

PARA PICAR

SANTOÑA ANCHOA GRAN RESERVA

3 gold star awarded Cantabrian anchovies, cured for 2 years, regarded as the ultimate. Served on crispy coca bread with grated tomatoes and Montes de Toledo D.O.P. extra virgin olive oil. 3.95 (each)

GILDA

Small skewer of anchovy, spicy piparra chilli and Gordal olive. 3.25 (each)

MANZANILLA OLIVES (vg)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar. 4.50

PAN CON TOMATE (vg)

Freshly grated tomatoes with Montes de Toledo D.O.P. extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña. 6.75

NATA CHEESE FRITTERS (x2)

Nata de Cantabria D.O.P. cheese fritters, chilli hot honey sauce. 7.75

PADRÓN PEPPERS (vg)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt. 8.75

SOURDOUGH BREAD (vg)

Rustic sourdough bread served with Montes de Toledo D.O.P. cold pressed extra virgin olive oil. 5.00

CHARCUTERIE & CHEESE

CHARCUTERIE SELECTION

A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico and Ibérico loin. 19.50

JAMÓN IBÉRICO 'Green Label'

Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres. 15.50

JAMÓN IBÉRICO JUAN PEDRO DOMEcq

100% pure-bred Ibérico pigs, raised on a diet of acorns in the lush pastures of the Spanish dehesa in Jabugo (Huelva). Air cured for 48 months. Unparalleled depth of flavour and exquisite texture. Six times awarded 3 gold stars as the best Ibérico ham. 24.50

ARTISAN CHEESE SELECTION

Selection of 4 artisan cheeses with quince jelly, Oloroso sherry-soaked prunes, fig and almond cake, walnuts and Seville rosemary torta de aceite. 19.50

CAVE-AGED CERREU CHEESE

Cow cheese matured in Treviso caves (Picos de Europa) with Oloroso sherry soaked prunes. 7.50

IDIAZABAL CHEESE

Basque smoked Lacha sheep cheese cured for 5 months, with walnuts. 7.50

MANCHEGO D.O.P. CHEESE

Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly. 7.50

CAMERANO CHEESE

La Rioja hand crafted Camera goat cheese, cured for 45 days with fig and almond cake 'pan de higo'. 7.50

All served with rosemary and olive oil regañá crispy bread.

CAMINO CLASSIC TAPAS & PLATES

CALAMARES

Crispy squid with alioli and fresh lemon. 12.50

CROQUETAS (x6)

Creamy croquetas made with Ibérico ham with salmorejo sauce. 11.50 (add extra Manchego shavings 1.50)

GAMBAS AL AJILLO

Succulent wild Atlantic prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine. 15.50

BAKED CRAB

Basque style baked crab served in the shell, with crispy olive oil bread. 9.00

TORTILLA DE PATATAS (v)

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre. 11.50

PRESSED SUCKLING PIG

Slow-braised, pressed and pan-roasted, with chickpea purée, pork crackers, Amontillado sherry jus. 14.50

MORCILLA DE BURGOS

Rice black pudding with feisty Alegría Riojana peppers. 8.50

PATATAS BRAVAS (v)

Crispy potatoes with spicy tomato sauce and alioli. 8.50 * (vg) without alioli

TALOS DE CHORIZO (x3)

Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, coriander cress, pickled red onion. 10.50 (add extra Talo 3.50)

SEA BASS

Pan-roasted with grilled tenderstem broccoli, and romesco sauce. 15.50

ARROZ NEGRO

Our signature creamy black rice, squid ink, cuttlefish and alioli. 14.50

FROM THE GRILL

GRILLED OCTOPUS

Tender octopus leg, potato al caliu, ajada sauce, smoked pimentón, Montes de Toldeo D.O.P. cold pressed extra virgin olive oil. 21.00

SOLOMILLO IBÉRICO (125g)

Rare fillet of Ibérico pork, roasted celeriac milhojas and sherry wine sauce (Ibérico pigs are descendants of wild boar and have red meat). 19.50

