

COCKTAILS	
<b>LOLA'S PASSION</b> Heart racing and lip-smackingly good <i>Absolut Vodka, Absolut Vanilia Vodka, MM Blanc de Blanc Cava, Icely Done Passion Fruit blend, pineapple juice.</i>	<b>9.50</b>
<b>BERRYLICIOUS MOJITO</b> Berry nice twist on a classic <i>Havana Club 3yr rum, Havana Club 7yr rum, Icely Done Hedgerow Blend, lime juice, apple juice, berries &amp; mint</i>	<b>10.00</b>
<b>PEPE'S MARGARITA</b> Packs a punch <i>El Jimador Tequila, Tio Pepe Fino, agave syrup, lime juice &amp; Padrón peppers</i>	<b>10.00</b>
<b>SALTED CARAMEL ESPRESSO MARTINI</b> Taking you from AM to PM <i>Cazcabel Coffee Tequila, Absolut Vanilia Vodka, salted caramel syrup, fresh espresso</i>	<b>9.50</b>
<b>SANGRÍA / CAMINO ROYALE</b> Camino's Sangría with lemonade/cava <i>(Royale +1.50)</i>	<b>8.50</b>

## PREMIUM GIN + TONIC

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.

**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*

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

**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.*

**MARTIN MILLER'S WESTBOURNE** **11.80**  
 British gin, distilled with Icelandic water, Seville orange peel, cucumber, aromas of parma violet.  
*Served with Fever-Tree Elderflower Tonic and cucumber*

## VERMOUTH

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.

## VINO BLANCO

**VEGA DE LA REINA, HACIENDA ZORITA** **7.50 R**  
 Rueda | Verdejo **9.75 L**  
 Zesty, nettles and gooseberries, persistent finish. **17.75 C**  
**28.50 B**  
*IWSC Silver Trophy*

**MONTADO BLANCO** **5.90 R**  
 Castilla y León | Verdejo, Chardonnay **8.50 L**  
 Soft, round, citrusy. **15.75 C**  
**23.00 B**

**RIOJA BLANCO, MARQUÉS DE LA CONCORDIA** **8.75 R**  
 Rioja Alta | Tempranillo Blanco **12.25 L**  
 Orchard fruits, citrus, structured and balanced. **23.50 C**  
**35.00 B**  
*Gold - Rioja Masters*

**AUSTUM SAUVIGNON BLANC, BODEGAS TIONIO** **8.75 R**  
 Rueda | Sauvignon Blanc **12.25 L**  
 Freshly cut grass, smooth elegant finish. **23.50 C**  
**35.00 B**

**ALTOZANO, VERDEJO** **26.00 B**  
 Toledo | Verdejo  
 Zingy, lively, green apples with crisp citrus.

**MARUXA, VIRGEN DE GALIR** **33.00 B**  
 Valdeorras, Galicia | Godello  
 Lush texture, terrific balance with mouth-watering clementine and grapefruit finish. Vegan.

**ALBARIÑO, PAZOS DE LUSCO** **9.00 R**  
 Rías Baixas | Albariño **12.75 L**  
 Ripe apples, peaches, buttery and mineral. **25.00 C**  
**36.50 B**

**SENSE CAP BLANC, CELLER DE CAPÇANES** **29.50 B**  
 Montsant | Garnacha, Macabeo  
 Deliciously creamy and seductive stone fruits.

**ALBARIÑO, PAZO SEÑORANS** **48.00 B**  
 Rías Baixas, Galicia | Albariño  
 Dry, citrus flavours, mineral-driven, deep finish. Benchmark Albariño.  
*92/100 Wine Advocate*

**RIOJA BLANCO VIÑAS VIEJAS, BODEGAS LUIS CAÑAS** **38.00 B**  
 Rioja Alavesa | Viura, Malvasia  
 Elegant and structured, vibrant and citrusy with a honeyed roundness, brief barrel maturation.

