

# C A M I N O

DRINKS MENU

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 cervezarías listed here and met the amazing people behind them.

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## CAVA

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*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 for quality and value. The best cava, they argue, is every bit as interesting as the best champagne, albeit in a different, very Mediterranean way.*

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### VILARNAU BRUT RESERVA

Penedès | Macabeo, Parellada, Xarel-lo  
Crisp, dry and structured with fresh green apple flavours.

*Gold - Champagne & Sparkling Wine World Championships*

125ml **7.50**

bottle **29.50**

magnum **55.00**

### VILARNAU ROSADO RESERVA

Penedès | Trepat, Pinot Noir  
Vibrant ripe strawberry character, juicy and refreshing.

*Gold - Critics Challenge International Wine Competition*

125ml **7.50**

bottle **29.50**

### RAVENTÓS I BLANC RESERVA 'BLANC DE BLANCS'

Penedès | Macabeo, Parellada, Xarel-lo  
Arrestingly pure, lively, lemony, crisp and racy; the perfect aperitif!

*91/100 Decanter*

125ml **8.50**

bottle **38.00**

### GRAMONA LE CUVÉE GRAN RESERVA VINTAGE

Penedès | Xarel-lo, Macabeo  
Intensity peach, apple and pear fruits with buttery finish. Gastronomic, versatile cava from the region's best producer.

*"Rivals the top sparkling wine in the world; prime pop!" - Olly Smith.*

bottle **45.00**

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## VERMOUTH

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*The latest big thing in Spain! Served straight up on the rocks.*

### VERMUT BLANCO, BODEGAS EMILIO LUSTAU

Jerez | Fino, Moscatel

Blend of two classic Jerez wines; crisp fino and floral Moscatel. Infused to give the right level of bitterness, A perfect aperitif!

*Served on the rocks with lemon and an olive.*

50ml **5.00**

### GOLFO VERMUT, CILLAR DE SILOS

Ribera del Duero | Old Vine Tempranillo

Warm spices, fresh with great balance.

*Served on the rocks with orange and an olive.*

50ml **5.00**

## DRY SHERRIES

*The ultimate drink to stimulate the appetite and match perfectly with tapas.*

### MANZANILLA PASADA EN RAMA 'XIXARITO', BODEGAS BARON

100ml 6.00

Intensely fresh and saline, a little wild, smooth and deep.

### FINO TÍO PEPE, GONZÁLEZ BYASS

100ml 5.00

Crisp, dry and brilliant all rounder for food matching.

94/100 Guía Peñín

### AMONTILLADO VIÑA AB GONZÁLEZ BYASS

100ml 6.00

Dry, savoury and focussed, almonds and hazelnuts.

91/100 Guía Peñín | Silver - IWC



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## PREMIUM GIN & TONIC

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*Spaniards consume more gin per head than any other country in the world. This is due to their incredible ability to make 'Gin-Tonics'.*

*Our super-premium G&Ts are served the Spanish way: large glass, large measure, lots of ice and a perfectly matched garnish.*

*We only use Fever Tree tonic water; a range of award-winning products that taste clean, subtle and balanced with authentic flavours and perfect carbonation. If 3/4 of your G&T is the tonic, we make sure to use the best.*

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### Citrus

**TANQUERAY SEVILLA** 41.30% ABV

11.00

A sun-kissed gin made with Seville oranges and orange blossom.



*Served with Fever Tree Mediterranean Tonic, and orange.*

### Mediterranean

**GIN MARE** 42.7% ABV

11.00

Crafted on Catalunya's coast, infused with botanicals including basil, thyme, rosemary and citrus.



*Served with Fever Tree Mediterranean Tonic, rosemary and olive.*

### Floral

**MARTIN MILLER'S WESTBOURNE** 45.2% ABV

11.00

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.*

### Dry

**LONDON N° 1 GIN** 47% ABV

11.00

Created in London, a complex, full bodied gin with a modern twist. Striking turquoise colour from the gardenia flower.



*Served with Fever Tree Tonic and grapefruit.*

### Fruity

**5<sup>TH</sup> GIN FIRE** 42% ABV

11.00

Produced in Barcelona, bright pink in colour from infusion with red fruits, blackberries and blueberries.



*Served with Fever Tree Aromatic Tonic and strawberries.*

### Classic

**SIPSMITH LONDON DRY** 41.6% ABV

11.00

Handcrafted in small batches. Classic example of the London dry style, bold, complex and aromatic.



*Served with Fever Tree Tonic and lime.*

### Alcohol-Free

**SEEDLIP GARDEN** 0.00% ABV

8.50

A herbaceous non-alcoholic spirit made in copper stills with botanicals.



