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!

Executive Chef
NACHO DEL CAMPO

• DRY SHERRIES & VERMOUTHS •

Sherry comes from Andalusia and is a brilliantly unique style of wine and a superb aperitivo. It's also without a doubt the ultimate category of wines for food matching! Richard, co-founder

MANZANILLA, DOMECQ *75ml* **4.50**
Light, nutty and saline, yeasty with an apple freshness. Best with fish, cured meat, nuts and seafood

FINO TÍO PEPE, GONZÁLEZ BYASS *75ml* **4.50**
Crisp, dry and brilliant all rounder for matching a variety of tapas. *94/100 Guía Peñín*

AMONTILLADO VIÑA AB, GONZÁLEZ BYASS *75ml* **4.75**
Dry, savoury and focussed, almonds and hazelnuts.
Fortified Wine Producer of the Year 2018

Our Vermouths are served straight up on the rocks with a wedge of orange and an olive. Perfect for a pre-dinner aperitif or add tonic for a refreshing low ABV cocktail.

EL BANDARRA RED *50ml* **3.50**
CATALUNYA | XAREL-LO, MACABEU
Mild and moreish, macerated in 50 herb extracts and balanced in oak barrels. Delicious dry finish

EL BANDARRA WHITE *50ml* **3.50**
CATALUNYA | WHITE GARNACHA, XAREL-LO
Fresh, citric with extracts including vanilla and clove. Aged for 2 months. Best enjoyed on the terrace!

• PARA PICAR •

MANZANILLA OLIVES (VG) **2.00**
Marinated in lemon, rosemary and sherry vinegar

ARTISANAL BREAD (VG) **3.75**
With cold pressed extra virgin olive oil and balsamic vinegar

TOMATO BREAD (VG) **4.00**
With garlic, extra virgin olive oil, smoked Pimentón de la Vera

JAMÓN IBÉRICO BELLOTA **15.00**
Free range acorn fed Ibérico ham, air cured for 36 months

JAMÓN SERRANO DUROC **7.50**
Duroc breed Serrano ham, air cured for 22 months

IBÉRICO HAM CROQUETAS **6.00**
Creamy Ibérico ham croquetas

ARTISANAL CHEESE SELECTION
2 pieces **6.00** | *4 pieces* **12.00**
Artisanal cheese selection with quince jelly, fig and almond slice, chilli jam

BAKED CRAB DONOSTIARRA **6.50**
Basque style Cornish baked crab

CHARCUTERÍA PLATTER **7.50**
Selection of premium cured Spanish meats

CALAMARES **7.75**
Crispy squid with alioli and lemon

• SPANISH SPIRITS •

NOMAD, OUTLAND WHISKY *25ml* **4.25**
Blended Scotch aged five years.
Started in Scotland and finished in Jerez

SISTER ISLES RESERVA RHUM *25ml* **4.25**
Blended Scotch aged five years. West Indies rhum aged in wine barrels in Salamanca, Spain

TORRES 15YR RESERVA BRANDY *25ml* **5.50**
Aged in sherry casks. Toffee and caramel, super smooth

• VINOS DULCES •

OLOROSO DULCE SOLERA 1847 GONZÁLEZ BYASS *75ml* **4.00**
JEREZ | PALOMINO, PEDRO XIMÉNEZ
Black fruits and raisins, yet a fresh finish

NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS *75ml* **4.50**
JEREZ | PEDRO XIMÉNEZ
Luscious concentrated raisins, dates and figs

NOVAL BLACK PORT *75ml* **4.00**
DOURO, PORTUGAL | TOURIGA FRANCA, TOURIGA NACIONAL, TINTO RORIZ
Impressively rich, vibrant port with concentrated dark fruit

(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.

• PLATOS GRANDES •

PRESA IBÉRICA **11.50**
Price per 100g
Our signature shoulder of Ibérico pork served medium rare, with sweet potato purée, parsley and lemon picada

BUTTER BEANS (VG) **11.75**
Sautéed with roasted butternut squash, asparagus, king oyster mushrooms, pumpkin seeds and crispy sage

PAELLA **12.50**
Please allow 20 minutes
Bomba rice cooked with saffron, chicken, cuttlefish, green beans and prawns

CHARCOAL GRILLED OCTOPUS TENTACLE **13.50**
Saffron olive oil mash, Pimentón de la Vera and extra virgin olive oil