## VINO ROSADO

**CAMPOS DE LUZ** **7.25 R**  
 Cariñena | Garnacha **9.75 L**  
 Super pale Provençal style charmer, deliciously balanced. **18.50 C**  
**27.50 B**

**RIOJA ROSADO, BERONIA** **33.00 B**  
 Rioja Alta | Garnacha, Tempranillo  
 Dry, redcurrants, refreshing and elegant finish.  
*Beronia, Spanish Wine Producer of the year 2018*

## VINO TINTO

**TALEVERA** **5.90 R**  
 Castilla La Mancha | Tempranillo, Garnacha **8.50 L**  
 Refreshing fruits of the forest, sweet spice. **15.75 C**  
**23.00 B**

**VIN SANTES NEGRE, PORTAL DE MONSANT** **7.50 R**  
 Montsant | Garnacha, Tempranillo, Merlot **9.75 L**  
 Smooth and stylish, mineral notes. **19.00 C**  
**29.00 B**

**GARNACHA SYRAH, VIÑAS DEL VERO** **6.80 R**  
 Somontano | Garnacha, Syrah **9.75 L**  
 Juicy, fresh and gutsy, red and black fruits. **17.50 C**  
**25.50 B**

**CASTILLO DE MUREVA ORGANIC TEMPRANILLO** **26.00 B**  
 La Mancha | Tempranillo  
 Velvety forest fruits and a touch of mocha.

**MONASTRELL, BODEGAS BARAHONDA** **28.50 B**  
 Yecla | Monastrell  
 Rich, succulent cherries and plums, warm depth of fruit.

**MERAYO MENCIA, BODEGAS Y VIÑEDOS MERAYO** **33.00 B**  
 Bierzo | Mencía  
 Assertive, distinctive, minerally, blackcurrants.

**RIOJA MARQUÉS DE LA CONCORDIA CRIANZA** **9.00 R**  
 Rioja Alta | Tempranillo **12.50 L**  
 Elegant and smooth, red berries, warm spice. **24.50 C**  
**36.00 B**

**LA MIRANDA DE SECASTILLA, VIÑAS DEL VERO** **31.00 B**  
 Somontano | Garnacha  
 Ancient bush vines, earthy, fresh cherries, French oak.  
*IWSC Silver*

**MALBEC MIL HISTORIAS, BODEGAS ALTOLANDON** **9.50 R**  
 Manchuela | Malbec **13.50 L**  
 Complex and powerful high altitude Malbec. Concentrated dark fruits. **25.50 C**  
**38.00 B**

**RIOJA RESERVA, BERONIA**  
 Rioja Alta | Tempranillo, Graciano **11.00 R**  
 Meaty and structured, cocoa, black fruits and sweet spices. **15.75 L**  
*IWSC Gold 95/100* **31.00 C**  
**45.00 B**  
**80.00 M**  
**150.00 J**

**D'IATRA, CAL BATLLET, MARC RIPOLL** **48.00 B**  
 Priorat | Cariñena, Garnacha, Cabernet Sauvignon  
 Organic wine from 90 year old bush vines. Exuberant, rich and dense, dark fruits, toast and black pepper. Absolutely gorgeous.  
*18/20 Jancis Robinson MW*

**RIBERA DEL DUERO, DOMINIO FOURNIER CRIANZA** **46.00 B**  
 Ribera del Duero | Tempranillo  
 Deep, complex, elegant and structured, high altitude Tempranillo with black fruits and liquorice.  
*Gold - Tempranillo World Cup*

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

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

**VICTORIA MÁLAGA** <sup>4.8%</sup> **5.10** *330ml*  
 Brewed in Málaga, light and bright lager.

**DAURA DAMM** <sup>5.4%</sup> **4.95** *330ml*  
 Award-winning gluten-free beer.

**ALHAMBRA RESERVA** <sup>6.4%</sup> **5.75** *330ml*  
 Super-premium, natural and artisanal beer.

**ESTRELLA FREE DAMM** <sup>0.0%</sup> **3.75** *250ml*  
 Refreshing beer that keeps the body and aroma of a pilsner without the alcohol.

**MAHOU** <sup>5.1%</sup> **5.10** *330ml*  
 Smooth, refreshing lager with hoppy aroma and a dry finish.

**MAELOC - STRAWBERRY CIDER** <sup>4.0%</sup> **4.80** *330ml*  
 Galician apple cider. Gluten-free, dry with an intense strawberry finish.

