Wine Enthusiast Gold Bacchus		
RIOJA BLANCO, BARREL-FERMENTED, HACIENDA EL TERNERO (VG)	R	50.00
<i>Rioja Alta Viura</i>		
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) R 8.50
Castilla y León | Bobal L 10.75
Fresh, vibrant and characterful C 22.25
B 32.00

GARNACHA ROSÉ, CASTILLO DE ENÉRIZ R 8.90
Navarra | Garnacha L 11.90
Spain's most famous region for rosé. Bright, C 24.00
fresh red fruits and citrus notes B 34.50

FINCA MANZANOS (VG) R 9.90
Rioja Oriental | Garnacha, Tempranillo L 13.90
Very precise, refreshing and elegant Rioja, long finish C 27.50
B 39.50

VINO TINTO

VIDA ESSENTIA GARNACHA, LUIS MARIN (VG)	R 7.90
<i>Aragón Garnacha</i>	L 10.50
A lovely fleshy Garnacha, chocolate hints, raspberry, black cherry and strawberry flavours	C 20.75
	B 30.00
FUENTEVERDE BODEGAS Y VIÑEDOS MONFIL	R 9.10
<i>Cariñena Garnacha, Tempranillo</i>	L 11.90
Juicy blackcurrants and cherries, touch of spice	C 24.00
	B 35.00
MONTADO TINTO	R 7.50
<i>Toledo Tempranillo</i>	L 9.75
Red fruit aromas, rich and gutsy with hints of vanilla	C 19.90
	B 28.75
BOBAL, LA CEPA PALEYO (O)	B 37.00
<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>	
RIOJA CRIANZA, FINCAS AZABACHE (VG)	R 11.00
<i>Rioja Oriental Tempranillo</i>	L 15.50
Intense plum and dark cherry fruit with vanilla and spice	C 30.50
<i>Gold Medal - Decanter</i>	B 44.00
LAS TRES FILAS MENCIA, MERAYO (VG)	R 9.75
<i>Bierzo Mencía</i>	L 13.50
Elegant, distinctive and silky, fresh red fruit with added complexity from the 6 months' oak ageing	C 27.00
	B 39.00
MONASTRELL COLECCIÓN, BODEGAS LUZÓN (O/VG)	B 39.00
<i>Jumilla Monastrell</i>	
Raspberry aromas with a hint of peppery spice. Juicy with excellent structure	
<i>93/100 James Suckling</i>	
RIOJA RESERVA, BERONIA EDICIÓN DE AUTOR	R 13.00
<i>Rioja Alta Tempranillo, Graciano, Mazuelo</i>	L 18.00
Satisfying and structured with cocoa, black fruits, balsamic and sweet spices	C 36.00
	B 52.00
	Magnum 90.00
	Jeroboam 160.00
MALBEC MIL HISTORIAS, BODEGAS ALTOLANDON (O/VG/B)	R 11.50
<i>Manchuela Malbec</i>	L 15.90
Violet aromas, dense black cherries and blueberries, complex and long finish	C 31.50
<i>91/100 Guía Peñín</i>	B 45.50
PESQUERA TINTO CRIANZA, RIBERA DEL DUERO, BODEGAS ALEJANDRO FERNÁNDEZ (VG)	B 60.00
<i>Ribera del Duero Tempranillo</i>	
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)	B 65.00
<i>Priorat Garnacha, Cariñena, Cabernet Sauvignon, Syrah, Merlot</i>	
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)	B 72.00
<i>Rioja Alavesa Tempranillo, Graciano</i>	
Intensely expressive aromas of black cherry, liquorice, cinnamon and black pepper. Concentrated blueberries and blackberries on the beautiful long finish	
<i>96/100 Decanter 94/100 Guía Peñín</i>	

DRAUGHT BEER

MADRÍ EXCEPCIONAL 4.6%

Caña (340ml) 4.70

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

Pint 6.95

PUERTO BELLO PALE ALE 4.0%

Caña (340ml) 4.70

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

Pint 6.95

• Draught beer also available in half pint measures •

BOTTLED BEER

ESTRELLA DAMM 4.6%

330ml 5.75

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

DAMM LEMON 3.2%

330ml 5.50

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 5.50

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	3.90
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
Espresso with layers of condensed milk, a dash of brandy, whisky, rum or Licor 43 and milk foam	
POT OF TEA	3.90
English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile	

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



CAMINO.UK.COM
@CAMINOLONDON