*Served with Fever Tree Elderflower Tonic, cucumber and mint.*

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## COCKTAILS

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*Classic cocktails with a Spanish twist, using some of the finest Spanish spirits, liqueurs and wines. Something for everyone, from light and fruity to big and bold.*

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### LOLA'S PASSION

9.00

Heart racing and lip-smackingly good. Vilarnau cava, Absolut Vanilia vodka, Seville orange marmalade and lemon.



### LOVE + TEQUILA

7.50

Bittersweet holiday romance. El Jimador Reposado tequila, Triple Sec, Tío Pepe sherry and fresh grapefruit juice.



### WATERMELON MOJITO

9.50

The ultimate thirst quencher. Havana Club 3 Year Old white rum, fresh watermelon, watermelon syrup, mint leaves and lime.



### PEPPERITA

8.50

Margarita that packs a punch! El Jimador tequila, Absolut Peppar vodka, Padrón Pepper, agave and lime.



### SPANISH AFFAIR

9.50

Spanish fling with the Italian Negroni. Sacred rosehip, Beefeater 24 gin, Golfo Vermut and flamed orange peel.



### SEVILLE SPRITZ

8.00

Light, refreshing and zesty, Lustau Vermut Blanco, Fever Tree Mediterranean, fresh orange and rosemary.



### NO.1 MARTINI

9.50

Dirtier the better. London No.1 gin, Tío Pepe sherry and gordal olives.



### TWISTED ROOTS

9.50

To get the party started. Red Leg spiced rum, Lustau brandy, Wray and Nephew overproof rum, Icely Done tangled roots and ginger beer.



### SLOE BOURBON

9.50

Spanish twist on an old whiskey favourite. A quick milk wash, Makers Mark Bourbon, Patxaran and Angostura Bitters.



### SHERRY COBBLER

8.50

A refreshing, low-alcohol berry drink with a Manzanilla sherry twist.



### CAMINO ROYALE

8.50

Our classic sangria serve topped with Vilarnau cava.



*Pitcher available at 27.50*





### PEDRINO SUMMER CUP

7.50

Spanish twist on an English classic. Served with mint, strawberries and cucumber.



## WINE SIZE GUIDE

R	L	C	B
			
175ml	250ml	500ml	750ml
REGULAR	LARGE	CARAFE	BOTTLE

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

## VINO BLANCO

<b>ALTOZANO, VERDEJO</b>	<b>5.90</b> <i>R</i>
Toledo   Verdejo	<b>7.90</b> <i>L</i>
Deliciously dry and zesty, with crisp citrus flavours.	<b>15.75</b> <i>C</i>
	<b>23.00</b> <i>B</i>
<b>LELA DEL MAR, BODEGAS BASTIDA</b>	<b>6.50</b> <i>R</i>
Alicante   Airén, Macabeo	<b>8.75</b> <i>L</i>
Bursting with peach and apricot flavours.	<b>16.75</b> <i>C</i>
Seriously easy drinking.	<b>24.50</b> <i>B</i>
<b>MONTADO BLANCO</b>	<b>5.50</b> <i>R</i>
Castilla y León   Verdejo, Chardonnay	<b>7.75</b> <i>L</i>
Fresh tropical notes, citrus finish.	<b>14.75</b> <i>C</i>
	<b>21.00</b> <i>B</i>
<b>RIOJA BLANCO, BODEGAS LUIS CAÑAS</b>	<b>8.25</b> <i>R</i>
Rioja   Viura	<b>10.75</b> <i>L</i>
Fresh, elegant fruit, touch of minerality, and great structure.	<b>21.50</b> <i>C</i>
	<b>31.50</b> <i>B</i>
<b>CAMPO FLORES, VERDEJO SAUVIGNON BLANC</b>	<b>7.50</b> <i>R</i>
	<b>9.90</b> <i>L</i>
Castilla La Mancha   Verdejo, Sauvignon Blanc	<b>19.75</b> <i>C</i>
Vibrant, tangy and ripe, hint of grapefruit.	<b>29.00</b> <i>B</i>
<b>GODELLO, LAGAR DE XESTOSA, ADEGAS PAZO DO MAR</b>	<b>7.90</b> <i>R</i>
	<b>10.50</b> <i>L</i>
Monterrei   Godello	<b>21.00</b> <i>C</i>
Sweet-sour fruit of optimal ripeness and freshness, from the hip Godello grape in Galicia.	<b>31.00</b> <i>B</i>
<b>ALBARIÑO, PULPO, PAGOS DEL REY</b>	<b>9.00</b> <i>R</i>
Rías Baixas   Albariño	<b>12.75</b> <i>L</i>
Generous, ripe stone fruits, lovely intensity and minerality.	<b>25.00</b> <i>C</i>
	<b>36.00</b> <i>B</i>
<i>Silver - IWC 2016</i>	
<b>MACABEO, SOBRE LÍAS, TORRE SOLAR</b>	<b>7.25</b> <i>R</i>
	<b>9.75</b> <i>L</i>
Castilla La Mancha   Macabeo, Chardonnay	<b>19.50</b> <i>C</i>
Crisp, ripe pineapple with citrus notes; full, rich and satisfying.	<b>27.50</b> <i>B</i>
<b>TXAKOLÍ, BODEGAS ITSASMENDI</b>	<b>36.00</b> <i>B</i>
País Vasco   Hondarrabi Zuri	
An Atlantic wine from the Basque Country, charm and exuberance, balanced, fresh and long.	
<i>90/100 Wine Searcher</i>	
<b>MESTIZAJE BLANCO, BODEGA MUSTIGUILLO</b>	<b>33.00</b> <i>B</i>
Valencia   Merseguera	
Rare grape variety from old vines, fresh and balanced with a mineral streak to complement the fruity, floral character.	