## DRAUGHT BEER & CIDER

**ESTRELLA DAMM** <sup>4.6%</sup> **4.20** *12oz*  
 Brewed in Barcelona. A refreshing lager made with 100% natural ingredients. **5.95 pint**

**REVISIONIST CRAFT MED LAGER** <sup>4.0%</sup> **3.75** *12oz*  
 A British craft lager with fresh citrus notes, giving the perfect Mediteranean taste. **5.25 pint**

**PUERTO BELLO PALE ALE** <sup>4.0%</sup> **3.95** *12oz*  
 Our bespoke beer brewed with London Craft brewery Portobello. Made with Spanish hops to give balanced fresh bitterness and a soft finish. Perfect with tapas. **5.80 pint**

**AVALON CIDER, TRABANCO** <sup>5.5%</sup> **3.95** *12oz*  
 A sparkling semi-dry cider from Asturias with a smooth and fruity taste. **5.90 pint**

## SOFT DRINKS

**COCA-COLA** **3.10**

**DIET COKE** **3.10**

**COCA-COLA ZERO** **3.10**

**RED BULL REGULAR** **3.75**

**RED BULL SUGAR FREE** **3.75**

**GINGERELLA GINGER ALE** **4.00**  
 Made using organic, Fairtrade root ginger.

**LEMONY LEMONADE** **4.00**  
 Made using organic lemons.

**FEVER-TREE** **2.00**  
 Original Tonic, Light Tonic, Aromatic Tonic, Mediterranean Tonic, Elderflower Tonic, Ginger Ale.

## PARA PICAR

<b>BREAD SELECTION</b> (VG) with extra virgin olive oil and balsamic vinegar	<b>3.75</b>
<b>TOMATO BREAD</b> (VG) with garlic, extra virgin olive oil and Maldon sea salt	<b>4.00</b>
<b>CROQUETAS DE JAMÓN</b> Ibérico ham croquetas	<b>5.75</b>
<b>CROQUETAS DE BACALAO</b> Cod croquetas	<b>5.75</b>
<b>TORTILLA DE PATATAS</b> (V) Made to order with free-range 'Copper Maran' eggs, confited onions and potatoes	<b>6.75</b>

## 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.

**MM BLANC DE BLANC BRUT RESERVA** **7.90** 125ml  
**32.50** Bottle  
Penedès | Chardonnay, Macabeo, Parellada, Xarel-lo  
Classic yeasty aromas, dry and structured  
*IWSC Silver Trophy*

**VILARNAU LIMITED EDITION** **8.25** 125ml  
**35.00** Bottle  
Penedès | Macabeo, Parellada, Subirat Parent  
Lemon zest, toast, ripe pineapple, roasted nuts. Deliciously balanced, organic and vegan  
*Gold - Organic Wine Masters 2020*

**NURIA CLAVEROL HOMENATGE BRUT GRAN RESERVA, BODEGAS SUMARROCA** **48.00** Bottle  
Penedès | Xarel-lo  
Fabulous, full-bodied, mineral, richly complex. *94/100 Guía Peñín*

**VILARNAU RESERVA** **60.00** Magnum  
Penedès | Macabeo, Xarel-lo, Parellada  
Complex, fresh and lively. Perfect for parties!

**MM RESERVA DE LA FAMILIA BRUT ROSÉ** **7.90** 125ml  
**32.50** Bottle  
Penedès | Pinot Noir, Monastrell  
Vibrant, fruity rosado, strawberries and cream

## DRY SHERRIES

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, DOMECC** **4.50** 75ml  
Light, nutty and saline, yeasty with an apple freshness. Best with 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*

# CAMINO

Camino was inspired by a life-changing road trip in the summer of 1984, driving across Spain from north to south and back in blazing heat in a tiny old black Mini. The landscape, the people and the lifestyle made a deep and everlasting impression, and left a burning need to recreate a piece of España back home in London.

## VEGETARIAN

<b>PATATAS BRAVAS</b> (VGO) Crispy potatoes with brava sauce and alioli. <i>VGO = Vegan Option (without alioli)</i>	<b>5.00</b>	<b>TRUFFLED CRUSHED EGGS</b> (VGO) Free-range 'Copper Maran' eggs, roasted butternut squash, Lodosa piquillo peppers, sage and truffle oil. <i>VGO = without eggs</i>	<b>7.50</b>
<b>PADRÓN PEPPERS</b> (VG) Little green peppers, some hot, some not, with Maldon sea salt.	<b>6.50</b>	<b>BUTTER BEANS</b> (VG) with sautéed artichokes, black cabbage and king oyster mushrooms.	<b>9.75</b>

