



# 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.*

# SPANISH APERITIVOS

---

The Spanish lead the way when it comes to aperitivos, the perfect drinks to spark your appetite or enjoy with a quick bite. From crisp G&Ts and refreshing vermouth, 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, 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

---

# GIN & TONICS AND VERMUT

---

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.

<b>G&amp;T CITRUS - TANQUERAY SEVILLA</b> Served with Fever-Tree Mediterranean Tonic and orange slice	<b>12.75</b>
<b>G&amp;T CLASSIC - SIPSMITH LONDON DRY</b> Served with Fever-Tree Indian Premium Tonic and grapefruit	<b>13.50</b>
<b>G&amp;T HERBAL - GIN MARE</b> Served with Fever-Tree Mediterranean Tonic, rosemary and Spanish olive	<b>13.75</b>
<b>G&amp;T PINK - PUERTO DE INDIAS</b> Served with Fever-Tree Aromatic Tonic and berries	<b>12.75</b>
<b>ROJO VERMOUTH</b> Vermouth Rojo served on the rocks with Spanish olive and orange slice	<b>6.00</b>

---

## 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**

<b>VILARNAU GOLD EDITION BRUT RESERVA</b> (o) (vg) <i>Catalunya   Macabeo, Parellada, Subirat Parent</i> Ripe stone fruit with toasty notes, nuts and honey on the finish	Glass <b>8.90</b> Bottle <b>39.75</b>
<b>VILARNAU BRUT RESERVA ROSADO</b> (o) (vg) <i>Catalunya   Garnacha, Pinot Noir</i> Stylish, vibrant and refreshing, mouth-watering ripe strawberry and raspberry fruit	Glass <b>9.75</b> Bottle <b>42.00</b>
<b>LETARGIA GRAN RESERVA,</b> <b>BODEGAS SUMARROCA 2012</b> (o) (vg) <i>Penedès   Xarel-Lo, Macabeu, Parellada</i> 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 <b>65.00</b>
<b>VILARNAU RESERVA</b> (o) (vg) <i>Catalunya   Macabeo, Xarel-lo, Parellada</i> Complex aromas, fresh and lively. Perfect for parties!	Magnum <b>78.00</b>

**Low-alcohol sparkling wine also available.**

---

# CAMINO WINE LIST

---

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.

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

---

## WHITE

---



<b>CENTELLEO, VINOS MÁS BUSCADOS (vg)</b> <i>La Mancha   Airén, Moscatel, Macabeo</i> Fragrant, light-hearted, smooth and charming	<b>7.90</b>	<b>10.90</b>	<b>16.50</b>	<b>31.50</b>
<b>AGUAZUL BODEGAS PISUERGA (o) (vg)</b> <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	<b>9.90</b>	<b>13.75</b>	<b>20.50</b>	<b>39.00</b>
<b>VIÑAS DEL VERO SAUVIGNON BLANC</b> <i>Somontano   Sauvignon Blanc</i> Enticing passionfruit notes, invigorating refreshing mouthful	<b>10.90</b>	<b>14.90</b>	<b>23.50</b>	<b>44.00</b>
<b>RIOJA BLANCO, FINCAS AZABACHE (vg)</b> <i>Rioja Oriental   Tempranillo Blanco</i> Citrus aromas, mouthwatering orchard fruits <i>Highly recommended by Decanter Magazine</i>	<b>11.50</b>	<b>17.90</b>	<b>24.00</b>	<b>46.00</b>
<b>WHITE FIELD BLEND, DE ALTO RIOJA Y MAS (o) (vg)</b> <i>La Mancha   Airén, Moscatel, Albillo, Malvasía</i> Vibrant, apple, round and expressive	<b>8.90</b>	<b>12.25</b>	<b>18.50</b>	<b>35.00</b>
<b>POLVORETE, EMILIO MORO (o) (vg)</b> <i>Bierzo   Godello</i> A wine that celebrates the Godello grape. White orchard fruits. Balanced, fresh and persistent <i>92/100 James Suckling</i>	<b>11.00</b>	<b>15.25</b>	<b>23.75</b>	<b>45.00</b>
<b>HIKA, TXAKOLI (o) (vg)</b> <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>				<b>55.00</b>
<b>CAMINO DE NAVAHERREROS, BODEGAS BERNABEVEVA (o) (vg)</b> <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>				<b>44.00</b>

WHITE CONTINUED...