BASQUE CIDER HOUSE STEAK **12.50**
Price per 100g. Our steaks are from free-range, grass-fed, ex-dairy cows. Minimum cut 250g.
Boneless rib-eye steak, matured for 35 days, served with Lodosa peppers and watercress

MIXED GRILL **60.00**
Two chicken skewers, 100g presa Ibérica, 250g rib-eye, morcilla de Burgos, chorizo and watercress

• POSTRES •

CHURROS **6.00**
With artisan hot chocolate sauce

TORRIJA **6.00**
Egg-fried brioche and vanilla ice cream

RICE PUDDING (VG) **6.00**
Strawberries and honeycomb

ICE CREAM **2.50**
Black coconut and vegan vanilla
Add a shot of Pedro Ximénez to the vanilla for 2.00

ARTISANAL CHEESE SELECTION
2 pieces **6.00** | *4 pieces* **12.00**
Artisanal cheese selection with quince jelly, fig and almond slice, chilli jam

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

• COCKTAILS •

LOLA'S PASSION **9.50**
Heart racing and lip-smackingly good.
Absolut Vodka, Absolut Vanilia Vodka, MM Blanc de Blancs Cava, Icely Done passion fruit blend, pineapple juice

SPICED RUM MOJITO **10.00**
Sun's out rums out.
Havana Cuban Spiced Rum, Havana Club 3yr Rum, fresh mint, fresh pineapple and lime juice

MED-MARGARITA **10.00**
Taste of the Mediterranean.
Cazcabel Blanco Tequila, Manzanilla, Blue Curacao 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

SANGRIA / SANGRIA ROYALE **8.50/10.00**
27.50 JUG
Camino's Sangría recipe topped with lemonade or MM Blanc De Blanc Reserva cava

• TAPAS •

MORCILLA DE BURGOS **5.75**
Black pudding with feisty alegría peppers

ESCALIVADA (VG) **6.50**
Grilled olive oil flatbread with roasted aubergine, red pepper and onion

CHORIZO **6.75**
Sautéed with green beans, piquillo pepper, red onions and Fino sherry

TORTILLA DE PATATAS (V) **6.75**
Made to order with free range Clarence Court Burford Browns eggs, confited onions and potatoes
We donate 50p to Action Against Hunger with every dish

CHICKEN SKEWERS **7.50**
Andalusian style with mojo picón sauce

ARROZ NEGRO **7.75**
Our signature creamy black rice with cuttlefish, squid ink and alioli

MACKEREL ESCABECHE **8.25**
With fennel, shallots, carrots, capers, gordal olives, tarragon and watercress

IBÉRICO MEATBALLS **8.75**
Cooked in tomato sauce with a herb infused couscous

COD KOKOTXAS **9.50**
Cod jowls cooked in Basque salsa verde

GAMBAS AL AJILLO **9.75**
Prawns with garlic, Guindilla chilli and white wine

• SIDE DISHES •

ENSALADA DEL CAMPO (VG) **5.50**
Avocado, cucumber, kumato, shallots, roasted Lodosa pepper, Pardina lentils, rocket and watercress, black garlic dressing

GRILLED BROCCOLI (VG) **5.50**
Tenderstem broccoli with ajo blanco almond sauce

PADRÓN PEPPERS (VG) **6.50**
Little green peppers, some hot, some not, with Maldon sea salt

PATATAS BRAVAS (V) **5.00**
Crispy potatoes with brava sauce and alioli
Vegan option (without alioli)

• HOT DRINKS •

CAFÉ SOLO / CORTADO **2.80**
Espresso

CON LECHE / CAPUCHINO **3.00**
Espresso with a dash of hot milk

HOT CHOCOLATE **3.50**
Hot chocolate

CAFÉ BOMBÓN **3.50**
Espresso with condensed milk

CARAJILLO **4.00**
Espresso with a choice of brandy, whisky, rum on the side

TEA **3.50**
English Breakfast | Earl Grey | Green Tea
Pomegranate | Peppermint | Camomile