Larger cuts available per 100g 15.50

CHICKEN BREAST

Canary Island style twice cooked tender corn-fed chicken breast, papas arrugás, 3 mojos. 15.50

RIB-EYE STEAK (200g)

Juicy and tender 'Frisona' rib-eye steak dry-aged for 21 days, fresh rosemary and crushed black pepper, confit piquillo peppers from Navarra and mixed leaf salad. 25.50

Larger cuts available per 100g 12.75

◀ ADD EXTRA ▶

SHERRY AND PEPPER SAUCE

Amontillado sherry and pepper sauce. 3.25

CHIMICHURRI SAUCE

Chopped parsley, coriander, oregano, chilli, sherry vinegar, extra virgin olive oil. 3.25

Menu created by

• EXECUTIVE CHEF •

Nacho del Campo

Our Executive Chef Nacho del Campo hails from Vitoria, the capital of the Basque country, a region widely recognised as the gastronomic heartland of Spain.

Nacho's style of cooking stays true to his roots - honest seasonal food and authentic flavours using only the best ingredients.

• TAPAS •



Small dishes from Spain for sharing. Our food is all cooked to order and leaves the kitchen as soon as it is ready.

We recommend ordering about 2 or 3 tapas each to begin with. You can always order more.



SCAN HERE TO SEE ALLERGENS



RICHARD BIGG ORDAINED AS A MEMBER OF THE GRAN ORDEN DE CABALLEROS DEL VINO 2020

RESTAURANTS FROM SPAIN CERTIFIED SEAL OF QUALITY ICEX - 2021-2025 INCLUSIVE



RIOJA UK AMBASSADOR OF THE YEAR ON TRADE - 2019 RICHARD BIGG - RIOJA RECOGNISES

SEASONAL SPECIALS

MACKEREL ESCABECHE

Lightly pickled mackerel with shallot, carrot, fennel and tarragon, lifted with Catalan Chardonnay vinegar. 14.50

BEEF CHEEKS

8 hour braised ox cheeks in oloroso sherry, roasted Jerusalem artichoke purée and hazelnuts. 15.50

BETROOT CARPACCIO

Roasted golden beetroot carpaccio with pickled candy beetroot, figs and pistachio, piparra chilli and honey vinaigrette (vg). 9.75

MUSHROOM RICE 'A LA LLAUNA'

Served with Navarra artichokes (vg). 18.50

The perfect sharing dish for 2 or more people

ROASTED AUBERGINE

With allspice, sheep labneh and crispy onions. 11.50

DESSERTS

BAKED BASQUE CHEESECAKE (V)

A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, with a tart blueberry jam. 8.50

DARK CHOCOLATE CIGAR

A decadent end to your Camino – dark chocolate cigar with almond crumble and Oloroso dulce de leche cream sauce. 8.50

CHURROS

Traditional churros with classic dark hot chocolate dipping sauce. 8.50

CHOCOLATE TRUFFLES (x4)

Salted caramel dark chocolate truffles. The perfect accompaniment to your end of the meal coffee. 4.75

ICE CREAM

Salted caramel (v) • Black coconut (v) • Vegan vanilla (vg) Two scoops 6.50

ARTISAN CHEESE SELECTION

Selection of 4 artisan cheeses with quince jelly, Oloroso sherry-soaked prunes, fig and almond cake, walnuts and Seville rosemary torta de aceite. 19.50

(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.