---

# CAMINO WINE LIST

---

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.

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

---

## WHITE

---



**ALBARIÑO, PAZOS DE LUSCO (vg)**

12.25 18.50 28.80 49.50

*Rías Baixas | Albariño*

Ripe bright orchard fruits, an absolute classic that's perfect with seafood

*Gold Medal Bacchus*

**MICROCÓSMICO BLANCO MACABEO, BODEGAS FRONTONIO (o) (vg)**

55.00

*Valedelalón, Calatayud | Macabeo*

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

*93/100 Beth Willard, Tim Atkin MW Guide*

**GARNATXA BLANCA, HERÈNCIA ALTÉS (o)**

10.50 14.90 22.50 42.50

*Terra Alta | Garnacha Blanca*

Exuberant, fresh and invigorating, citrus, green olive and Mediterranean herbs, mineral and structured with a lovely creaminess

*91/100 Fintan Kerr, Tim Atkin MW Guide*

**LA REVELÍA, BODEGAS EMILIO MORO 2022 (vg)**

60.00

*Castilla y León | Godello*

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

**RIOJA BLANCO, SELECCION ESPECIAL, HACIENDA EL TERNERO 2024 (vg)**

55.00

*Rioja Alta | Viura*

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

**ALBARIÑO SELECCIÓN DE AÑADA, PAZO SEÑORANS 2015 (vg)**

95.00

*Rías Baixas | Albariño*

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

*99/100 Guía Peñín | 96/100 Tim Atkin*

---

# CAMINO WINE LIST

---

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.

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

---

## 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

8.90 12.50 19.00 36.00

**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

9.50 13.25 19.50 37.50

**FINCA MANZANOS ROSADO** (vg)

*Rioja Oriental | Garnacha, Tempranillo*

Very precise, refreshing and elegant Rioja, long finish

10.50 14.90 22.50 42.50

**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

---

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.

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

---

## RED

---



<b>VIDA ESSENTIA GARNACHA, LUIS MARIN (vg)</b> <i>Aragón   Garnacha</i> A lovely fleshy Garnacha, chocolate hints, raspberry, black cherry and strawberry flavours	<b>8.90</b>	<b>12.25</b>	<b>18.50</b>	<b>35.00</b>
<b>FUENTEVERDE BODEGAS Y VIÑEDOS MONFIL</b> <i>Cariñena   Garnacha, Tempranillo</i> Juicy blackcurrants and cherries, touch of spice	<b>9.90</b>	<b>13.75</b>	<b>20.50</b>	<b>39.00</b>
<b>MONTADO TINTO</b> <i>Toledo   Tempranillo</i> Red fruit aromas, rich and gutsy with hints of vanilla	<b>7.90</b>	<b>10.90</b>	<b>16.50</b>	<b>31.50</b>
<b>BOBAL, LA CEPA PALEYO (o) (vg)</b> <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>	<b>9.50</b>	<b>13.25</b>	<b>19.50</b>	<b>37.50</b>
<b>CERRO AÑON TINTO CRIANZA</b> <i>Rioja Alta   Tempranillo, Mazuelo, Graciano</i> Raspberry aromas followed by layers of spiciness, a touch of smoke. With a firm but velvety mouthfeel and a long clean finish <i>Decanter 93/100   James Suckling 92/100</i>	<b>11.50</b>	<b>17.90</b>	<b>24.00</b>	<b>46.00</b>
<b>LAS TRES FILAS MENCIA, MERAYO (vg)</b> <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>	<b>10.90</b>	<b>14.90</b>	<b>23.50</b>	<b>44.00</b>
<b>FINCA RESALSO, EMILIO MORO (o) (vg)</b> <i>Ribera del Duero   Tempranillo</i> A vibrant, modern Ribera with bold black fruit at its core. Juicy, expressive and beautifully structured, bursting with freshness and character <i>91/100 James Suckling</i>	<b>11.50</b>	<b>16.50</b>	<b>22.00</b>	<b>47.50</b>

---

# CAMINO WINE LIST

---

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.

