CAMINO

¡VAMOS DE TAPAS!

• VINO BLANCO •

	175ml	250ml	500ml	750ml
VERDEJO PEGASO, BODEGAS MANZANOS Navarra | Verdejo Citrus scents, fresh and crisp with a long finish.	7.90	11.50	21.00	29.50
RIOJA BLANCO, FINCAS AZABACHE Rioja Oriental | Tempranillo Blanco Bursting with orchard fruits and citrus, white stone fruit on the palate.	9.90	13.90	27.00	39.50
ORGANIC WHITE FIELD BLEND, DE ALTO RIOJA Y MAS La Mancha | Airén, Moscatel, Albillo, Malvasia Vibrant, appley, round and expressive.	7.25	9.90	19.50	28.50
MONTADO BLANCO Castilla y León | Verdejo, Chardonnay Ripe fruits, cheerful and citrusy.	6.50	8.90	17.50	24.50
GARNACHA BLANCA SENSE CAP, CELLER DE CAPÇANES Montsant | Garnacha, Macabeo Seductive peaches and apricots, deliciously balanced mineral finish.	8.50	11.90	22.50	32.00
SHAYA SAUVIGNON BLANC, FAMILIA JUAN GIL Rueda | Sauvignon Blanc Crisp, bright grassy green tones balanced with tropical fruit.	9.50	12.75	24.50	36.50
ALBARIÑO, PAZOS DE LUSCO Rías Baixas | Albariño Ripe exuberant orchard fruits, perfect with seafood. *91/100 Wine Enthusiast*	10.50	14.50	29.00	42.00
MARUXA, VIRGEN DE GALIR (VG) Valdeorras, Galicia | Godello Lush creamy texture, mouth-watering clementine finish. Vegan. *91/100 Decanter*				36.00
ALBARIÑO, PAZO SEÑORANS Rías Baixas, Galicia | Albariño Dry, citrus flavours, mineral-driven, deep finish. Benchmark Albariño. *92/100 Guía Peñin*				52.00
MASSIPA GARNACHA BLANCA, SCALA DEI Priorat | Garnacha Blanca, Chenin Blanc Deliciously ripe stone fruits with the firm backbone of racy Chenin. *93/100 Guía Peñin | 93/100 James Suckling*				55.00
RUEDA LIMOUSIN, MARQUÉS DE RISCAL Rueda | Verdejo Complex and elegant, gorgeous depth of fruit, hints of toasted oak. *92/100 Decanter | 92/100 Guía Peñín*				42.50
CHIVITE COLECCIÓN 125 CHARDONNAY Navarra | Chardonnay Richly textured and complex, opulent fruit with vanilla and butter notes. Top flight white. *96/100 Guía Peñín*				62.00

• VINO ROSADO •

	175ml	250ml	500ml	750ml
VIÑAS DEL VERO ROSADO Somontano | Merlot, Tempranillo Fresh strawberries, expressive and very drinkable.	7.75	9.90	19.50	28.50
FINCA MANZANOS Rioja Oriental | Garnacha, Tempranillo Pale, refreshing red fruits, dry and elegant finish.	8.90	12.50	24.50	35.50

• VINO TINTO •

	175ml	250ml	500ml	750ml
FUENTEVERDE BODEGAS Y VIÑEDOS MONFIL Cariñena | Garnacha, Tempranillo Juicy blackcurrants and cherries, touch of spice.	7.25	9.90	19.50	28.50
CASTILLO DE MUREVA ORGANIC TEMPRANILLO La Mancha | Tempranillo Velvety forest fruits and a touch of mocha. Organic.	6.50	8.90	17.50	24.50
MERAYO MENCIA, BODEGAS Y VIÑEDOS MERAYO Bierzo | Mencía Distinctive red from the wild north-west, blackcurrant fruit and mineral finish. *90/100 Guía Peñín*	7.90	11.50	21.00	29.50
RIOJA CRIANZA, FINCAS AZABACHE Rioja Oriental | Tempranillo Intense plum and dark cherry fruit with vanilla and spice. *Gold Decanter*	9.90	13.90	27.00	39.50
LA MIRANDA DE SECASTILLA, VIÑAS DEL VERO Somontano | Garnacha Ancient bush vines, earthy, fresh cherries, French oak. *90/100 International Wine Challenge*				35.00
RIOJA RESERVA, BERONIA Rioja Alta | Tempranillo, Graciano, Mazuelo Elegant and structured, cocoa, black fruits and sweet spices. *92/100 Tim Atkin MW*	11.75	16.50	32.50 Magnum 90.00	46.50 Jeroboam 160.00
MALBEC MIL HISTORIAS, BODEGAS ALTOLANDON Manchuela | Malbec Very high altitude Malbec, dense black cherries. Organic and biodynamic. *90/100 Tim Atkin MW*	9.90	13.90	27.00	39.50
SILVER LABEL ORGANIC MONASTRELL, FAMILIA JUAN GIL Jumilla | Monastrell Impressively bold, blackberries and cassis, smoke and eucalyptus. *93/100 Wine Advocate*				42.50
SCALA DEI PRIOR Priorat | Garnacha, Cariñena, Cabernet Sauvignon, Syrah Elegant classic Priorat, intense berry fruit, toast and spice, long finish. *94/100 Tim Atkin MW*				52.00
RIBERA DEL DUERO, PAGO DE LOS CAPELLANES RESERVA Ribera del Duero | Tempranillo Opulent, polished and voluptuous, modern Ribera at its best. *96/100 Guía Proensa*				68.00