THE BIG GUNS

Premium white wines that never fail to impress.

PRINCIPIA MATHEMATICA, ALEMANY I CORRIÓ 39.00 B

Catalunya | Xarel-lo  
Elegant, herby pear fruit, classy texture and a deep Meursault-esque butteriness; mouth-watering finish.  
91 points Wine Advocate

PLÁCET VALTOMELLOSO, PALACIOS REMONDO 42.00 B

Rioja | Viura  
Superb balance, beautifully refined with aromas of yellow fruit, hints of fennel and aniseed.  
93/100 Jamie Goode, Wine Anorak

ALBARIÑO, PAZO DE SEÑORANS 47.00 B

Galicia | Albariño  
Dry, citrus flavours, mineral-driven, deep finish. Benchmark Albariño.  
92/100 Robert Parker

RIOJA BLANCO CRIANZA, VIÑA GRAVONIA, LÓPEZ DE HEREDIA 37.00 B

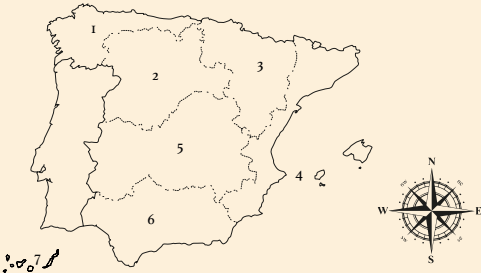
Rioja | Viura  
Quince, beeswax and honeycomb; outstandingly decadent.  
94/100 Wine Advocate

JOAN GINÉ BLANCO, BUIL Y GINÉ 48.00 B

Priorat | Garnacha, Macabeo, Pedro Ximénez, Viognier  
Fruity and floral aromas, broad palate and great structure. Complex, smooth and ripe – very special.  
Trophy - IWC

GRAPE VARIETIES OF SPAIN

Records estimate that over 600 grape varieties are grown in Spain. Below are the most widely grown shown by region.



- 1. NORTH-WEST  
Albariño, Godello, Treixadura, Torrontés, Caiño, Mencía.
- 2. DUERO RIVER VALLEY  
Verdejo, Malvasía, Tempranillo, Garnacha, Mencía.
- 3. EBRO RIVER VALLEY  
Viura, Garnacha, Malvasía, Tempranillo, Graciano, Mazuelo.
- 4. MEDITERRANEAN COAST & BALEARIC ISLANDS  
Macabeo, Garnacha, Xarel-lo, Parellada, Merseguera, Moscatel, Chardonnay, Bobal, Tempranillo, Monastrell.
- 5. CENTRAL PLATEAU  
Airén, Albillo, Verdejo, Cencibel, Syrah, Merlot, Cabernet Sauvignon.
- 6. ANDALUSIA  
Palamino, Moscatel, Pedro Ximénez, Zalema, Syrah, Monastrell, Garnacha, Cabernet Sauvignon.
- 7. CANARY ISLANDS  
Malvasía, Listán, Verdello, Gual, Negramoll, Tintilla.