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

---

## RED

---



<b>MONASTRELL COLECCIÓN, BODEGAS LUZÓN</b> (o) (vg) <i>Jumilla   Monastrell</i> Raspberry aromas, a hint of peppery spice. Excellent structure, meat dishes immediately show it at its best 93/100 <i>James Suckling</i>	<b>10.90</b>	<b>14.90</b>	<b>23.50</b>	<b>44.00</b>
<b>RIOJA RESERVA, BERONIA EDICIÓN DE AUTOR</b> <i>Rioja Alta   Tempranillo, Graciano, Mazuelo</i> Satisfying, elegant and structured with cocoa, black fruits, balsamic and sweet spices 92/100 <i>Tim Atkin MW</i> Magnum 106.00   Jeroboam 195.00	<b>13.50</b>	<b>19.50</b>	<b>31.50</b>	<b>58.00</b>
<b>MALBEC MIL HISTORIAS, BODEGAS ALTOLANDON</b> (o) (vg) (b) <i>Manchuela   Malbec</i> Violet aromas, dense black cherries and blueberries. 1100 metre altitude helps add freshness and structure 91/100 <i>Guía Peñín</i>	<b>11.90</b>	<b>16.75</b>	<b>25.50</b>	<b>48.00</b>
<b>PEPE MENDOZA TINTO</b> (vg) <i>Alicante   Monastrell, Giró de Abargues, Alicante Bouschet</i> 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 <i>Tim Atkin MW</i>				<b>52.00</b>
<b>GARNATXA NEGRA, AMPHORA EXEDRA, BODEGAS PUIGGRÒS</b> (o) (vg) <i>Pla del Bages, Catalunya   Garnacha</i> Decisive and confident with good acidity and a strong personality. Fresh, lively red fruits, liquorice, graphite, excellent balance 92/100 <i>Wine Advocate</i>				<b>52.00</b>
<b>PUNCTUM SYRAH, DOMINIO DE PUNCTUM</b> (o) (vg) (b) <i>La Mancha   Syrah</i> Black fruits, blueberries, and plums, touch of mocha and spice. Full-bodied, round, extremely impressive	<b>10.90</b>	<b>14.90</b>	<b>23.50</b>	<b>44.00</b>

RED CONTINUED...

---

# CAMINO WINE LIST

---

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.

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

---

## RED

---



- |   |               |
|---|---------------|
| <b>TORRESILO, CILLAR DE SILOS 2021</b><br><i>Ribera del Duero   Tempranillo</i><br>Lush, rich and dark fruit. Beautiful depth and silky palate, long finish and structured, gentle oak<br><i>91/100 Tim Atkin MW</i>  | <b>85.00</b>  |
| <b>MENCIA SELECCIÓN, BODEGAS GODELIA 2016 (o) (vg)</b><br><i>Bierzo   Mencía</i><br>Immediately impressive, wonderful depth and structure helped by the 100 year old vines. Bold notes of blackberry, cassis and dried Mediterranean herbs<br><i>93/100 Wine Enthusiast   92/100 Guía Peñín</i>   | <b>69.00</b>  |
| <b>BARÓN DE CHIREL, MARQUÉS DE RISCAL 2018 (vg)</b><br><i>Rioja Alavesa   Tempranillo</i><br>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<br><i>100/100 Guía Proensa   97/100 Wine Enthusiast</i> | <b>150.00</b> |
| <b>MARQUÉS DE RISCAL XR RIOJA 2020 (vg)</b><br><i>Rioja Alavesa   Tempranillo, Graciano</i><br>Intensely expressive aromas of black cherry, liquorice, cinnamon and black pepper. Concentrated blueberries and blackberries, beautiful long finish<br><i>93/100 Guía Proensa</i>  | <b>80.00</b>  |
| <b>FINCA DOFI ÁLVARO PALACIOS 2021 (o) (vg) (b)</b><br><i>Priorat   Garnacha, Cariñena</i><br>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<br><i>96/100 Wine Advocate</i>  | <b>110.00</b> |
| <b>RESERVA SELECCIÓN, BODEGAS MUGA 2020 (o)</b><br><i>Rioja Alta   Tempranillo, Garnacha, Mazuelo, Graciano</i><br>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<br><i>Tim Atkin 96/100</i>   | <b>75.00</b>  |