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.

• 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 ORGANIC 7.90 35.50
Catalunya \| Macabeo, Parellada, Subirat Parent
Bright fresh fruit with toasty notes, nuts and honey on the finish.

VILARNAU BRUT RESERVA ROSADO 7.90 35.50
Catalunya \| Garnacha, Pinot Noir
Stylish, vibrant and refreshing, mouth-watering ripe strawberry and raspberry fruit. Organic and vegan.

GRAMONA, IMPERIAL BRUT GRAN RESERVA VINTAGE 54.00
Catalunya \| Xarel-lo, Macabeo, Parellada, Chardonnay
A fantastic organic sparkling wine with structure, 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 *Magnum* 67.50
Catalunya \| Macabeo, Xarel-lo, Parellada
Complex aromas, fresh and lively. Perfect for parties!

• SUPER 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.

CITRUS - TANQUERAY SEVILLA 41.3% 12.00
A sun-kissed gin made with Seville oranges and orange blossom.
Served with Fever-Tree Mediterranean Tonic, orange.

PINK - PUERTO DE INDIAS 37.5% 12.00
The original Spanish strawberry gin. Made from ripe strawberries grown in Huelva, Andalusia.
Served with Fever-Tree Aromatic Tonic and strawberries.

CLASSIC - SIPSMITH LONDON DRY 41.6% 12.25
Handcrafted in small batches. Classic example of the London dry style, bold, complex and aromatic.
Served with Fever-Tree Tonic and lime.

FRESH - NORDÉS 40.0% 12.50
Galician gin made with Albariño grapes; aromatic and refreshing.
Served with Fever-Tree Tonic and green grapes.

HERBAL - GIN MARE 42.7% 12.50
Crafted on Catalunya's coast, infused with botanicals including basil, thyme, rosemary and citrus.
Served with Fever-Tree Mediterranean Tonic, rosemary and olive.

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.

• BOTTLED BEER & CIDER •

MAHOU *5.1% | 330ml* 5.35
Refreshing lager with hoppy aroma and a dry finish.

VICTORIA MALAGA *4.8% | 330ml* 5.60
Brewed in Málaga, smooth, balanced and crisp.

ALHAMBRA 1925 RESERVA *6.4% | 330ml* 5.90
Super-premium, natural and artisanal beer from Granada.

DAURA DAMM *5.4% | 330ml* 5.20
Award-winning gluten-free beer.

ESTRELLA FREE DAMM *0.0% | 330ml* 3.85
Refreshing beer that keeps the body and aroma of a pilsner without the alcohol.

MAELOC/MAELOC STRAWBERRY *4.5% / 4.0% | 330ml* 5.10
Gluten-free semi-dry Galician cider with intense apple / strawberry finish.

• DRAUGHT BEER •

ESTRELLA DAMM *4.6%* *Caña (12oz)* 4.40 *Pint* 6.50
Brewed in Barcelona. A refreshing lager made with 100% natural ingredients.

PUERTO BELLO PALE *4.0%* *Caña (12oz)* 4.00 *Pint* 6.00
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.

• COCKTAILS •

COCO CON PIÑA 9.75
Cazcabel Coconut Tequila, St Germain Liqueur, Icely Done Passionfruit & Mango purée, pineapple and lime juice.

LOLA'S PASSION 10.00
Absolut Vodka, Absolut Vanilia Vodka, Vilarnau Brut Reserva Cava, Icely Done passion fruit blend, pineapple juice.

SHERRY'S NEGRONI 10.00
Gin Mare, Bonanto Aperitivo, Cristina Oloroso.

