

• COCKTAILS •

LOLA'S PASSION	9.50
Heart racing and lip-smackingly good Absolut Vodka, Absolut Vanilia Vodka, MM Blanc de Blancs Cava, Icelly Done passion fruit blend, pineapple juice	
RASPBERRY JAM MOJITO	9.75
Jam Packed with rum and fun Havana Club 3yr and 7yr Rum, Crème de Framboise, raspberry jam, cranberry, fresh mint and lime juice	
SALTED CARAMEL ESPRESSO MARTINI	9.50
Taking you from AM to PM Cazcabel Coffee Tequila, Absolut Vanilia Vodka, salted caramel syrup, fresh espresso garnished with turrón	
SEÑORITA MARGARITA	9.75
She's sweet and salty Cazcabel Reposado, Licor 43, Icelly Done salted grapefruit cordial and fresh lime juice	
SOUR CHERRY SMASH	9.50
Smashing winter warmer Nomad Outland Whisky, Black Walnut Bitters, sour cherries, fresh mint and lime juice	
CHOCOLATE ORANGE MARTINEZ	9.25
This one's a sipper! Tanqueray Sevilla, Beefeater Gin, El Bandarra Vermouth, Chocolate Bitters, orange saccharum oil syrup and fresh lime juice	
SANGRIA / SANGRIA ROYALE	7.75/8.75
25.50/28.50 JUG Camino's Sangría recipe topped with lemonade or Reserva Cava	

• PARA PICAR •

MANZANILLA OLIVES (VG)	3.00
Marinated in lemon, rosemary and sherry vinegar	
SOURDOUGH BREAD (VG)	3.50
With cold pressed extra virgin olive oil and balsamic vinegar	
TOMATO BREAD (VG)	4.75
With garlic, extra virgin olive oil, smoked Pimentón de la Vera	
PADRÓN PEPPERS (VG)	6.75
Little green peppers, some hot, some not, with Maldon sea salt	
PATATAS BRAVAS (V)	5.50
Crispy potatoes with brava sauce and alioli <i>Vegan option (without alioli)</i>	
IBÉRICO HAM CROQUETAS	6.75
Creamy croquetas made with Ibérico ham	
CHEESE FRITTERS (V)	6.75
'Maximun Erat' sheep cheese fritters with tomato and orange blossom honey jam	
MATRIMONIO	7.75
Boquerones (pickled anchovies) and smoked sardines, Mollete toast	
CALAMARES	8.75
Crispy squid with alioli and lemon	

• CHARCUTERIE & CHEESE •

JAMÓN IBÉRICO BELLOTA 'RED LABEL'	16.00
Free-range, acorn fed Ibérico ham from Guijuelo, air cured for 36 months (50g)	
JAMÓN SERRANO DUROC	8.00
Duroc breed Serrano ham, air cured for 22 months (50g)	
CHARCUTERÍA BOARD	9.50
Selection of premium cured Spanish meats: Ibérico pork loin, morcilla ibérica, chorizo Ibérico, mini fuet, salchichón Ibérico, smoked lardo Ibérico, crispy mollete toast	
ALL CHEESE DISHES SERVED WITH MOLLETE TOAST FROM ANTEQUERA IN ANDALUSIA	
MURCIA D.O.P.	6.50
Pasteurised goat cheese from Murcia, cured for 3 months with fig and almond cake	
TORTA DE LA SERENA	6.50
Unpasteurised Merino sheep cheese from Extremadura, cured for 60 days, dried apricots	
PEÑA PELADA	6.50
Pasteurised smoked cow cheese from Cantabria with smoked chilli jam	
MANCHEGO D.O.P	6.50
Pasteurised sheep cheese from Castilla La Mancha with quince jelly	
LA PERAL	6.50
Pasteurised blue cow cheese, cured for 2 months, Pajero fig poached in PX	
ARTISANAL CHEESE SELECTION OF ALL THE ABOVE	14.50
With quince jelly, fig and almond slice, chilli jam, Pajero figs, dried apricots	

CAMINO

¡VAMOS DE TAPAS!

