

BAR SNACKS

FRUTOS SECOS (V) 3.5

Kikones, habas fritas & caramelized
peanuts with chilli

BONITO del NORTE VENTRESCA 6.5

Ortiz Bonito tuna, tomato & guindilla peppers

MELOCOTONES con ANCHOAS 5.5

Syrup peaches, Nardín smoked
anchovies & bauma curd

PUCHERITO de MOJO PICÓN (V) 5

Pot of roasted new potatoes & Canary
Island 'mojo' sauce

CECINA con CHOCOLATE y MANCHEGO 4

Cured beef, smoked dark chocolate & Manchego

GILDAS 4.5

Nardín smoked anchovies & pickle skewer

BERENJENAS FRITA con MIEL (V) 4

Fried aubergines with honey

WHAT WE'RE DRINKING...

Loxarel "A Pèl", Penedès

G 8.5 B 43

Colet Gran Cuvee Extra Brut G 9 B 47

BRINDISA CALÇOTADA 2019

A winter feast celebrating the calçot
(The Catalan onion)

TRADITIONAL: £35

Calçots & romesco sauce,
Lamb cutlet, white & black butifarra sausages,
seasonal veg & side desserts

VEGAN: £27

Calçots & romesco sauce,
bean & mushrooms stew,
Spanish artichokes, samfaina,
potatoes, Catalan spinach, escalivada &
side desserts

WHERE & WHEN:

Brindisa Shoreditch &
Weekends / 12noon - 5pm
Feb & Mar

BOOK:

hola@brindisakitchens.com

FIND OUT MORE:

