SPANISH APERITIVOS

The Spanish lead the way when it comes to aperitivos, the perfect drinks to spark your appetite. From crisp G&Ts and refreshing vermut, to dry, savoury sherries and beautiful cavas, there's no better way to start.

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. It's the ultimate food matching style of wine, matching some that regular wine simply can't. 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 | 15% — 100ml **7.5**
Fresh acidity and a salty tang. A fine Manzanilla that's powerfully aromatic.

FINO TÍO PEPE, GONZÁLEZ BYASS *(vg)* | 15% — 100ml **6.0**
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 | 16.5% — 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 | 18% — 75ml **6.5**
Full-bodied, nutty with a strong and fragrant aroma. Deep, rounded, super-smooth, delicious long finish.
91/100 Tim Atkin MW Guide | 91/100 Guía Peñín

PALO CORTADO, LEONOR, GONZÁLEZ BYASS | 20% — 75ml **7.0**
The finesse of an amontillado, yet the richness of an oloroso. Intense aromas of toasted almonds, hazelnuts, linseed oil. Persistent and smooth, long finish. Brilliant with cheese, cold cuts & light meat dishes.
Gold Medal Mundus Vini

CAVA & PET NAT

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

VILARNAU GOLD EDITION BRUT RESERVA *(o | vg)* | 11.5% — Glass 125ml/175ml **9.25/10.75**, Bottle **39.9**, Magnum **78.0**
Catalunya | Macabeo, Parellada, Subirat Parent
Ripe stone fruit with toasty notes, nuts and honey on the finish.

VILARNAU BRUT RESERVA ROSADO *(o | vg)* | 12% — Glass 125ml/175ml **9.75/11.5**, Bottle **42.5**
Catalunya | Garnacha, Pinot Noir
Stylish, vibrant and refreshing, mouth-watering ripe strawberry and raspberry fruit.

JUVÉ & CAMPS GRAN RESERVA | 12% — Bottle **65.0**
Penedès | Xarel-Lo, Macabeu, Chardonnay, Parellada
Golden and elegant, with fine bubbles, ripe stone fruit, fennel and toasted almond. Rich, refined and beautifully long.
91/100 Wine Advocate

LE NATUREL PET NAT, BODEGAS AROA *(o | vg)* | 12% — Bottle **48.0**
Navarra | Grenache
Pétillant Naturel is an ancient method of sparkling wine bottling before the primary fermentation finishes. Fresh and expressive with pear, apple and stone fruit.
91/100 Guía Peñín

Low-alcohol sparkling wine also available.

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

% refers to ABV (Alcohol by volume)

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.

WHITE

	150ml	250ml	375ml	750ml
CENTELLEO, VINOS MÁS BUSCADOS *(vg)* | 11% *La Mancha | Airén, Moscatel, Macabeo* Fragrant, light-hearted, smooth and charming.	**8.9**	**12.75**	**18.5**	**36.5**
TXAXOLI ASTOBIZA *(o | vg)* | 13% *DO Arabako Txakolina | Hondarrabi Zuri* Stone fruit, creamy texture and mineral finish. Great with seafood.	**13.5**	**19.9**	**29.5**	**55.0**
EL ZAFIRO *(vg)* | 11.5% *Extremadura | Pardina, Chardonnay* Fresh and lively with apple, peach and zesty citrus.	**7.9**	**10.9**	**16.5**	**32.0**
LÓPEZ DE HARO | 12.5% *Rioja | Viura, Malvasia, Garnacha Blanca* Expressive ripe white fruit, subtle oak, rounded palate with a long, smooth finish.	**11.75**	**17.9**	**24.5**	**47.5**
AGUAZUL BODEGAS PISUERGA *(o | vg)* | 13.5% *Rueda | Verdejo* Zesty ripe lemon and delicate tropical fruit. Harmonious, refreshing with a herbal twist of fennel.	**9.9**	**13.9**	**20.75**	**39.5**
VIÑAS DEL VERO SAUVIGNON BLANC | 12.5% *Somontano | Sauvignon Blanc* Enticing passionfruit notes, invigorating refreshing mouthful.	**11.5**	**15.9**	**24.0**	**46.5**
ALBARIÑO, PAZOS DE LUSCO *(vg)* | 12.5% *Rías Baixas | Albariño* Ripe bright orchard fruits, an absolute classic that's perfect with seafood. *Gold Medal Bacchus*	**13.5**	**19.9**	**29.5**	**55.0**
NOMÉS GARNATXA BLANCA, PERELADA *(o | vg)* | 13.5% *DO Empordà, Catalunya | Garnatxa Blanca* Fresh and well-balanced with subtle notes of white fruit, aromatic herbs and touches of anise. Lightly creamy with a sleek finish. *90/100 James Suckling*	**10.9**	**14.9**	**23.5**	**45.0**
POLVORETE, EMILIO MORO *(o | vg)* | 12% *Bierzo | Godello* White orchard fruits, balanced by vibrant acidity and a fine mineral finish. *92/100 James Suckling*	**11.75**	**17.9**	**24.5**	**47.5**
ALBARIÑO SELECCIÓN DE AÑADA, PAZO SEÑORANS 2015 *(vg)* | 13% *Rías Baixas | Albariño* Intense and very expressive, tropical fruits and delicious salinity. A hint of gunflint and a crisp, savoury almost nutty finish. Breathtaking. *99/100 Guía Peñín | 97/100 Tim Atkin MW*				**95.0**
RIOJA BLANCO, SELECCIÓN ESPECIAL, HACIENDA EL TERNERO 2024 *(vg)* *Rioja Alta | Viura | 13.5%* Full, fresh and rounded. Honeysuckle, ripe apple and almonds with a creamy finish following 6 months in lightly charred French oak.				**55.0**
COMA CALCARI, MAS D'EN GIL 2022/2023 *(o | b)* | 14.5% *Priorat | Garnacha Blanca* A hit from a winery making some of the best, classic wines in Priorat. Ripe orchard fruits, camomile and flint, some noticeable wood on the nose and the palate, terrific balance and structure. *93/100 Tim Atkin MW*				**72.0**