In Spanish culture, ¡VAMOS DE TAPAS! or LET'S GO FOR TAPAS! is about enjoying the company of friends and family, having fun, visiting lively bars, having a few drinks and eating delicious tapas. For our founder Richard, Camino was inspired by a road trip through Spain, where the people and the lifestyle left a lasting impression. This life-changing journey continues by bringing the essence of Spanish tapas culture to London. ¡VAMOS DE TAPAS!

• CHARCOAL GRILL •

CHICKEN SKEWERS	8.25
Andalusian style with mojo picón sauce	
IBÉRICO PORK MEATBALLS	8.50
Saffron and almond sauce, chervil, radish and pomegranate salad	
PRESA IBÉRICA	12.50
<i>(price per 100g)</i> Minimum size 150g Our signature shoulder of rare breed Ibérico pork served medium rare with sweet potato purée, parsley and lemon picada	
ASTURIAN PRIME RIB-EYE STEAK	12.50
<i>(price per 100g)</i> Minimum size 250g Dry-aged for 35 days, served with Lodosa pepper and watercress. Our steaks are from free-range, grass-fed ex-milker cows in the lush north of Spain	
OCTOPUS TENTACLE	16.50
Sustainably caught Atlantic octopus tentacle with olive oil mash, Pimentón de la Vera and extra virgin olive oil	

• FEAST WITH US •

WHOLE SUCKLING PIG	200
Slow roasted Segovian style suckling pig. A feast for at least 8 people. 48 hours' notice required	
MIXED GRILL	65.00
Two chicken skewers, 150g presa Ibérica, 250g Asturian rib-eye, morcilla de Burgos, chorizo and watercress	

• DESSERTS •

POACHED PEAR (VG)	6.00
Slow cooked pears in Oloroso and PX sherry, vanilla and coconut cream	
CHURROS (V)	6.50
Valrhona artisan dark hot chocolate sauce	
APPLE TART (V)	6.50
Fresh figs, walnuts, orange blossom honey and chocolate cigar wafer from Tolosa	
TARTA DE SANTIAGO (V)	6.50
With turrón almond sauce	
SELECTION OF 5 ARTISANAL CHEESES	14.50
With quince jelly, fig and almond slice, chilli jam, Pajero figs, dried apricots and Mollete toast from Antequera in Andalusia	
VANILLA CON PEDRO XIMÉNEZ (VG)	6.00
Two scoops of vegan vanilla ice cream with a shot of PX sherry	
ICE CREAM (V)	2.50
<i>Price per scoop</i> Black coconut, dark chocolate or vegan vanilla	

• SPECIALITY SPANISH COFFEE •

CAFÉ SOLO / DOBLE	2.80 / 3.20
Espresso / Double espresso	
CAFÉ CORTADO / BOMBÓN	3.20
Double espresso with dash of hot milk / condensed milk	
CAFÉ CON LECHE	3.00
Espresso with hot milk	
CARAJILLO	4.50
Espresso with a dash of brandy, whisky or rum	

(V) Vegetarian (VG) Vegan. Our dishes are all cooked to order and leave the kitchen as soon as they are ready. If you'd like them staggered, please let us know. Traces of all allergens may be found in our kitchen. If you require any further information please 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

• DRY SHERRIES & VERMOUTHS •

MANZANILLA, DOMEcq	4.50
75ml Light, nutty and saline, yeasty with an apple freshness. Best with fish, cured meat, nuts and seafood	
FINO TÍO PEPE, GONZÁLEZ BYASS	4.50
75ml Crisp, dry and brilliant all rounder for matching a variety of tapas. 94/100 Guía Peñín	
AMONTILLADO VIÑA AB, GONZÁLEZ BYASS	4.75
75ml Dry, savoury and focussed, almonds and hazelnuts Fortified Wine Producer of the Year 2018	
EL BANDARRA RED	3.50
50ml CATALUNYA XAREL-LO, MACABEU Mild and moreish, macerated in 50 herb extracts and balanced in oak barrels. Delicious dry finish	
EL BANDARRA WHITE	3.50
50ml CATALUNYA WHITE GARNACHA, XAREL-LO Fresh, citric with extracts including vanilla and clove. Aged for 2 months. Best enjoyed on the terrace!	