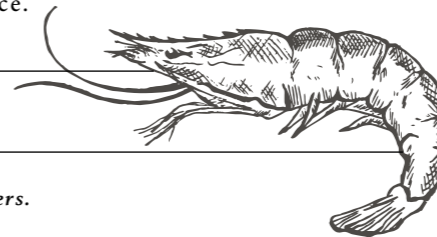
## MEAT

<b>MORCILLA DE BURGOS</b> Black pudding with feisty Alegría peppers.	<b>5.75</b>	<b>OX CHEEK</b> Slow cooked with red wine, roasted cauliflower and hazelnuts.	<b>9.25</b>
<b>CHORIZO</b> sauteéd with tenderstem broccoli, red onions and Fino sherry. <i>We donate 50p to Action Against Hunger with every dish</i>	<b>6.75</b>	<b>BIG IBÉRICO BURGER</b> 6oz patty, Manchego, smoked bacon, lettuce, tomato and alioli.	<b>9.50</b>
<b>CHICKEN SKEWERS</b> Andalusian style with mojo picón and watercress.	<b>7.75</b>	<b>PRESA IBÉRICA</b> Our signature shoulder of Ibérico pig served medium rare, with sweet potato mash and chimichurri. <i>We cut our presa to the optimum grilling size of 100g</i>	<b>9.50</b>
<b>MIXED GRILL</b> <b>50.00</b> Two chicken skewers, 200g presa Ibérica, 160g lamb loin, morcilla de Burgos, chorizo.		<b>BEST END OF IBÉRICO LAMB</b> Grilled, boneless best end of Pyrenean Ibérico lamb, Pardina lentils, smoked bacon and Amontillado sherry sauce.	<b>11.75</b>

## FISH & SEAFOOD

*All our fresh fish is sustainably sourced from British coastal waters.*

<b>CALAMARES</b> Crispy squid with aioli and lemon.	<b>7.75</b>	<b>CORNISH MACKEREL</b> Pan-fried with escabeche of fennel, shallots, carrots, capers, gordal olives and tarragon.	<b>9.25</b>
<b>GAMBAS AL AJILLO</b> Prawns with garlic, guindilla chilli and white wine.	<b>9.75</b>	<b>ARROZ NEGRO</b> Our signature black rice with cuttlefish, squid ink, topped with a prawn and alioli. <i>Cooked to order - please allow 25 minutes</i>	<b>9.75</b>
<b>GRILLED OCTOPUS</b> Saffron olive oil mash, paprika and extra virgin olive oil.	<b>12.50</b>		



## CHARCUTERÍA

<b>CHARCUTERÍA PLATTER</b> Selection of premium Spanish cured meats	<b>7.50</b>
<b>JAMÓN SERRANO "DUROC"</b> Premium Duroc ham, air cured for 22 months	<b>7.50</b>
<b>JAMÓN IBÉRICO</b> Free range Ibérico ham, air cured for 30 months	<b>10.00</b>

## IBÉRICO

The black Iberian pig roams freely for up to 20km per day, foraging for acorns that fall from densely populated holm oak trees scattered across the lush woodland of the *dehesa*. The acorns give the meat a rich and nutty taste, which experts regard as making the finest ham on earth.

## POSTRES

<b>CHURROS</b> with artisan hot chocolate sauce.	<b>6.50</b>
<b>POACHED PEAR</b> (VG) Cooked in Oloroso dulce sherry, vegan vanilla ice cream, almond crumble.	<b>6.50</b>
<b>TORRIJA</b> Egg-fried brioche, black coconut ice cream, white chocolate sauce.	<b>6.50</b>
<b>ICE CREAM</b> (per scoop) Black Coconut or Vegan Vanilla. <i>Add a shot of Pedro Ximénez to the vanilla for £2.00</i>	<b>2.50</b>
<b>ARTISANAL CHEESE SELECTION</b> 3 artisanal cheeses with quince jelly, fig and almond slice, chilli jam.	<b>9.00</b>

## VINOS DULCES

<b>OLOROSO DULCE SOLERA 1847 GONZÁLEZ BYASS</b> <b>4.00</b> <small>75ml</small> Jerez   Palomino, Pedro Ximénez Black fruits and raisins, yet a fresh finish.	
<b>NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS</b> <b>4.50</b> <small>75ml</small> Jerez   Pedro Ximénez Luscious concentrated raisins, dates and figs.	
<b>NOVAL BLACK PORT</b> <b>4.00</b> <small>75ml</small> Douro, Portugal   Touriga Franca, Touriga Nacional, Tinto Roriz Impressively rich, vibrant port with concentrated dark fruit.	

*(V) Vegetarian (VG) Vegan (VGO) Vegan Option  
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.*

*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.*