## VINO TINTO

*Wines are listed in order of weight, light to heavy.  
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<b>EL VELERO TINTO</b>	<b>5.50</b> <i>R</i>
Valdepeñas   Tempranillo, Garnacha	<b>7.75</b> <i>L</i>
Juicy dense fruits.	<b>14.75</b> <i>C</i>
	<b>21.00</b> <i>B</i>
<b>EL FUTURO NO ESTÁ ESCRITO, BODEGAS PANIZA</b>	<b>5.90</b> <i>R</i>
Cariñena   Tempranillo, Syrah	<b>7.90</b> <i>L</i>
Dark berries, distinctive, elegant and balanced.	<b>15.75</b> <i>C</i>
	<b>23.00</b> <i>B</i>
<b>PEGASO, BODEGAS MANZANOS</b>	<b>6.50</b> <i>R</i>
Navarra   Garnacha	<b>8.75</b> <i>L</i>
Abundant black fruit, well structured, round and mellow.	<b>16.75</b> <i>C</i>
	<b>25.00</b> <i>B</i>
<b>RIOJA, BODEGAS FINCA MANZANOS</b>	<b>8.25</b> <i>R</i>
Rioja   Tempranillo	<b>10.75</b> <i>L</i>
Ripe black and red fruits, spices, liquorice and chocolate.	<b>21.50</b> <i>C</i>
	<b>31.50</b> <i>B</i>
<b>FINCA CONSTANCIA SELECCIÓN</b>	<b>7.25</b> <i>R</i>
Castilla y León   Syrah, Cabernet Sauvignon, Cabernet Franc, Tempranillo, Graciano, Petit Verdot	<b>9.75</b> <i>L</i>
Dense red and black fruits, spice and tobacco, balanced oaky finish.	<b>19.50</b> <i>C</i>
<i>Gold - Mundus Vini   91/100 Wine Advocate</i>	<b>27.50</b> <i>B</i>
<b>MERAYO MENCIA, BODEGAS Y VIÑEDOS MERAYO</b>	<b>7.90</b> <i>R</i>
Bierzo   Mencía	<b>10.50</b> <i>L</i>
Rich, ripe berry fruit, fresh distinctive style with mineral finish.	<b>21.00</b> <i>C</i>
	<b>31.00</b> <i>B</i>
<b>MAS COLLET, CELLER DE CAPÇANES</b>	<b>33.00</b> <i>B</i>
Montsant   Garnacha, Samso, Cabernet Sauvignon	
Smooth, well integrated oaky, toasty aromas. Medium bodied, fruit driven, fine ripe sweetness with good acidity.	
<b>TIERRA FUERTE GRACIANO</b>	<b>7.90</b> <i>R</i>
Méntrida   Graciano	<b>10.75</b> <i>L</i>
Fantastically complex, pure and rich.	<b>21.00</b> <i>C</i>
Cooked black fruits laced with dark chocolate and tobacco.	<b>30.00</b> <i>B</i>
<i>Silver - IWC</i>	
<b>MALBEC MIL HISTORIAS, BODEGAS ALTOLANDON</b>	<b>8.50</b> <i>R</i>
Valencia   Malbec	<b>11.90</b> <i>L</i>
An incredibly complex and powerful high altitude Malbec. Concentrated flavours of blueberry, plum and blackberry.	<b>22.00</b> <i>C</i>
	<b>32.50</b> <i>B</i>
<b>RIBERA DEL DUERO, JOVEN DE SILOS</b>	<b>36.00</b> <i>B</i>
Ribera del Duero   Tempranillo	
Unoaked easy-drinking Ribera; soft tannins with ample fruit and weight, long finish.	



THE BIG GUNS

Premium red wines that never fail to impress.

VIÑA CUBILLO TINTO CRIANZA, BODEGAS R. LÓPEZ DE HEREDIA 43.00 B

Rioja | Tempranillo, Garnacha, Mazuelo, Graciano  
Rich, mature stewed cherries, dried fruits and toasty oak. Medium body, long satisfying finish.  
93/100 Pedro Ballesteros MW

PETALOS, DESCENDIENTES DE J. PALACIOS 42.00 B

Bierzo | Mencía  
Fresh blackcurrants and cherries, with savoury and liquorice notes and smooth mineral finish.  
91/100 Sarah Jane Evans MW, Decanter

RIOJA RESERVA, BERONIA 9.90 R  
13.25 L  
27.50 C  
40.00 B  
75.00 M  
140.00 J

Rioja | Tempranillo, Graciano  
Elegant, meaty and structured, cocoa, black fruits and sweet spices.  
Gold - IWC

CILLAR DE SILOS CRIANZA 45.00 B

Ribera del Duero | Tempranillo  
Cherry fruit, complex, mature, powerful and satisfying.  
92/100 Guía Peñín