• TAPAS •

GREEN SALAD	4.50
Rocket, watercress, sorrel and pickled onions with sherry vinaigrette	
MORCILLA DE BURGOS	5.00
Black pudding with feisty alegría peppers	
CHORIZO	6.75
Sautéed with green beans, piquillo pepper, red onions and Fino sherry	
TORTILLA DE PATATAS (V)	8.50
Soft and juicy in the centre, free-range Clarence Court Burford Browns eggs, confited onions and potatoes	
ARROZ NEGRO	8.50
Signature creamy black rice with squid, cuttlefish ink and alioli We donate 50p to Action Against Hunger with every dish	
MONGETES WITH ARTICHOKE (VG)	6.75
Sautéed marinated artichokes from Navarra, white beans and romesco sauce	
KING OYSTER MUSHROOM (VG)	7.50
Pan-roasted with garlic, roasted cauliflower, beetroot and chickpea purée and pumpkin seeds	
ARROZ A BANDA	11.50
Bomba rice DO Valencia, cooked with saffron, cuttlefish, prawns, seafood stock and alioli	
CALVES LIVER 'AL JEREZ'	9.75
Cooked with Amontillado sherry, onions, Jerusalem artichoke and smoked bacon lardons	
GAMBAS AL AJILLO	9.75
Prawns with garlic, Guindilla chilli and white wine	
PAN-ROASTED STONE BASS	11.50
Fennel and orange salad with Idiazabal smoked cheese dressing and mojo verde	

• DESSERT WINES •

OLOROSO DULCE SOLERA 1847	4.00
GONZÁLEZ BYASS 75ml JEREZ PALOMINO, PEDRO XIMÉNEZ Black fruits and raisins, yet a fresh finish	
NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS	4.50
75ml JEREZ PEDRO XIMÉNEZ Luscious concentrated raisins, dates and figs	
NOVAL BLACK PORT	4.00
75ml DOURO, PORTUGAL TOURIGA FRANCA, TOURIGA NACIONAL, TINTO RORIZ Impressively rich, vibrant port with concentrated dark fruit	
FLORALIS MOSCATEL ORO	4.00
75ml CATALUNYA MOSCATEL Luscious and seductive, concentrated honeyed orange blossom	

Menu by Executive Chef NACHO DEL CAMPO



For deliciously authentic Spanish produce to take home, scan the QR code to link to Nacho's Deli



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, cervezarías and sidrerías listed here and met the amazing people behind them.

• 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 in the quality for value stakes. With many more grape varieties to choose from, good cava is every bit as interesting as champagne, albeit in a different, very Mediterranean way.

	125ml	750ml
VILARNAU GOLD EDITION BRUT RESERVA ORGANIC CATALUNYA MACABEU, PARELLADA, SUBIRAT PARENT Bright fresh fruit with toasty notes, nuts and honey on the finish	7.90	35.00
MM RESERVA DE LA FAMILIA BRUT ROSADO CATALUNYA PINOT NOIR, MONASTRELL Vibrant, fruity rosado, strawberries and cream. <i>IWSC Silver Trophy</i>	7.90	32.50
NURIA CLAVEROL BRUT GRAN RESERVA, SUMARROCA PENEDÈS XAREL·LO Smoothly textured, savoury with toasted notes. Luxuriously full flavoured, mineral and richly complex. <i>94/100 Guía Peñín</i>	48.00	
VILARNAU RESERVA PENEDÈS MACABEU, XAREL·LO, PARELLADA Complex aromas, fresh and lively. Perfect for parties!	<i>Magnum</i>	60.00

• 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. We only use the award-winning, authentically flavoured Fever-Tree range of tonic water.

