

## WHILE YOU WAIT

PERELLÓ GORDAL OLIVES	4
Hand-stuffed Gordal olives, orange, oregano	
MINI FUET	5
Mini beer sticks (5)	
ALMENDRAS	4
Salted Catalan almonds	
KIKONES	4
Brindisa giant maize kernels	
HABAS PICANTES 	4
Brindisa dried spicy broad beans	
PAN DE LA CASA	3.5
Sally Clarke's house breads, North & South olive oil, PX vinegar	

## WINE

Ask to see our full drinks list

EL CELLERET BRUT CAVA	7.5 / 39.5
CASTELLROIG RESERVA BRUT NATURE	47
BICO DE RAN, ALBARIÑO	10.5 / 29 / 42
FINCA ALLENDE, WHITE RIOJA	59
LA MALDICIÓN, MADRID	7.5 / 22 / 31
ADHUC TEMPUS R.D. DUERO	9 / 26 / 38
HACIENDA EL OLMO, RIOJA	40
TELESCOPICO 2017, VALDEJON	56
PICARO DEL AGUILA 2017, R.D. DUERO	62
REMELLURI RESERVA 2013, RIOJA	62

## PICOTEO & TAPAS

PIMIENTOS DE PADRÓN 	6
Galician Padrón peppers, rock salt	
PAN DE COCA CON TOMATE 	4.5
Catalan coca bread, Penjar tomato, garlic	
CROQUETAS DE JAMÓN IBÉRICO	6.5
Iberian ham croquettes (3)	
CECINA DE LEON	11
Pablo's cured smoked cecina beef, pomegranate, frisse, house dressing	
GAMBAS AL AJILLO	9.5
King prawns, chilli, garlic, olive oil	
PULPO CON ALCAPARRAS	12
Galician octopus, capers, smoked paprika, North & South olive oil	
CHORIZO DE LEÓN	9
Chargrilled Leon chorizo on toast, piquillo pepper, rocket	
BROCOLI A LA CATALANA 	5.5
Purple sprouting broccoli, golden raisins, pine nuts, chilli oil	
TORTILLA ESPAÑOLA 	6
Potato & onion omelette, alioli	
REMOLACHA ASADA 	7.5
Roasted beets, Cabrales blue cheese & whipped yoghurt, Pedro Ximenez dressing	
FABAS DE LOURENZA 	8
Galician heirloom faba beans, roasted squash puree, almond picada, pumpkin seeds	
MONTE ENEBRO	8
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, black figs	

## SUNDAY ROASTS

SOLOMILLO ASADO GALLEGO	18
Roast Galician dairy cow sirloin, chorizo crusted Yorkshire pudding, Rioja gravy	
<i>Served with chestnut &amp; Nora pepper carrots, anchovy butter greens and jamon iberico fat-roasted potatoes</i>	
CERDO 'OLD SPOT' ASADO	16
Roast Old Spot pork loin stuffed with morcilla, apples & marcona almonds, chorizo crusted Yorkshire pudding, verjus apple sauce	
<i>Served with chestnut &amp; Nora pepper carrots, anchovy butter greens and jamon iberico fat-roasted potatoes</i>	
COLIFLOR ASADO 	14
Harissa, garlic & chilli-roasted cauliflower, Pardina lentils, goat's curd	
<i>Served with chestnut honey, chestnut &amp; Nora pepper-roasted carrots</i>	

## FOR THE NIÑOS...

POLLO ASADO 	8
Free-range chicken thighs, carrots, greens, roast potatoes, chorizo Yorkshire pudding, gravy	

## CURED

JAMÓN IBÉRICO DE BELLOTA	22
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
TABLA DE CHARCUTERÍA	23
Salchichón, lomo Ibérico, chorizo, guindilla chillies, caperberries, picos de pan	

## CHEESE

VICENTE PASTOR ZAMORANO 	6
Nutty unpasteurised raw ewe's milk cheese, cured for minimum of 8 months, from Zamora	
TORTA DE BARROS 	6
Earthy yet creamy unpasteurised ewe's milk cheese with vegetarian thistle rennet from Badajoz	
TORRALBA MAHON	6
Rich, savoury semi-hard raw cow's milk cheese, with a vibrant orange rind from Menorca	
CABRALES	6
Creamy, crumbly artisan cow's milk blue cheese from Picos de Europa mountains.	
TABLA DE QUESOS	19
All four above cheeses, dried figs, oatcakes	

## SUNDAES & SWEET

MELBA SUNDAY	7
Navarrico peach melba, raspberries, almond brittle	
RICHMOND MESS SUNDAE	7
Mini meringues, berry compote, sugar crackling	
CHOCOLATE SUNDAE	7
Chocolate & salted caramel sundae	
CHURROS CON CHOCOLATE	6
Churros, hot chocolate sauce	
TARTA DE QUESO VASCO	6
Basque cheesecake	
HELADOS Y SORBETES DE LA CASA	5
Ask for today's homemade ice cream & sorbet	

Ask for our drinks list for the perfect sweet sherry accompaniment

### SOURCING & ENVIRONMENT

Proud members of the Sustainable Restaurant Association.

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

Chef jackets: our chef 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 have water filters in 3 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 90% fish coming straight from British day boats.

Sally Clarke's bakery, uses 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. Love our dishes? You can buy many of the ingredients at [brindisa.com](http://brindisa.com) or by visiting their shops in Balham and Borough Market.

Our founder 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.

To keep up to date on all our happenings follow us on [@brindisaspanishfoods](https://www.instagram.com/brindisaspanishfoods)