CORANYA, SANGENÍS I VAQUÉ 56.00 B

Priorat | Garnacha, Cariñena  
Intense stewed fruits, meaty and leathery, crying out for steak!  
93/100 Decanter

RIOJA RESERVA, SELECCIÓN DE LA FAMILIA, BODEGAS LUIS CAÑAS 52.00 B

Rioja | Tempranillo, Cabernet Sauvignon  
Ripe sweet fruit and herbs over a base of fine rich oak and savoury notes. Elegant, silky and smooth.  
Trophy - IWC | Gold - Decanter

VINO ROSADO

EL VELERO ROSADO 5.50 R  
7.75 L  
14.75 C  
21.00 B

Valdepeñas | Tempranillo  
Juicy strawberry notes and fresh acidity.

ROSADO, BODEGAS FINCA MANZANOS 8.25 R  
10.75 L  
21.50 C  
31.50 B

Rioja | Garnacha, Tempranillo  
Bright summer fruits, balanced refreshing palate.

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## SPANISH CRAFT BEER

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**LA PIRATA APA 5%** 330ml **5.50**

A bright and refreshing gluten free APA packed with citrus notes.

*Gluten free American Pale Ale*

**BEER CAT BARCELONA BLONDE 5%** 330ml **5.50**

A hop laden pale ale, refreshing, citrus and clean bitter finish.

*Blonde*

**BARCINO RAVAL IPA 4.5%** 330ml **5.50**

A modern tribute to a classic IPA, with refreshing citrus aromas. Vegan friendly.

*Indian Pale Ale*

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## BOTTLED BEER

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**ESTRELLA DAMM 4.6%** 330ml **4.80**

Smooth, refreshing lager with a hoppy aroma and dry finish.

**DAURA DAMM 5.4%** 330ml **4.95**

Award-winning gluten-free beer.

**ALHAMBRA RESERVA 6.4%** 330ml **5.50**

Super-premium, natural and artisanal beer.

**ESTRELLA GALICIA 0.0%** 330ml **3.50**

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

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## DRAUGHT BEER

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**MAHOU 5.2%** 120z **3.75**

Well balanced, hoppy, zesty, fruity, full-bodied flavour with a soft lingering finish.

pint **5.50**

**SAN MIGUEL 5.0%** 120z **3.50**

Full bodied pilsner style lager with a refreshing and intense flavour.

pint **5.00**

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## CIDER

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**AVALON 5.5%** 120z **3.95**

A sparkling semi-dry cider on draught with a smooth and fruity taste.

pint **5.90**

**MAELOC 4.0%** 330ml **4.80**

Galician strawberry cider. Gluten-free and a dry finish.

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## SOFT DRINKS

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<b>COCA COLA</b>	330ml <b>2.80</b>
<b>DIET COCA COLA</b>	330ml <b>2.80</b>
<b>GINGERELLA GINGER ALE</b> Made using organic, fairtrade root ginger from Sri Lanka.	<b>3.75</b>
<b>LEMONY LEMONADE</b> Made using organic lemons from Sicily.	<b>3.75</b>
<b>RED BULL</b>	250ml <b>3.50</b>
<b>RED BULL SUGAR FREE</b>	250ml <b>3.50</b>
<b>FEVER TREE</b> Original Tonic, Light Tonic, Lemon Tonic, Mediterranean Tonic, Elderflower Tonic, Ginger Ale.	<b>1.95</b>

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## COLD PRESSED JUICES

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*Daily Dose produce 100% raw, no added sugar, additive free juices that they cold press in London.*

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<b>DULCE VERDE</b> Leafy greens and sweet fruits for a refreshing and delicious health kick. <i>Kale, cucumber, apple, mint, lime</i>	<b>4.75</b>
<b>O'FRESCO</b> A tangy turmeric number, sure to get you dancing and great for your skin. <i>Carrot, apple, turmeric, ginger, lemon</i>	<b>4.75</b>
<b>ZENZERO</b> Fiery ginger to kick you into gear in the morning, especially when feeling delicate. <i>Apple, ginger, lemon</i>	<b>4.75</b>

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## HOT DRINKS

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<b>CAFÉ SOLO</b> Espresso.	<b>2.50</b>
<b>CORTADO</b> Espresso with a dash of hot milk.	<b>2.60</b>
<b>CAFÉ BOMBÓN</b> Espresso with condensed milk.	<b>2.80</b>
<b>CARAJILLO</b> Espresso, with a choice of brandy, whisky, rum or patxaran on the side.	<b>5.50</b>
<b>NOVUS TEA</b> Wide selection available.	<b>2.80</b>



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