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 A mini serve of our Camino Sangría topped with lemonade | 6.00 |
| TÍO & TONIC Tío Pepe Fino Sherry, Fever-Tree Mediterranean Tonic and fresh orange | 7.50 |
| ROJO VERMOUTH Vermouth Rojo served on the rocks with Spanish olive and orange slice | 6.00 |
| AL FRESCO SPRITZ El Bandarra Aperitivo, Vilarnau Cava, soda, orange | Glass 10.50 Jug 29.50 |
| G&T CITRUS - TANQUERAY SEVILLA Served with Fever-Tree Mediterranean Tonic and orange slice | 12.75 |
| G&T CLASSIC - SIPSMITH LONDON DRY Served with Fever-Tree Indian Premium Tonic and grapefruit | 13.50 |
| G&T HERBAL - GIN MARE Served with Fever-Tree Mediterranean Tonic, rosemary and Spanish olive | 13.75 |
| G&T PINK - PUERTO DE INDIAS Served with Fever-Tree Aromatic Tonic and berries | 12.75 |

LOW & ZERO ALCOHOL DRINKS

LOWER G&T (2.5% abv)

Decem Gin, Fever-Tree Elderflower Tonic and grapefruit

Glass **8.00**

Jug **22.50**

EASY PALOMA (0% abv)

Pentire Seaward Botanical Non-Alcoholic Spirit, Tabasco
Habanero, Fever-Tree grapefruit soda, agave and fresh lime juice

Glass **8.00**

Jug **22.50**

MELLOW MULE (0% abv)

Mother Root Ginger Switchel, mango and passionfruit blend,
fresh lime juice and soda

Glass **8.00**

Jug **22.50**

ZERO SPRITZ (0% abv)

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

7.50

ZERO G&T (0% abv)

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

7.00

ZENO SPARKLING WINE (0.3% abv)

Delightfully crisp and zesty low-alcohol fizz

Choose Blanco or Rosé

125ml **6.90**

Bottle **35.00**

ESTRELLA FREE DAMM (0.0% abv)

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

330ml **4.10**

DAMM LEMON (3.2%)

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

330ml **5.50**

VICHY CATALAN

Spain's most famous water. Naturally sparkling water with
a high mineral content and a distinctive taste.
It compliments food beautifully

500ml **5.00**

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 **7.50**

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

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

OLOROSO SECO, BODEGAS GUTIÉRREZ COLOSÍA

75ml **6.50**

Full-bodied, nutty with a strong and fragrant aroma. Deep, rounded, super-smooth, delicious long finish
91/100 Tim Atkin MW Guide

PALO CORTADO PENÍNSULA, BODEGAS LUSTAU

75ml **7.00**

Palo Cortado is something of an enigma. It starts to develop as a fino, then loses its 'flor' it has the finesse of an amontillado, yet the richness of an oloroso. Heady nuttiness, sophistication and maturity. Extraordinary poise and length. Brilliant with cheese, cold cuts, light meat dishes or on its own

CAVA

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

(vg) Vegan | (o) Organic | (b) Biodynamic

VILARNAU GOLD EDITION BRUT RESERVA (o) (vg)

Catalunya | Macabeo, Parellada, Subirat Parent

Ripe stone fruit with toasty notes, nuts and honey on the finish

Glass **8.75**

Bottle **39.75**

VILARNAU BRUT RESERVA ROSADO (o) (vg)

Catalunya | Garnacha, Pinot Noir

Stylish, vibrant and refreshing, mouth-watering ripe strawberry and raspberry fruit

Glass **9.25**

Bottle **39.75**

LETARGIA GRAN RESERVA,

BODEGAS SUMARROCA 2012 (o) (vg)

Penedès | Xarel-Lo, Macabeu, Parellada

A serious and elegant Gran Reserva Cava. Intense aromas of white peach and flint, toast and brioche. A sublime Cava worth the 120-month long wait!

Bottle **65.00**

VILARNAU RESERVA (o) (vg)

Catalunya | Macabeo, Xarel-lo, Parellada

Complex aromas, fresh and lively. Perfect for parties!

Magnum **78.00**

Low-alcohol sparkling wine also available.

CELEBRATING 100 YEARS OF RIOJA

Whilst the earliest record of winemaking in the Rioja region dates back to the 11th century BC, 2025 marks the 100th anniversary of the official creation of Rioja as a denomination of origin – the oldest D.O. in Spain. So, there's no better time to celebrate the wines from such a deservedly popular region which showcase the very best of tradition and innovation and are better than ever. Wines are listed in order of weight, lighter to fuller.