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

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.

PINK

	150ml	250ml	375ml	750ml

GARNACHA ROSÉ, CASTILLO DE ENÉRIZ | 13% — **9.9 13.9 19.9 39.5**
Navarra | Garnacha
Spain's most famous region for rosé. Bright, fresh red fruits and citrus notes.

FINCA MANZANOS ROSADO *(vg)* | 13% — **11.5 15.9 23.75 45.5**
Rioja Oriental | Garnacha, Tempranillo
Very precise, refreshing and elegant Rioja, long finish.

AIRE DE PROTOS ROSÉ *(vg)* | 13.5% — **52.0**
Cigales | Albillo, Garnacha, Sauvignon Blanc, Syrah
Modern and stylish blend from the oldest bodega in Ribera del Duero, made in neighbouring Cigales. Tantalisingly crisp with aromas of strawberries, cherries, and subtle floral notes.
92/100 Wine Enthusiast | Gold Medal Concours Mondial, Bruxelles

ORANGE

	150ml	250ml	375ml	750ml

VERDEJO NATURETTE, ANCESTRAL, BODEGAS PARRA JIMÉNEZ *(o | vg | b)* | 11.5% — **9.9 13.9 20.75 39.5**
La Mancha | Verdejo
This orange wine has delicate aromas of peach and orange, with savoury, peppery notes and a refreshing finish.

CAP SENTIT ORANGE, CELLER DE CAPÇANES *(vg)* | 13% — **45.0**
Montsant | Garnacha Blanca
Ripe apricots and orchard fruit, with the textural appeal of the style, excellent character and perfectly poised acidity.



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

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.