MOJITO DE SEVILLA 10.00
Havana Club 3yr Rum, Tanqueray Sevilla Gin, Triple Sec, grapefruit cordial, fresh mint, orange and lime juice.

FIESTA PUNCH 10.75
Wray & Nephew Overproof Rum, Havana Cuban Spiced Rum, Koko Kanu Coconut Rum, grenadine, pineapple, orange and lime juice.

SANGRÍA / SANGRÍA ROYALE 8.00/9.00
JUG 26.00/29.00
Camino's Sangría recipe topped with lemonade or Vilarnau Brut Reserva cava.

¡VAMOS DE BRUNCH!

BOTTOMLESS BRUNCH - £35PP

UNLIMITED CAVA RESERVA,
SANGRIA OR PUERTOBELLO
PALE ALE + 1 DISH.

(PRICES IN BRACKETS FOR THOSE NOT GOING BOTTOMLESS)

• BRUNCH •

FULL SPANISH (12.00)
Free-range eggs with rich, deep orange yolks, chorizo, smoked bacon, morcilla, piquillo pepper and patatas bravas.

FULL VEGGIE (V) (12.00)
Free-range eggs with rich, deep orange yolks, piquillo peppers, grilled sprouting broccoli, patatas bravas.

PAN-ROASTED SEABASS (13.50)
Sauteéd spinach, artichokes from Navarra, smoked bacon, salsa verde.

TORTILLA BURGER (V) (12.75)
Tortilla with slightly runny centre, made with free-range eggs with rich, deep orange yolks, confit onions and potatoes, alioli, piquillo peppers, watercress and tomato salad.

BIG BURGER (13.75)
6oz beef burger, Manchego, chorizo ibérico, watercress, tomato and alioli, patatas bravas.

MEATY BRUNCH (13.75)
Chicken skewer, chorizo, butifarra sausage, morcilla with Alegrias Riojanas peppers, watercress.

PAELLA (13.75)
Bomba rice D.O. Valencia, chicken thighs, artichokes, green beans and saffron stock.

PLEASE NOTE WE ALLOW 1.5 HOURS PER BOOKING.
YOU'LL THANK US IN THE MORNING.

VILARNAU BARCELONA

BREWERY PORT BELLO

(V) Vegetarian (VG) Vegan. 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.

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.

A discretionary service charge of 12.5% is added to all bills. All service charges are split between our in-house team.

@caminolondon

• DRY SHERRIES •

Sherry is regarded by wine experts as one of the greatest wine styles of all. 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 a brilliant palate cleanser, preparing you for the meal ahead, and 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, DOMECQ *100ml* 6.00
Light, nutty and saline, yeasty with an apple freshness. Best with dishes like olives, almonds, jamón and seafood.

FINO TÍO PEPE, GONZÁLEZ BYASS *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

• PARA PICAR •

MANZANILLA OLIVES (VG) 3.75
Marinated in lemon, rosemary and sherry vinegar.

SOURDOUGH BREAD 4.00
With organic cold pressed extra virgin olive oil and balsamic vinegar.

HAM CROQUETAS (x4) 6.50
Creamy croquetas made with Ibérico ham.
Add grated Manchego *1.00*

PADRÓN PEPPERS (VG) 7.25
Little green peppers, some hot, some not, with Maldon sea salt.

JAMÓN SERRANO DUROC 8.50
Duroc breed Serrano ham, air cured for 22 months

CHARCUTERIE SELECTION 15.00
Chorizo Ibérico, salchichón Ibérico, Lomo Duroc, Mallorcan sobrasada and mini fuet.

There are around 150 artisanal cheeses in Spain. Here's a handful of some of our favourites.

MURCIA D.O.P. 7.00
Pasteurised goat cheese from Murcia, cured for 3 months, with fig and almond cake.

PEÑA PELADA 7.00
Pasteurised smoked cow cheese from Cantabria, cured for 45 days, smoked chilli jam.

LA PERAL 7.00
Pasteurised blue cow cheese from Asturias, cured for 2 months, with Pajero fig poached in PX.

MANCHEGO D.O.P. 7.00
Pasteurised Manchega sheep cheese from Castilla La Mancha, cured for 6 months with quince jelly.

ARTISANAL CHEESE SELECTION 15.00
All the above artisan cheeses with quince jelly, fig and almond slice, chilli jam, Pajero figs.

All cheese and cured meat dishes served with mollete toast from Antequera in Andalusia.

• SEASONAL SPECIALS •

from the Camino chefs making the most of fresh seasonal ingredients throughout the year.