(vg) Vegan | (o) Organic | (b) Biodynamic

WHITE



RIOJA BLANCO, FINCAS AZABACHE (vg)

10.80 17.80 23.50 45.00

Rioja Oriental | Tempranillo Blanco

Citrus aromas, mouthwatering orchard fruits

Highly recommended by Decanter Magazine

BERONIA BARREL-FERMENTED BLANCO

9.90 13.90 21.75 39.50

Rioja Alta | Viura

Stone fruits, grapefruit peel and floral notes of orange blossom, with added texture and richness from barrel fermentation. Balanced and round with a juicy finish

RIOJA BLANCO, BARREL-FERMENTED, HACIENDA

55.00

EL TERNERO (vg)

Rioja Alta | Viura

Full, fresh and rounded. Honeysuckle, ripe apple and almonds with a creamy finish following 6 months in lightly charred French oak

PINK

FINCA MANZANOS ROSADO (vg)

9.90 13.90 21.75 39.50

Rioja Oriental | Garnacha, Tempranillo

Very precise, refreshing and elegant Rioja, long finish

There are a decent handful here but if you are a Rioja fanatic and would like to try a far larger selection of sparkling, white, rosé, orange and red wines from the region, all by the glass too, then head to Bar Rioja across the courtyard from the King's Cross Camino.

Scan the QR code for more information.



CELEBRATING 100 YEARS OF RIOJA

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(vg) Vegan | (o) Organic | (b) Biodynamic

RED



CERRO AÑON TINTO CRIANZA

Rioja Alta | Tempranillo, Mazuelo, Graciano

Raspberry aromas followed by layers of spiciness, a touch of smoke. With a firm but velvety mouthfeel and a long clean finish

Decanter 93/100 | James Suckling 92/100

10.50 17.60 23.00 44.00

RIOJA RESERVA, BERONIA EDICIÓN DE AUTOR

Rioja Alta | Tempranillo, Graciano, Mazuelo

Satisfying, elegant and structured with cocoa, black fruits, balsamic and sweet spices

Magnum 95.00 | Jeroboam 180.00

13.00 18.00 30.75 56.00

BARÓN DE CHIREL, MARQUÉS DE RISCAL 2019 (vg)

Rioja Alavesa | Tempranillo

From the oldest bodega in Rioja, this is a modern classic. Very attractive, complex restrained aromas of dark fruits and spices. Beautifully integrated, full and effortlessly elegant with soft tannins leading to toasty notes on the endless finish

100/100 Guía Proensa | 97/100 Wine Enthusiast

150.00

MARQUÉS DE RISCAL XR RIOJA (vg)

Rioja Alavesa | Tempranillo, Graciano

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

93/100 Guía Proensa

75.00

RESERVA SELECCIÓN, BODEGAS MUGA 2020 (o)

Rioja Alta | Tempranillo, Garnacha, Mazuelo, Graciano

A highly intense nose of blackberries and savoury notes. The silky and elegant fruit is extremely well-integrated with French oak. Complex, firm texture, rewarding and delicious

Tim Atkin 96/100

70.00

CAMINO WINE LIST

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(vg) Vegan | (o) Organic | (b) Biodynamic