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 lime	11.50	FRESH - MARTIN MILLER'S WESTBOURNE 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	11.50
CITRUS - TANQUERAY SEVILLA A sun-kissed gin made with Seville oranges and orange blossom. Served with Fever-Tree Mediterranean Tonic, orange	11.50	FRUITY - 5TH FIRE Produced in Barcelona, bright pink in colour from infusion with red fruits, blackberries and blueberries. Served with Fever-Tree Tonic and seasonal berries	11.50
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	11.50	VERMOUTH AND TONIC El Bandarra Vermouth (Blanco / Tinto). Served with Fever-Tree Indian Tonic, fresh lemon and mint	6.00

• VINO ROSADO •

	175ml	250ml	500ml	750ml
VIÑAS DEL VERO ROSADO SOMONTANO MERLOT, TEMPRANILLO Fresh strawberries, expressive and very drinkable	7.50	9.75	19.00	28.50
RIOJA ROSADO, BERONIA RIOJA ALTA GARNACHA, TEMPRANILLO Dry, redcurrants, refreshing and elegant finish				34.00

• BEER & CIDER •

BOTTLED			
MAHOU 5.1% 330ml Smooth, refreshing lager with hoppy aroma and a dry finish			5.20
DAURA DAMM 5.4% 330ml Award-winning gluten-free beer			4.95
ALHAMBRA 1925 RESERVA 6.4% 330ml Super-premium, natural and artisanal beer from Granada			5.75
ESTRELLA FREE DAMM 0.0% 250ml Refreshing beer that keeps the body and aroma of a pilsner without the alcohol			3.75
MAELOC 4.5% 330ml Galician apple cider. Gluten-free semi-dry with intense apple finish			4.90
MAELOC STRAWBERRY 4.0% 330ml Galician cider. Gluten-free dry with intense strawberry finish			4.90
DRAUGHT BEER			
ESTRELLA DAMM 4.6% Brewed in Barcelona, a refreshing lager made with 100% natural ingredients	<i>Caña (12oz)</i>	4.20	<i>Pint</i> 5.95
VICTORIA MALAGA 4.8% 330ml Brewed in Malaga, smooth, balanced and crisp	<i>Caña (12oz)</i>	3.95	<i>Pint</i> 5.85
PUERTO BELLO PALE ALE 4.0% Our bespoke beer brewed with London Craft brewery Portobello Made with Spanish hops, balanced with a fresh bitterness and a soft finish Perfect with tapas and summer drinking	<i>Caña (12oz)</i>	3.95	<i>Pint</i> 5.80

• VINO BLANCO •

	175ml	250ml	500ml	750ml
VERDEJO PEGASO, BODEGAS MANZANOS NAVARRA VERDEJO Citrus scents, fresh and crisp with a long finish				29.50
RIOJA BLANCO, FINCAS AZABACHE RIOJA ORIENTAL TEMPRANILLO BLANCO Bursting with orchard fruits and citrus, white stone fruit on the palate.	9.00	12.75	25.50	37.50
ORGANIC WHITE FIELD BLEND, DE ALTO RIOJA Y MÁS LA MANCHA AIRÉN, MOSCATEL, ALBILLO, MALVASIA Vibrant, appley, round and expressive	6.90	9.90	18.00	26.50
MONTADO BLANCO CASTILLA Y LEÓN VERDEJO, CHARDONNAY Ripe fruits, cheerful and citrusy	5.90	8.50	16.00	24.00
GARNACHA BLANCA SENSE CAP, CELLER DE CAPCANES MONTSANT GARNACHA, MACABEU Seductive peaches and apricots, deliciously balanced mineral finish				30.00
SHAYA SAUVIGNON BLANC, VIÑAS FAMILIA JUAN GIL RUEDA SAUVIGNON BLANC Crisp, bright classic grassy green tones balanced with tropical fruit	8.75	12.25	23.30	35.00
ALBARIÑO, PAZOS DE LUSCO RIAS BAIXAS ALBARIÑO Ripe exuberant orchard fruits, perfect with seafood. <i>Silver Medal - IWC</i>	9.00	12.75	25.50	37.50
MARUXA, VIRGEN DE GALIR (VG) VALDEORRAS, GALICIA GODELLO Lush creamy texture, mouth-watering clementine finish. <i>Vegan. 91/100 - Decanter</i>	8.50	12.25	22.75	34.00
ALBARIÑO, PAZO SEÑORANS RIAS BAIXAS, GALICIA ALBARIÑO Dry, citrus flavours, mineral-driven, deep finish. Benchmark Albariño. <i>92/100 Wine Advocate</i>				48.00
MASSIPA GARNACHA BLANCA, SCALA DEI PRIORAT GARNATXA BLANCA XENIN Deliciously ripe stone fruits with the firm backbone of racy Chenin Exceptional balance and elegance. <i>93/100 - Guía Peñín 93/100 - James Suckling</i>				55.00
RUEDA LIMOUSIN, MARQUES DE RISCAL RUEDA VERDEJO Complex and elegant, gorgeous depth of fruit, hints of toasted oak. <i>92/100 - Decanter 92/100 - Guía Peñín</i>				42.50
CHIVITE COLECCION 125 CHARDONNAY NAVARRA CHARDONNAY Richly textured and complex, opulent fruit with vanilla and butter notes from extended barrel aging, this wine is often cited as Spain's top flight white wine. <i>96/100 - Guía Peñín</i>				58.00