RED

	150ml	250ml	375ml	750ml
FUENTEVERDE BODEGAS Y VIÑEDOS MONFIL | 13% *Cariñena | Garnacha, Tempranillo* Juicy blackcurrants and cherries, touch of spice.	**9.9**	**13.9**	**20.75**	**39.5**
CAMINO DE NAVAHERREROS, BODEGAS BERNABELEVA *(o | vg | b)* | 14.5% *D.O. Madrid | Garnacha* Fresh lavender, wild berries and juicy dark fruit with fine tannins. Great with suckling pig and paella.	**14.5**	**19.9**	**29.5**	**58.0**
MONTADO TINTO | 13.5% *Toledo | Tempranillo* Red fruit aromas, rich and gutsy, hint of smoke.	**7.9**	**10.9**	**16.5**	**32.0**
VIDA ESSENTIA GARNACHA, LUIS MARIN *(vg)* | 13.5% *Aragón | Garnacha* A lovely fleshy Garnacha, chocolate hints, raspberry, black cherry and strawberry flavours.	**8.9**	**12.75**	**18.5**	**36.5**
PAGO VALDONEJE, VINOS VALTUILLE | 13.5% *Bierzo | Mencia* Fresh Atlantic style with wild berries, earthy notes and hints of liquorice and mint. Fine tannins with a long, vibrant finish. *92/100 Wine Advocate*	**10.5**	**14.5**	**21.5**	**42.0**
CERRO AÑON TINTO CRIANZA | 13.5% *Rioja Alta | Tempranillo, Mazuelo, Graciano* Red and black fruit aromas, pencil shavings, spiciness, a touch of smoke. Firm but velvety and a long clean finish. *95/100 Decanter*	**11.9**	**17.9**	**25.5**	**48.5** **Magnum 95.0**
PEPE MENDOZA TINTO *(o | vg)* | 14% *Alicante | Monastrell, Giró de Abargues, Alicante Bouschet* Aromas of Mediterranean mountain herbs and hints of orange peel. Distinct and delicious cherry and plum fruits. *95/100 Tim Atkin MW*	**13.5**	**19.9**	**29.5**	**55.0**
FINCA RESALSO, EMILIO MORO *(o | vg)* | 14% *Ribera del Duero | Tempranillo* A vibrant, modern Ribera with bold black fruit at its core. Juicy, expressive and beautifully structured, bursting with freshness and character. *92/100 James Suckling*	**12.9**	**17.5**	**27.0**	**52.0**
MONASTRELL COLECCIÓN, BODEGAS LUZÓN *(o | vg)* | 14.5% *Jumilla | Monastrell* Raspberry aromas, a hint of peppery spice. Excellent structure; meat dishes show it at its best. *93/100 James Suckling*	**11.25**	**15.5**	**24.0**	**45.5**
RIOJA RESERVA, BERONIA EDICIÓN DE AUTOR | 14% *Rioja Alta | Tempranillo, Graciano, Mazuelo* Satisfying, elegant and structured with cocoa, black fruits, balsamic and sweet spices. *92/100 Tim Atkin MW*	**13.9**	**21.0**	**32.5**	**62.5** **Magnum 106.0 | Jeroboam 195.0**

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

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.

RED

	150ml	250ml	375ml	750ml

MALBEC MIL HISTORIAS, BODEGAS ALTOLANDON *(o | vg | b)* | 13.5% — **12.25 | 18.5 | 26.0 | 49.5**
Manchuela | Malbec
Violet aromas, dense black cherries and blueberries.
1100 metre altitude adds freshness and structure.
91/100 Guía Peñín

BARÓN DE CHIREL, MARQUÉS DE RISCAL 2019 *(vg)* | 15% — **150.0**
Rioja Alavesa | Tempranillo
Very attractive, complex restrained aromas of dark fruits and spices. Beautifully integrated, full-bodied with toasty notes; effortlessly elegant with soft tannins on the endless finish.
99/100 Guía Peñín | 97/100 Wine Enthusiast

EL SUEÑO, BRUNO MURCIANO *(o | vg | b)* | 13.5% — **65.0**
Utiel-Requena, Valencia | Bobal
From 100 year old, vines at 1,000m. A powerful perfumed nose of thyme, rosemary and concentrated cherry deep and intense. Perfect with meat and game.

RESERVA SELECCIÓN, BODEGAS MUGA 2020 *(o)* | 14% — **80.0**
Magnum 155.0
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.
96/100 Tim Atkin

MALLEOLUS, BODEGAS EMILIO MORO 2022 *(vg)* | 14.5% — **85.0**
Ribera del Duero | Tempranillo
Lush and ripe, with great balance between freshness and richness. Barrel ageing adds complexity. Powerful, structured, and long on the finish.
97/100 Wine Enthusiast



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

GIN & TONICS AND VERMUT

The Spanish drink more G&Ts per person than anywhere else. In Spain, a Gin and Tonic isn't just a drink, it's an experience. Served in a large glass with plenty of ice, premium Gin and matching tonic with the perfect garnish, our Spanish-style Gin and Tonics are refreshing, generous, and full of flavour.

G&T CITRUS - TANQUERAY SEVILLA **12.75**
Served with Fever-Tree Mediterranean Tonic and orange slice.

G&T CLASSIC - SIPSMITH LONDON DRY **13.5**
Served with Fever-Tree Indian Premium Tonic and grapefruit.

G&T HERBAL - GIN MARE **13.75**
Served with Fever-Tree Mediterranean Tonic, rosemary and Spanish olive.

G&T PINK - PUERTO DE INDIAS **12.75**
Served with Fever-Tree Aromatic Tonic and berries.

ROJO VERMOUTH **6.0**
Vermouth Rojo served on the rocks with Spanish olive and orange slice.

BEER

Spanish beers may only be available in draught or bottle.