WHITE



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|--|--------------|--------------|--------------|--------------|
| CENTELLEO, VINOS MÁS BUSCADOS (vg) <i>La Mancha Airén, Moscatel, Macabeo</i> Fragrant, light-hearted, smooth and charming | 7.75 | 9.95 | 16.25 | 29.75 |
| AGUAZUL BODEGAS PISUERGA (o) (vg) <i>Rueda Verdejo</i> If you like Sauvignon Blanc you'll love Verdejo. Zesty ripe lemon and delicate tropical fruit. Harmonious, refreshing with a herbal twist of fennel | 9.75 | 12.75 | 20.00 | 37.50 |
| VIÑAS DEL VERO SAUVIGNON BLANC <i>Somontano Sauvignon Blanc</i> Enticing passionfruit notes, invigorating refreshing mouthful | 9.90 | 13.90 | 23.35 | 42.50 |
| WHITE FIELD BLEND, DE ALTO RIOJA Y MAS (o) (vg) <i>La Mancha Airén, Moscatel, Albillo, Malvasía</i> Vibrant, appley, round and expressive | 8.80 | 10.75 | 17.50 | 33.50 |
| MARUXA GODELLO (vg) <i>Valdeorras, Galicia Godello</i> White orchard fruits and heaps of minerality. Balanced, fresh and persistent | 9.90 | 13.50 | 21.50 | 41.00 |
| HIKA, TXAKOLI (o) (vg) <i>Getariako, Basque Country Hondarrabia Zuria, Hondarrabia Beltza</i> Citrus and apple aromas, creamy texture. A little spritz and lovely clean mineral finish. A true expression of the Atlantic <i>92/100 Guía de Vinos</i> | 12.00 | 17.00 | 30.25 | 55.00 |
| CAMINO DE NAVAHERREROS, BODEGAS BERNABEVA (o) (vg) <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 <i>91/100 Guía Peñín</i> | | | | 44.00 |

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WHITE



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|--|--------------|--------------|--------------|--------------|
| ALBARIÑO, PAZOS DE LUSCO (vg) <i>Rías Baixas Albariño</i> Ripe bright orchard fruits, an absolute classic that's perfect with seafood <i>Gold Medal Bacchus</i> | 11.90 | 16.75 | 28.80 | 48.50 |
| MICROCÓSMICO BLANCO MACABEO, BODEGAS FRONTONIO (o) (vg) <i>Valedelalón, Calatayud Macabeo</i> Intense grapefruit and lemon aromas with elegant floral notes. Vibrant and well-structured, with a refreshing acidity. Delicious silkiness and complex finish. From cult winemaker Fernando Mora MW <i>93/100 Beth Willard, Tim Atkin MW Guide</i> | | | | 55.00 |
| GARNATXA BLANCA, HERÈNCIA ALTÉS (o) <i>Terra Alta Garnacha Blanca</i> Exuberant, fresh and invigorating, citrus, green olive and Mediterranean herbs, mineral and structured with a lovely creaminess <i>91/100 Fintan Kerr, Tim Atkin MW Guide</i> | 10.25 | 14.90 | 23.00 | 42.00 |
| LA REVELÍA, BODEGAS EMILIO MORO 2022 (vg) <i>Castilla y León Godello</i> Sophisticated, complex, generous ripe stone fruit, deep long rewarding finish. Enormous depth and superb all-rounder for rich fish and seafood dishes and suckling pig | | | | 60.00 |
| ALBARIÑO SELECCIÓN DE AÑADA, PAZO SEÑORANS 2015 (vg) <i>Rías Baixas Albariño</i> Intense and very expressive, tropical fruits and delicious salinity. A hint of gunflint and a crisp, savoury almost nutty finish. A stunning example of what can be done with this variety <i>99/100 Guía Peñín 96/100 Tim Atkin</i> | | | | 95.00 |

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PINK & ORANGE



GARNACHA ROSÉ, CASTILLO DE ENÉRIZ (o) (vg)

Navarra | Garnacha

Spain's most famous region for rosé. Bright, fresh red fruits and citrus notes

8.75 10.75 17.75 34.00

VERDEJO NATURETTE, ANCESTRAL, (ORANGE),

BODEGAS PARRA JIMÉNEZ (o) (vg) (b)

La Mancha | Verdejo

This orange wine has delicate aromas of peach and orange, with savoury, peppery notes and a refreshing finish, perfect for adventurous wine lovers. At its best with food

9.10 11.20 18.00 35.00

ROSADO DE SILOS (o) (vg) (b)