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
MM BLANC DE BLANCS BRUT RESERVA Penedès	Chardonnay, Macabeo, Parellada, Xarel-lo Classic yeasty aromas, dry and structured. *IWSC Silver Trophy*	**7.90**	**32.50**
MM RESERVA DE LA FAMILIA BRUT ROSÉ Penedès	Pinot Noir, Monastrell Vibrant, fruity rosado, strawberries and cream. *IWSC Silver Trophy*	**7.90**	**32.50**
VILARNAU LIMITED EDITION Penedès	Macabeo, Parellada, Subirat Parent Lemon zest, toast, ripe pineapple, roasted nuts. Deliciously balanced, organic and vegan. *Gold - Organic Wine Masters 2020*	**8.25**	**35.00**
NURIA CLAVEROL BRUT GRAN RESERVA, SUMARROCA Penedès	Xarel·lo Smoothly textured, savoury with toasted notes. Fabulous, full favoured, minerally and richly complex. *94/100 Guía Peñín*		**48.00**
VILARNAU RESERVA Penedès	Macabeo, Xarel·lo, Parellada Complex aromas, fresh and lively. Perfect for parties!		*Magnum* **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 **11.80**
Handcrafted in small batches. Classic example of the London dry style, bold, complex and aromatic. Served with Fever-Tree Tonic and lime

CITRUS - TANQUERAY SEVILLA **11.80**
A sun-kissed gin made with Seville oranges and orange blossom. Served with Fever-Tree Mediterranean Tonic, orange

HERBAL - GIN MARE **11.80**
Crafted on Catalunya's coast, infused with botanicals including basil, thyme, rosemary and citrus. Served with Fever-Tree Mediterranean Tonic, rosemary and olive

FRESH - MARTIN MILLER'S WESTBOURNE **11.80**
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

FRUITY - 5TH FIRE **11.80**
Produced in Barcelona, bright pink in colour from infusion with red fruits, blackberries and blueberries. Served with Fever-Tree Tonic and fresh berries

VERMOUTH AND TONIC **6.00**
El Bandarra Vermouth (Blanco / Tinto). Served with Fever-Tree Indian Tonic, fresh lemon and mint

• VINO ROSADO •

	175ml	250ml	500ml	750ml
CAMPOS DE LUZ Cariñena | Garnacha Super pale Provençal style charmer, deliciously balanced	**7.25**	**9.75**	**18.50**	**27.50**
RIOJA ROSADO, BERONIA Rioja Alta | Garnacha, Tempranillo Dry, redcurrants, refreshing and elegant finish				**33.00**

• BEER & CIDER •

BOTTLED

MAHOU *5.1% | 330ml* **5.10**
Smooth, refreshing lager with hoppy aroma and a dry finish

VICTORIA MALAGA *4.8% | 330ml* **5.10**
Brewed in Málaga, light and bright lager, balanced and very refreshing

DAURA DAMM *5.4% | 330ml* **4.95**
Award-winning gluten-free beer

ALHAMBRA 1925 RESERVA *6.4% | 330ml* **5.75**
Super-premium, natural and artisanal beer from Granada

ESTRELLA FREE DAMM *0.0% | 250ml* **3.75**
Refreshing beer that keeps the body and aroma of a pilsner without the alcohol

MAELOC *4.5% | 330ml* **4.80**
Galician apple cider. Gluten-free semi-dry with intense apple finish

MAELOC STRAWBERRY *4.0% | 330ml* **4.80**
Galician cider. Gluten-free dry with intense strawberry finish

DRAUGHT BEER

ESTRELLA DAMM *4.6%* *120z* **4.20** *Pint* **5.95**
Brewed in Barcelona. A refreshing lager made with 100% natural ingredients

REVISIONIST CRAFT MED LAGER *4.0%* *120z* **3.75** *Pint* **5.25**
A British craft lager with fresh citrus notes, giving the perfect Mediterannean taste

PUERTO BELLO PALE ALE *4.0%* *120z* **3.95** *Pint* **5.80**
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

