



TAPAS BRINDISA

Card
only

Single
use

WHILE YOU WAIT

PAN DE LA CASA	3.5
Sally Clarke house breads, North & South olive oil, Pedro Ximénez vinegar	
ALMENDRAS FRITAS	4
Salted Catalan almonds	

DRINKS

ESTRELLA GALICIA (cana / pint)	3.5 / 6
CRAFT BEER (bottle, on rotation)	6
MAELOC DRY CIDER (bottle)	5
EL BANDARRA VERMUT (red / white / rose)	6
OLOROSO SECO FARAON	6.5
MANZANILLA LA GITANA SHERRY	7
EL CELLERET BRUT NATURE CAVA	7.5 / 39.5
SEASONAL RED WINE SANGRIA	6 / 24
SEASONAL CAVA SANGRIA	6.5 / 26
SHERRY SPRITZ	8.5
VICTORIAN REBUJITO	8.5
ALFRESCO SPRITZ	8.5

 **VEGETARIAN**  **VEGAN**

For allergens, please speak to our team before ordering.
A discretionary 12.5% service charge is added to your bill.

PICOTEO

PERELLÓ GORDAL OLIVES	4
Hand-stuffed Gordal olives, orange, oregano	
PIMIENTOS DE PADRÓN 	6
Galician Padrón peppers, rock salt	
PAN DE COCA CON TOMATE 	4
Catalan coca bread, tomato, garlic	
COCA DE ESPINACAS A LA CATALANA 	6
Hand-stretched coca flatbread, wilted baby spinach, golden raisins, pine nuts, onions	
CROQUETAS DE JAMÓN IBÉRICO	6.5
Iberian ham croquettes (3)	
BOQUERONES FRITOS	7.5
Deep-fried fresh anchovies, lemon	

MEAT TAPAS

HUEVOS ROTOS	10
Potatoes, broken eggs, Mallorcan black pig sobrasada	
FABAS DE LOURENZÁ AL CHORIZO LEÓN	10
Heirloom Galician faba beans, chargrilled León chorizo, rocket, piquillo peppers	
POLLO AL ROMESCO	13
Marinated free-range chicken thighs, romesco sauce	
CHULETAS DE CORDERO AL GARUM	17
Spring lamb chops (2), sherry-roasted peppers, anchovy tapenade	
TXULETA	23
Rib-eye steak, port-caramelised baby onions, piquillo peppers	

PULSES & VEG TAPAS

TORTILLA ESPAÑOLA 	6
Potato & onion omelette, alioli	
PATATAS BRAVAS 	6
Fried potatoes, spicy tomato sauce, alioli	
ENSALADA DE TOMATE 	6
Heritage tomatoes, hand-podded peas, dandelion	
ENSALADA DE LENTEJAS PARDINA 	7.5
Pardina lentil & herb salad, almond picada	
ESPARRAGOS CON PAYOYO	7
Chargrilled asparagus, shaved Payoyo cheese, Pedro Ximénez reduction	

FISH TAPAS

GAMBAS AL AJILLO	9
King prawns, chilli, garlic, olive oil	
BACALAO A LA BILBAINA	17
Fresh cod fillet, slow cooked cherry tomatoes	
PULPO A LA GALLEGA	16
Galician octopus, potatoes, paprika, olive oil	

RICE & PAELLA

Our rice dishes take 20 mins to cook but are well worth the wait.

ARROZ NEGRO	16
Squid ink black rice, alioli	
PAELLA MARINERA	16
Bomba rice, prawns, squid & mussels	
PAELLA VEGETAL 	16
Bomba rice, artichoke, asparagus & wild garlic	

CURED & CHEESE

JAMÓN IBÉRICO DE BELLOTA	22
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
TABLA DE CHARCUTERIA	23
Salchichón, lomo Ibérico, chorizo, picos de pan	
ZAMORANO	6
Unpasteurised hard ewe's milk cheese with an intense, nutty flavour from Castilla y Leon.	
TORTA DE BARROS 	6
Earthy, yet creamy unpasteurised raw ewes' milk made using thistle rennet from Extremadura.	
MOLUENGO	6
Unpasteurised goats' milk cheese with fresh lactic aromas and an ash-covered rind from Albacete .	
VALDEON PICOS DE EUROPA IGP	6
Maple leaf-wrapped creamy blue pasteurised cow's and goat's milk cheese from Castilla y Leon.	
TABLA DE QUESOS	19
Selection of above cheeses, Sally Clarke oatcakes	

SWEET

Ask for our wine list for the perfect pairing

CREMA CATALANA	5
Orange & cinnamon Catalan custard, brulée top	
MOUSSE DE CHOCOLATE	5
Chocolate mousse	
TARTA DE SANTIAGO	6
Homemade almond & quince tart	
HELADOS Y SORBETES DE LA CASA	5
Ask for today's homemade ice cream & sorbet	

SOURCING, SOCIETY & ENVIRONMENT

Proud members of the Sustainable Restaurant Association.

Wine: over 80% of our wine is natural, organic or vegan.

Chef jackets: all of our jackets are made using rescued plastic bottles.

Meat: all of our meat is free-range or organic.

All of our pork is from free-range acorn fed Iberian pigs.

Water: we now have water filters in 3 of our restaurants to reduce glass waste and provide Belu water in the remainder supporting Water Aid

Specials: choose one of our specials, designed to use and reduce waste.

OUR SUPPLIERS:

Primeur - locally sourced, seasonal vegetable and fruit supplier

The Upper Scale - family owned company with over 90% fish coming straight from day boats from British Isles.

Sally Clarke's Kensington bakery, using traditional methods and no additives.

Clarence Court pride themselves on their high welfare conditions. Their free-range hens lay fewer eggs per year than average free-range birds.

Billfields: family run butcher dedicated to linking farm with environment.

BRINDISA:

Brindisa Ltd, our sister company supplies all of our specialist Spanish produce such as our beans and legumes, cured meats and cheeses.

Our found Monika started Brindisa on a shoestring. Now, over 30 years later, Brindisa supplies high end restaurants across the UK, supporting small batch and family producers all over Spain.

Love our dishes? You can buy many of the ingredients at brindisa.com or by visiting their shops in Balham and Borough Market.

For news and inspiration follow our shared insta [@brindisaspanishfoods](https://www.instagram.com/brindisaspanishfoods)