Ribera del Duero | Tempranillo, Albillo Mayor

High altitude grown-up rosado. Herbaceous with intense aromas of wild red fruits and fennel and underlying minerality. Fresh with long elegant finish

47.50

CAMINO WINE LIST

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(vg) Vegan | (o) Organic | (b) Biodynamic

RED



| | | | | |
|--|-------------|--------------|--------------|--------------|
| VIDA ESSENTIA GARNACHA, LUIS MARIN (vg) <i>Aragón Garnacha</i> A lovely fleshy Garnacha, chocolate hints, raspberry, black cherry and strawberry flavours | 8.75 | 10.75 | 18.15 | 33.00 |
| FUENTEVERDE BODEGAS Y VIÑEDOS MONFIL <i>Cariñena Garnacha, Tempranillo</i> Juicy blackcurrants and cherries, touch of spice | | | | 36.00 |
| MONTADO TINTO <i>Toledo Tempranillo</i> Red fruit aromas, rich and gutsy with hints of vanilla | 7.75 | 9.95 | 16.25 | 29.75 |
| BOBAL, LA CEPA PALEYO (o) (vg) <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> | 8.90 | 14.00 | 19.75 | 37.00 |
| LAS TRES FILAS MENCIA, MERAYO (vg) <i>Bierzo Mencía</i> Elegant, distinctive and silky, red and dark fruits, mineral undertones, with added complexity from the 6 months' oak ageing <i>91/100 Beth Willard Tim Atkin MW Guide</i> | | | | 42.50 |
| MONASTRELL COLECCIÓN, BODEGAS LUZÓN (o) (vg) <i>Jumilla Monastrell</i> Raspberry aromas, a hint of peppery spice. Excellent structure, meat dishes immediately show it at its best <i>93/100 James Suckling</i> | | | | 41.50 |

RED CONTINUED...

CAMINO WINE LIST

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(vg) Vegan | (o) Organic | (b) Biodynamic

RED



'CILLAR' CILLAR DE SILOS

47.50

Ribera de Duero | Tempranillo

A pure very high altitude unoaked expression of tempranillo. Elegant aromas red and black fruits, minerals. Intense with a fine and gutsy character

MALBEC MIL HISTORIAS,

11.50 15.90 25.00 46.50

BODEGAS ALTOLANDON (o) (vg) (b)

Manchuela | Malbec

Violet aromas, dense black cherries and blueberries. 1100 metre altitude helps add freshness and structure
91/100 *Guía Peñín*

PEPE MENDOZA TINTO (vg)

52.00

Alicante | Monastrell, Giró de Abargues, Alicante Bouschet

Aromas of Mediterranean herbs and sun-baked hillsides, with pine, rosemary and hints of orange peel. Distinct and delicious cherry and plum fruits, with a firm under-score
97/100 *Tim Atkin MW*

GARNATXA NEGRA, AMPHORA EXEDRA,

52.00

BODEGAS PUIGGRÓS (o) (vg)

Pla del Bages, Catalunya | Garnacha

Decisive and confident with good acidity and a strong personality. Fresh, lively red fruits, liquorice, graphite, excellent balance
92/100 *Wine Advocate*

PUNCTUM SYRAH, DOMINIO DE PUNCTUM (o) (vg) (b)

42.00

La Mancha | Syrah

Black fruits, blueberries, and plums, touch of mocha and spice. Full-bodied, round, extremely impressive

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(vg) Vegan | (o) Organic | (b) Biodynamic

RED



VALDAYA, RIBERA DEL DUERO 2019

85.00

Ribera del Duero | Tempranillo

A sumptuous, hand-crafted Tempranillo, dried fruit aromas and balsamic hints. Ripe black berries and dark cocoa compliment the silky palate and subtle tannic structure

94/100 *Tim Atkin MW*

MENCIA SELECCIÓN, BODEGAS GODELIA 2016 (o) (vg)

69.00

Bierzo | Mencía

Immediately impressive, wonderful depth and structure helped by the 100 year old vines. Bold notes of blackberry, cassis and dried Mediterranean herbs

93/100 *Wine Enthusiast* | 92/100 *Guía Peñín*

FINCA DOFI ÁLVARO PALACIOS 2021 (o) (vg) (b)

110.00

Priorat | Garnacha, Cariñena

One of the first great single vineyard Priorat wines that shot the region to fame. Spicy and generous with fine grained tannins.