---

# 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**

**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**

**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**

**VICHY CATALAN SABORES SUGAR FREE ORANGE**

Natural sparkling mineral water and natural ingredients, no added  
sugar & zero calories.

330ml **4.25**

---

# 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 **5.95**

**PINTXITO BASQUE LAGER (4.6%)**

Basque-style lager brewed exclusively for Pintxito and Camino by our friends at Portobello Brewery

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

---

<b>VICHY CATALAN</b>	500ml <b>5.00</b>
Spain's most famous water. Naturally sparkling water with a high mineral content and a distinctive taste. It compliments food beautifully	
<b>VICHY CATALAN SABORES SUGAR FREE ORANGE</b>	330ml <b>4.25</b>
Natural sparkling mineral water and natural ingredients, no added sugar & zero calories.	
<b>COCA-COLA</b>	<b>3.80</b>
<b>DIET COKE</b>	<b>3.80</b>
<b>COCA-COLA ZERO</b>	<b>3.80</b>
<b>GINGERELLA GINGER ALE</b>	<b>4.25</b>
Made using organic, Fairtrade root ginger	
<b>LEMONY LEMONADE</b>	<b>4.25</b>
Made using organic lemons	
<b>RED BULL ENERGY</b>	<b>4.10</b>
<b>RED BULL SUGAR FREE</b>	<b>4.10</b>
<b>FEVER-TREE</b>	<b>3.00</b>
Indian Premium Tonic, Light Tonic, Aromatic Tonic, Mediterranean Tonic, Elderflower Tonic, Ginger Ale	

---

## HOT DRINKS

---

<b>CAFÉ SOLO/DOBLE</b>	<b>3.25/3.75</b>
Espresso/Double espresso	
<b>CAFÉ CORTADO</b>	<b>3.90</b>
Double espresso with a dash of hot milk	
<b>CAFÉ BOMBÓN</b> ( <i>Canary Island speciality</i> )	<b>3.90</b>
Double espresso with a dash of condensed milk	
<b>CAFÉ CON LECHE</b>	<b>3.90</b>
Espresso with hot milk	
<b>CARAJILLO</b>	<b>4.75</b>
Espresso with a dash of Brandy, Whisky, Rum or Licor 43	
<b>CAFÉ TRIFÁSICO</b>	<b>4.75</b>
Combination of Cortado and Carajillo from Barcelona and Valencia	
<b>POT OF TEA</b>	<b>3.90</b>
English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile	

---

# LOCATIONS

---

## **Farringdon**

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

## **King's Cross**

3 Varnishers Yard, The Regent Quarter, London N1 9FD  
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

## **Victoria**

5-6, Zig Zag Building, 68 Victoria Street, London SW1E 6SQ  
victoria@camino.uk.com  
020 4580 1159

---

**bar  
Rioja**

3 Varnishers Yard, The Regent Quarter,  
London N1 9FD  
info@barrioja.co.uk  
020 7841 7331

**PINTXITO**



34 The Market, Covent Garden,  
London WC2E 8RF  
bar@pintxitolondon.com  
020 4580 1457

## **EXPERIENCES & PRIVATE EVENTS**

To book an experience or event, or to find out more, please visit  
[camino.uk.com](http://camino.uk.com)



CAMINO.UK.COM  
@CAMINOLONDON