• VINO BLANCO •

	175ml	250ml	500ml	750ml
VEGA DE LA REINA, HACIENDA ZORITA Rueda | Verdejo Zesty, nettles and gooseberries, persistent finish. If you like sauvignon blanc, you'll love verdejo!	**7.50**	**9.75**	**17.75**	**28.50**
WHITE FIELD BLEND, VINOS MÁS BUSCADOS Vino de le Tierra de Castilla | Airén, Moscatel, Albillo, Malvasia Vibrant, appley, round and cheerful				**25.50**
MONTADO BLANCO Castilla y León | Verdejo, Chardonnay Soft, round, citrussy	**5.90**	**8.50**	**15.75**	**23.00**
RIOJA BLANCO, MARQUÉS DE LA CONCORDIA Rioja Alta | Tempranillo Blanco Orchard fruits, citrus, structured and balanced. *Gold - Rioja Masters*	**8.75**	**12.25**	**23.50**	**35.00**
AUSTUM SAUVIGNON BLANC, TIONIO Rueda | Sauvignon Blanc Subtle flavours of freshly cut grass, smooth elegant finish	**8.75**	**12.25**	**23.50**	**35.00**
ALTOZANO, VERDEJO Toledo | Verdejo, Sauvignon Blanc Zingy, lively, green apples with crisp citrus	**6.50**	**8.75**	**18.00**	**27.00**
ALBARIÑO, PAZOS DE LUSCO Rías Baixas | Albariño Ripe apples, peaches, buttery and mineral	**9.00**	**12.75**	**25.00**	**36.50**
MARUXA, VIRGEN DE GALIR (VG) Valdeorras, Galicia | Godello Lush texture, terrific balance with mouth-watering clementine and grapefruit finish				**33.00**
SENSE CAP BLANC, CELLER DE CAPÇANES Montsant | Garnacha, Macabeo Deliciously creamy and seductive stone fruits				**29.50**
ALBARIÑO, PAZO SEÑORANS Rías Baixas, Galicia | Albariño Dry, citrus flavours, mineral-driven, deep finish. Benchmark Albariño. *92/100 Wine Advocate*				**48.00**
RIOJA BLANCO VIÑAS VIEJAS, BODEGAS LUIS CAÑAS Rioja Alavesa | Viura, Malvasia Elegant and structured, vibrant and citrussy with a honeyed roundness, brief barrel maturation				**38.00**

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

• VINO TINTO •

	175ml	250ml	500ml	750ml
TALEVERA Castilla La Mancha | Tempranillo, Garnacha Refreshing fruits of the forest, sweet spice notes	**5.90**	**8.50**	**15.75**	**23.00**
GARNACHA SYRAH, VIÑAS DEL VERO Somontano | Garnacha, Syrah Juicy, fresh and gutsy, red and black fruits	**6.80**	**9.75**	**17.50**	**25.50**
CASTILLO DE MUREVA TEMPRANILLO La Mancha | Tempranillo Velvety forest fruits and a touch of mocha, organic	**6.50**	**8.75**	**17.50**	**26.00**
VIN SANTES NEGRE, PORTAL DE MONSANT Montsant | Garnacha, Tempranillo, Merlot Smooth and stylish, red and black fruits	**7.50**	**9.75**	**19.00**	**29.00**
MONASTRELL, BODEGAS BARAHONDA Yecla | Monastrell Rich, succulent cherries and plums, warm depth of fruit				**28.50**
MERAYO MENCIA, BODEGAS Y VIÑEDOS MERAYO Bierzo | Mencía Assertive, distinctive, minerally, blackcurrants				**33.00**
RIOJA MARQUÉS DE LA CONCORDIA CRIANZA Rioja Alta | Tempranillo Elegant silky and smooth, red berries, warm spice. *Gold - Concours Mondiale de Bruxelles*	**9.00**	**12.50**	**24.50**	**36.00**
LA MIRANDA DE SECASTILLA, VIÑAS DEL VERO Somontano | Garnacha Ancient bush vines, earthy, fresh cherries, French oak. *Gold - Concours International*				**31.00**
MALBEC MIL HISTORIAS, ALTOLANDON Manchuela | Malbec Very high altitude Malbec, dense black cherries. Organic and biodynamic	**9.50**	**13.50**	**25.50**	**38.00**
RIOJA RESERVA, BERONIA *Magnum* **80.00** *Jeroboam* **150.00** Rioja Alta | Tempranillo, Graciano Meaty and structured, cocoa, black fruits and sweet spices. *93/100 Tim Atkin MW*	**11.00**	**15.75**	**31.00**	**45.00**
MAS DELS FRARES, VINICOLA DEL PRIORAT Priorat | Garnacha, Cariñena, Cabernet Sauvignon, Merlot Blueberries, dark cherries, French oak, cedar and tobacco leaf. Delicious				**40.00**
RIBERA DEL DUERO, DOMINIO FOURNIER CRIANZA Ribera del Duero | Tempranillo Deep, complex, elegant and structured, high altitude Tempranillo with black fruits and liquorice. *Gold - Concours International*				**46.00**