Please ask your waiter what we've got on at the moment.

• VEGGIE TAPAS •

TOMATO BREAD (VG) 5.25
Organic cold pressed extra virgin olive oil, garlic, smoked Pimentón de la Vera.

PATATAS BRAVAS (V) 6.00
Crispy potatoes with brava sauce and alioli.
Vegan option (without alioli).

ESCALIVADA (VG) 6.75
Charcoal grilled aubergine, Piquillo peppers from Navarra, roasted onion, tomato bread.

GRILLED SPROUTING BROCCOLI (VG) 6.75
Ajo blanco sauce, grapes and cold pressed organic extra virgin olive oil..

TORTILLA DE PATATAS (V) 9.00
Soft and slightly runny in the centre, made with free-range eggs with rich, deep orange yolks, confit onions and potatoes.

• FISH & SEAFOOD TAPAS •

CALAMARES 10.00
Crispy squid with alioli and lemon.

ARROZ NEGRO 9.00
Our signature creamy black rice with cuttlefish, squid ink, alioli.

MACKEREL ESCABECHE 9.75
With fennel, shallots, carrots, olives, tarragon and watercress.

GAMBAS AL AJILLO 10.75
Prawns cooked with garlic, extra virgin olive oil, Guindilla chilli, white wine.

• MEAT TAPAS •

MORCILLA DE BURGOS 5.75
Black pudding with feisty Alegría Riojana peppers.

CHORIZO 7.50
Sautéed with green beans, piquillo peppers, red onions and Fino sherry.

CHARCOAL GRILLED CHICKEN SKEWERS 8.75
Andalusian style with mojo picón sauce, pickled watermelon radish, rocket salad.

PRIME RIB-EYE STEAK 13.50
Dry-aged for 35 days, served with Piquillo de Navarra peppers and watercress. Our steaks are from ex-milker cows supplied by Trasacar in Asturias in the lush north of Spain.
Price per 100g. Minimum size 250g

• DESSERTS •

CHURROS (V) 7.50
Valrhona artisan dark hot chocolate sauce

TURRÓN POT 7.00
Layers of soft almond turrón with PX sherry-soaked sponge cake, coffee, cream. *Best with Oloroso Dulce or PX*

CHOCOLATE FONDANT 7.50
Crema Catalana sauce and honeycomb brittle.
Best with Pedro Ximénez or Noval Port

TARTA SANTIAGO 7.00
Almond tart, dulce de leche sauce and Oloroso-soaked golden raisins. *Best with Moscatel*

ICE CREAM *Price per scoop* 2.50
Chocolate, Black coconut (V), Vegan vanilla (VG).

ARTISANAL CHEESE SELECTION 15.00
Four artisan cheeses with quince jelly, fig and almond slice, smoked chilli jam, Pajero figs and Mollete toast from Antequera in Andalusia.

• DESSERT WINES & DIGESTIFS •

MOSCATEL, MIRA LA MAR *75ml* 5.00
JEREZ | MOSCATEL
Luscious and seductive, marmalade and dried fruits.

OLOROSO DULCE SOLERA 1847 *75ml* 4.50
GONZÁLEZ BYASS JEREZ | PALOMINO, PEDRO XIMÉNEZ
Black fruits and raisins, yet a fresh finish.

NECTAR PEDRO XIMÉNEZ, *75ml* 5.00
GONZÁLEZ BYASS JEREZ | PEDRO XIMÉNEZ
Luscious concentrated raisins, dates and figs.

NOVAL BLACK PORT *75ml* 5.00
DOURO, PORTUGAL | TOURIGA FRANCA, TOURIGA NACIONAL, TINTO RORIZ
Impressively rich, vibrant port with concentrated dark fruit.

LICOR 43 4.25
Made with 43 natural ingredients including Mediterranean citrus fruits and botanicals.

NOMAD, OUTLAND WHISKY 4.75
Blended Scotch aged five years. Started in Scotland and finished in Jerez.

SISTER ISLES RESERVA RHUM 4.75
West Indies rum aged in wine barrels in Salamanca.

LEPANTO GRAN RESERVA BRANDY 5.50
Rich, stylish and unctuous, touch of spice and indulgent oak.

• SPECIALITY SPANISH COFFEE •

CAFÉ SOLO / DOBLE 3.00/3.50
Espresso / Double espresso.

CAFÉ CORTADO 3.50
Double espresso with dash of hot milk.

CAFÉ BOMBÓN (CANARY ISLAND SPECIALITY) 3.50
Double espresso with 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.