ESTRELLA DAMM | 4.6%
Crisp and refreshing Mediterranean lager, the classic Barcelona beer with a smooth, balanced finish.
Pint **7.4**
Caña (355ml) **5.2**
330ml Bottle **6.0**

COMPLOT MEDITERRANEAN IPA | 4.3%
A hoppy yet easy drinking Mediterranean IPA. Bursting with tropical and citrus fruits.
Pint **7.65**
Caña (355ml) **5.6**

DAMM LEMON | 3.2%
Brewed as a shandy, juice from Mediterranean lemons gives refreshing yet sophisticated flavour.
Low ABV
Pint **7.25**
Caña (355ml) **5.0**
330ml Bottle **5.95**

ALHAMBRA 1925 RESERVA | 6.4%
*N*atural artisanal beer from Granada. Powerful aromas, creamy malty palate. Toasty, full-flavoured and rewarding, perfect with food.
330ml **6.5**

PORTOBELLO PILSNER | 4.6%
A Pilsner style lager that's balanced, well rounded and crisp.
330ml **5.95**

DAURA DAMM | 5.4%
Award-winning gluten-free beer.
330ml **5.75**

ESTRELLA FREE DAMM | 0.0%
Refreshing beer that keeps the body and aroma of a pilsner without the alcohol.
330ml **4.9**

MAELOC CIDER | 4.0%
Gluten-free semi-dry Galician cider with intense apple.
330ml **5.5**

CAMINO COCKTAILS

LOLA'S PASSION
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, Vilarnau Cava, Fino, passion fruit and mango blend and fresh lime juice.
12.0
Jug **32.0**

PALOMA DE LA CASA
Altos Plata Blanco Tequila, grapefruit liqueur, Fever-Tree grapefruit soda, agave syrup and fresh lime juice.
13.0
Jug **33.5**

SEVILLE MAI TAI
Havana Club 7yr Rum, Oloroso Sherry, Triple Sec liqueur, Angostura Bitters, Seville marmalade, fresh lime juice.
13.0

RASPBERRY GIN SOUR
Beefeater London Dry Gin, Amontillado Sherry, Fee Brothers Rhubarb Bitters, Re'al raspberry purée and fresh lime juice.
12.5

CAMINO PUNCH
Wray & Nephew Overproof Rum, Crème De Cassis, Icely Done passion fruit and mango blend and fresh lime juice.
13.0
Jug **33.0**

SPANISH SERVES

SANGRÍA / SANGRÍA ROYALE
Camino's Sangría topped with lemonade or Vilarnau Brut Reserva cava.
10.0 / 12.0
Jug **30.0 / 35.0**

ROJO VERMOUTH
Vermouth Rojo served on the rocks with Spanish olive and orange slice.
6.0

SPANISH NEGRONI / BOULEVARDIER
Beefeater Gin or Yellowstone Bourbon, Campari and Rojo Vermouth.
12.5

CAMINO ESPRESSO MARTINI
Lepanto Brandy, Licor 43, Coffee liqueur, espresso.
13.0

SPANISH MARTINI
Sipsmith Gin, Amontillado Sherry and Spanish olive.
13.5

CLASSIC COCKTAILS

MARGARITA
Altos Plata Blanco Tequila, Triple Sec and fresh lime juice. **13.5**

OLD FASHIONED
Yellowstone Bourbon, Angostura Bitters, brown sugar. **13.5**

APEROL SPRITZ
Aperol Aperitivo, Vilarnau Cava and soda water. **11.5**

HUGO SPRITZ
Elderflower liqueur, Vilarnau Cava and soda water. **11.5**

LOW, FUNCTIONAL & ZERO ALCOHOL DRINKS

QUARTERITA *(6.5% ABV)* **8.0**
Quarterproof Agave, agave syrup and fresh lime.

EASY PALOMA *(0.5% ABV)* Glass **8.0** Jug **22.5**
Smiling Wolf Functional Agave, Tabasco Habanero, Fever-Tree grapefruit soda, agave syrup and fresh lime juice.

EASY SPRITZ *(0.5% ABV)* **7.5**
Smiling Wolf Functional Aperitivo, Low Alcohol Sparkling Wine, lemonade and orange slice.

ZERO G&T *(0% ABV)* **7.0**
Tanqueray 0.0%, Fever-Tree Indian Premium Tonic and fresh lime.

ZENO SPARKLING WINE *(0.3% ABV)* 125ml **6.9** Bottle **35.0**
Delightfully crisp and zesty low-alcohol fizz.

ESTRELLA FREE DAMM *(0.0% ABV)* 330ml **4.9**
Refreshing beer that keeps the body and aroma of a pilsner without the alcohol.

VICHY CATALAN 500ml **5.0**
Spain's most famous water. Naturally sparkling water with a high mineral content and a distinctive taste. It compliments food beautifully.