Voluptuous and velvety with an impressive purity on the finish

96/100 *Wine Advocate*

DRAUGHT BEER

Other Spanish beers may be available in draught and/or bottle.

ESTRELLA DAMM (4.6%)

Crisp and refreshing Mediterranean lager, The classic Barcelona beer with a smooth, balanced finish

Caña (355ml) **5.00**

Pint **7.25**

COMLOT MEDITERRANEAN IPA (4.3%)

A hoppy yet easy drinking Mediterranean IPA. Bursting with tropical and citrus fruits

Caña (355ml) **5.50**

Pint **7.50**

BOTTLED BEER

VICTORIA MÁLAGA (4.8%)

A smooth and refreshing Andalusian lager with a gentle bitterness and clean finish

330ml **5.75**

PINTXITO BASQUE LAGER (4.6%)

Brewed exclusively for Pintxito and Camino by our friends at Portobello Brewery. Basque-style lager inspired by the regions coast

330ml **5.95**

DAMM LEMON (3.2%)

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

330ml **5.50**

ALHAMBRA 1925 RESERVA (6.4%)

Super-premium, natural artisanal beer from Granada. Powerful aromas, creamy malty palate. Toasty, full-flavoured and rewarding, perfect with food!

330ml **6.50**

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 **4.10**

MAELOC / MAELOC STRAWBERRY (4.0%)

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

330ml **5.50**

DESSERT WINES & DIGESTIFS

MOSCATEL, MIRA LA MAR

Jerez | Moscatel

Luscious and seductive, marmalade and dried fruits

75ml **5.50**

EAST INDIA SOLERA, BODEGAS LUSTAU

Jerez | Palomino, Pedro Ximénez

Aromas of maple syrup, orange peel and toasted brown sugar. Smooth and rich, yet a fresh finish

75ml **6.50**

NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS

Jerez | Pedro Ximénez

Luscious concentrated raisins, dates and figs. Christmas pudding in a glass

75ml **5.50**

NOVAL BLACK PORT

Douro, Portugal | Touriga Franca, Touriga Nacional, Tinto Roriz

Impressively rich, vibrant port with concentrated dark fruit

75ml **5.50**

LICOR 43

Made with 43 natural ingredients, including Mediterranean citrus fruits and botanicals, this Spanish classic offers a distinctive anise flavour

25ml **5.00**

NOMAD, OUTLAND WHISKY

Blended Scotch aged five years. Started in Scotland and finished in Jerez. Complex aromas of vanilla and spices. Intense and long, the double aging in Bourbon and Dry Oloroso Oloroso casks giving a softness on the palate with a long and elegant aftertaste.

25ml **6.00**

LEPANTO GRAN RESERVA BRANDY

Rich, elegant and stylish. Aromas of apricots and golden raisins, hints of old wood and leather, indulgent and very smooth long finish

25ml **6.00**

SOFT DRINKS

| | |
|---|-------------------|
| VICHY CATALAN | 500ml 5.00 |
| Spain's most famous water. Naturally sparkling water with a high mineral content and a distinctive taste. It compliments food beautifully | |
| 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 SUGAR FREE | 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 (<i>Canary Island speciality</i>) | 3.90 |
| 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 | |

CAMINO LOCATIONS

Farringdon

89 Turnmill Street, London EC1M 5QU
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King's Cross

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Shoreditch

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020 3948 5003

Victoria

5-6, Zig Zag Building, 68 Victoria Street, London SW1E 6SQ
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EXPERIENCES & PRIVATE EVENTS

To book an experience or event, or to find out more,
please contact our team at events@camino.uk.com.



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