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.

• VINO TINTO •

	175ml	250ml	500ml	750ml
GARNACHA TEMPRANILLO, 'FUENTEVERDE' BODEGAS Y VIÑEDOS MONFIL CARIÑENA GARNACHA, TEMPRANILLO Juicy blackcurrants and cherries, touch of spice	6.90	9.90	18.00	26.50
CASTILLO DE MUREVA TEMPRANILLO LA MANCHA TEMPRANILLO Velvety forest fruits and a touch of mocha. Organic	5.90	8.50	16.00	24.00
MERAYO MENCIA, BODEGAS Y VIÑEDOS MERAYO BIERZO MENCIA Distinctive red from the wild north-west, blackcurrant fruit and mineral finish	7.90	11.25	21.00	29.50
RIOJA CRIANZA, FINCAS AZABACHE RIOJA ORIENTAL TEMPRANILLO Intense plum and dark cherry fruit with vanilla and spice. <i>Gold - Decanter</i>	9.00	12.75	25.50	37.50
LA MIRANDA DE SECASTILLA, VIÑAS DEL VERO SOMONTANO GARNACHA Ancient bush vines, earthy, fresh cherries, French oak. <i>Gold - Concours International</i>				32.00
RIOJA RESERVA, BERONIA <i>Magnum 80.00 Jeroboam 150.00</i> RIOJA ALTA TEMPRANILLO, GRACIANO, MAZUELO Elegant and structured, cocoa, black fruits and sweet spices. <i>95/100 - IWSC</i>	11.00	15.75	31.00	45.00
MALBEC MIL HISTORIAS, ALTOLANDON MANCHUELA MALBEC Very high altitude Malbec, dense black cherries. Organic and biodynamic	9.50	13.50	25.50	38.00
TIERRA FUERTE GRACIANO, ABANICO MÉNTRIDA GRACIANO Full-bodied and satisfying, mulberries, blackcurrants and chocolate, aged in French oak	8.50	12.00	22.50	33.00
SILVER LABEL ORGANIC MONASTRELL, VIÑAS FAMILIA JUAN GIL JUMILLA MONASTRELL Impressive with fantastic structure and length. Abundant blackberries and cassis, touch of caramel, smoke and eucalyptus. <i>93/100 - Guía Peñín 93/100 - Wine Advocate</i>				40.00
SCALA DEI PRIOR PRIORAT GARNACHA, CARIÑENA, CABERNET SAUVIGNON, SYRAH Elegant classic Priorat, brimming with wild strawberries, blackberries and raspberries, toast and spice, long deep finish. <i>94/100 - Tim Atkin MW Gold - Mundus Vini</i>				52.00
RIBERA DEL DUERO, PAGO DE LOS CAPELLANES RESERVA RIBERA DEL DUERO TEMPRANILLO Opulent, polished and voluptuous; modern Ribera at its best. Cherry, blackcurrant and plum with vanilla, cacao and a touch of liquorice. <i>96/100 - Guía Proensa</i>				65.00