HOLOS GINGER & HIBISCUS ORGANIC KOMBUCHA 330ml **5.5**
Fiery ginger and floral hibiscus in a vibrant, organic kombucha. Lightly sparkling, refreshing, and naturally rich in live cultures. Great Taste Award-winning, brewed in Sussex.

HOLOS CITRA HOPS ORGANIC KOMBUCHA 330ml **5.5**
Zesty citrus meets aromatic Citra hops in this crisp, refreshing organic kombucha, handcrafted in Sussex. Lightly sparkling and naturally rich in live cultures, it's bright, balanced, and full of flavour.
3-Star Great Taste® Award winner – brewed for both taste and wellbeing.

DESSERT WINES

MOSCATEL, MIRA LA MAR — 75ml **5.5**
Jerez | Moscatel
Luscious and seductive, marmalade and dried fruits.

OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS — 75ml **6.5**
Jerez | Palomino, Pedro Ximénez
Black fruits, orange peel and raisins. Smooth and rich, yet a fresh finish.

NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS — 75ml **5.5**
Jerez | Pedro Ximénez
Luscious concentrated raisins, dates and figs. Christmas pudding in a glass.

NOVAL BLACK PORT — 75ml **5.5**
Douro, Portugal | Touriga Franca, Touriga Nacional, Tinto Roriz
Impressively rich, vibrant port with concentrated dark fruit.

LICOR 43 — 25ml **5.0**
Made with 43 natural ingredients including Mediterranean citrus fruits and botanicals.

NOMAD, OUTLAND WHISKY — 25ml **6.0**
Blended Scotch aged five years, started in Scotland and finished in Jerez. Complex aromas of vanilla and spice. Double ageing in Bourbon and Dry Oloroso casks gives a soft palate with a long, elegant finish.

LEPANTO GRAN RESERVA BRANDY — 25ml **6.0**
Rich, elegant and stylish. Aromas of apricots and golden raisins, hints of old wood and leather, indulgent and very smooth long finish.

HOT DRINKS & SPANISH SPECIALITY COFFEE

CAFÉ SOLO/DOBLE — **3.25/3.75**
Espresso/Double espresso.

CAFÉ CORTADO — **3.9**
Double espresso with a dash of hot milk.

CAFÉ BOMBÓN *(Canary Island speciality)* — **3.9**
Double espresso with a dash of condensed milk.

CAFÉ CON LECHE — **3.9**
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 — **3.9**
English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile

SOFT DRINKS

COCA-COLA	**3.95**
DIET COKE	**3.95**
COCA-COLA ZERO	**3.95**
GINGERELLA GINGER ALE Made using organic, Fairtrade root ginger	**4.8**
LEMONY LEMONADE Made using organic lemons	**4.8**
FRESH JUICES Great Taste Award Winning, cold pressed Orange or Apple juice	**5.0**
RED BULL ENERGY	**4.8**
RED BULL SUGAR FREE	**4.8**
FEVER-TREE Indian Premium Tonic, Light Tonic, Aromatic Tonic, Mediterranean Tonic, Elderflower Tonic, Ginger Ale	**3.5**



TASTINGS & EXPERIENCES

Make your visit one to remember. Whether it's an introduction to Rioja, a journey through the wines of Spain, or rolling up your sleeves at a paella or jamón masterclass, our tastings and experiences are the perfect way to dive a little deeper into Spanish food and culture.

Relaxed, hands-on and full of flavour - ideal for celebrations, team outings or simply treating yourself to something special.

PRIVATE HIRE

Exceptional spaces for exceptional occasions.

From private dining and standing receptions to bespoke Spanish feasts, our spaces across King's Cross, Farringdon, Monument and Shoreditch are made for celebrating.

Whether it's a birthday, a team get-together or a milestone worth raising a glass to, our events team will help you shape the perfect occasion - and adding a tasting or masterclass makes it one your guests won't forget.

Scan here to find out more on our website

CAMINO LOCATIONS

Farringdon
89 Turnmill Street, London EC1M 5QU
farringdon@camino.uk.com
020 7148 1285

King's Cross
290 - 292 Pentonville Rd, London N1 9NR
kingscross@camino.uk.com
020 7841 7330

Monument
15 Mincing Lane, London EC3R 7BD
monument@camino.uk.com
020 7841 7335

Shoreditch
2 Curtain Road, London EC2A 3BL
shoreditch@camino.uk.com
020 3948 5003

bar Rioja

3 Varnishers Yard, The Regent Quarter, London N1 9FD
info@barrioja.co.uk
020 7841 7330

Traces of all allergens may be found in our kitchen and bars.

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 and is split between our in-house team.

VAT included.