brindisakitchens.com/groups-events



SEASONAL FLIGHT

1

GIN & TONIC

2

BEER

3

SOFTS & HOT DRINKS

4

SANGRÍA & SHERRY SPRITZERS

5

WINE, CAVA & SHERRY

6-10

SPIRITS

11

GLOSSARY

12

3



A TASTE OF JEREZ

SHERRY FLIGHT

Fino Ceballos

La Gitana en Rama

Oloros Seco Faraon

Served with Catalan almonds

9

GIN & TONIC

GIN O'CLOCK

MON TO THUR & SUN - 5PM TO 7:30PM

ALL G&TS £8.5 WITH OLIVES



MONKEY 47 12.5
Fentiman's Tonic
Ginger

TANQUERAY TEN 11
Fentiman's Tonic
Grapefruit

GIN MARE 11.5
Fentiman's Tonic
Rosemary & Orange

PORTOBELLO ROAD 9.5
Fentiman's Tonic
Grapefruit Peel

HENDRICKS 10
Fentiman's Ligth Tonic
Cucumber

ELEPHANT 12
Fentiman's Tonic
Apple

JENSEN'S 10
Fentiman's Tonic
Rosemary

SIPSMITH 11
Fentiman's Tonic
Orange Peel & Lemon

GILPINS 13
Fentiman's Tonic
Orange slice & Sage

MARTIN MILLER'S 11
Fentiman's Tonic
Strawberry and Black Pepper

SPANISH CRAFT

PILLOW FIGHT (6.2%) 6
Juicy 3 Hop IPA
Naparbier, Navarra

MAD CLOWN (5.7%) 6
PALE ALE
Naparbier, Navarra

ESTRELLA GALICIA

ESTRELLA GALICIA LAGER (4.7%) 4.5

1906 RESERVA ESPECIAL (6.5%) 4.5

THE REAL KOMBUCHA

SMOKE HOUSE 3.5
Smoked Black tea from Yunnan

DRY DRAGON 3.5
Dragonwell Green tea

ROYAL FLUSH 3.5
First lush Darjeeling



SOFTS

COKE/DIET COKE 3

JUICE 3.5

Fresh orange, apple,
cranberry

FENTIMANS SODAS 3.5

Seville orange
Rose lemonade
Elderflower
Ginger beer

FRESH LEMONADE 3.5

BOTTOMLESS FILTERED WATER

Still or sparkling - £1 per person

HOT DRINKS

Our coffee is from Volcano Coffee Works in
Brixton

SINGLE/DOUBLE 2.5/2.75

WITH MILK 3

TEA 2.75

HOT CHOCOLATE 3.5

HOUSE DRINKS

CAVA SANGRÍA

G:6.5 JUG:26

RED WINE SANGRÍA

G:6 JUG:24

VERMUT AND SODA

7.5

COCKTAILS 9.5

THE ABEJAS KNEE'S

Ocho Blanco tequila, orange juice, honey and lemon juice

MARTINI DE CASA

Renaissance vodka, La Gitana manzanilla en Rama & a Gordal olive

SHERRY SPRITZ #2

Amontillado, Kamm & Sons, cinnamon, Pedrino PX tonic

REBU-TEA-TO

La Gitana manzanilla en Rama, earl grey, mint, lemon & lime

RED HEAD MONKEY

Monkey shoulder, apple juice, lemon, angostura bitters and soda water

PX OLD FASHIONED

Nomad Outlander whiskey, PX Sherry reduction, chocolate bitters

ESPERA

Ocho Blanco tequila, Creme de Pear, lime juice & ginger beer

BRINDISA SOUR

Brandy, white wine, lemon juice, ginger syrup & egg white

SPARKLING

	Glass	Bottle
La Vida al Camp NV, Catalunya Brut	7.5	39.5
Loxarel “A Pèl”, Penedès Méthode Ancestral	8.5	43
Colet “Gran Cuvee”, Penedes Extra Brut	9	47
La Vida al Camp NV, Catalunya Rosado Reserva	8.5	43
Gramona La Cuvee 2014, Catalunya Cava Brut Reserva		51.5

SHERRY & SHERRY STYLE

	Glass	Bottle
Manzanilla ‘La Gitana’ en Rama Bodegas Hidalgo, Sanlúcar de Barrameda	6	750ml 42
Fino “Ceballos” Primitivo Collantes, Chiclana	6	750ml 42
Palo Cortado 20yr Wellington Bodegas Hidalgo, Sanlúcar de Barrameda	9	500ml 45
Oloroso Seco Faraón Bodegas Hidalgo, Sanlúcar de Barrameda	6	500ml 32.5
Amontillado “Callejuela” Colectivo Collantes, Sanlúcar de Barrameda	7.5	750ml 45

WHITE

VINO BLANCO

	175	500	750
Heights of the Charge 2014, Rueda Verdejo/Viura	6.5	17	23.5
Arbeor 2018, La Mancha Airen	7	18	26.5
El Destraler 2017, Terra Alta White Garnacha/Macabeu/Moscatel	7	18.5	27.5
Pirineos 2016, Somontano Gewurztraminer	8	23.5	35.5
Cora Loxarel 2017, Penedés Xare-lo/Muscat	8	23.5	35.5
Bico da Ran 2017, Rías Baixas Albariño	9.5	26.5	40
Viña de Martin Os Pasás 2016, Ribeiro Treixeduria/Albariño/Lado/Torrentes	11.5	32.5	49
Finca Allende 2014, Rioja Viura/Malvasia	13	37.5	56
Terra de Cuques 2016, Priorat Pedro Ximénez/Muscat d’Alexandria			58
Zarate “Balado” 2017, Rías Baixas Albariño			59
Viña Tondonia 2004, Rioja Viura/Malvasía			67
A Escolma 2014, Ribeiro Treixadura/Albariño, Lado			85

ROSÉ

VINO ROSADO

	175	500	750
“Bobal” 2017, Utiel-Requena Bobal	7	20.5	30
La Rosa 2017, Penedés Sumoll/Parellada/Xarel-Lo	8.5	24	36.5
Picaro del Aguila 2016, Ribera del Duero Tempranillo/Blanca del Pais			55

ORANGE

VINO NARANJA

	175	500	750
Tragolargo 2016, Alicante Merseguera/wMoscatel	9	25.5	37

SWEET WINE

VINO DULCE

	75	100	500
PX Triana Bodegas Hidalgo, Sanlúcar de Barrameda	6		32.5
Casta Diva Gutiérrez de la Vega, Moscatel		7.5	36

RED

VINO TINTO

	175	500	750
El Tesoro 2017, Jumilla Monastrell/Shiraz	6.5	17	23.5
Manon 2017, Tierra de Castilla Cencibel	7.5	18.5	26.5
Viña Zorzal 2017, Navarra Garnacha	8	23	33.5
Casa Castillo 2016, Jumilla Monastrell	8.5	25	37
Clos Lojen 2017, Manchuela Bobal	9	26	38
Decenio Crianza 2015, Rioja Tempranillo	9	26.5	39.5
Tio Uco 2016, Toro Tinta de Toro	9	26.5	39.5
Miloca 2017, Montsant Garnacha	9.5	27	40
Baron de Magaña 2011, Navarra Merlot/Cab Sauv/Shiraz/Tempranillo	10.5	28	41
Cillar de Silos Crianza 2015, R. Duero Tempranillo	11.5	32.5	49
La Bruja de Rozas 2016, Mentrída Garnacha			49.5

RED

VINO TINTO

	175	500	750
Urbina Reserva Especial 1998, Rioja Tempranillo			58
Picaro del Aguila 2016, Ribera del Duero Tempranillo/Blanca del Pais			62
Urbina Gran Reserva 1996, Rioja Tempranillo			65
Garnatxes in Amfora 2016, Priorat Garnacha			65
Pintia 2013, Toro Tinta de Toro			85
Arbossar 2015, Priotat Cariñena			88
Mas D'en Cacador 2015, Priorat Garnatxa Pelluda, Garnacha, Carignan			100
Valbuena 5° 2013 , Ribera del Duero Tino Fino/Merlot			170
Vega Sicilia "Unico" 2006, Ribera del Duero Tino Fino/Cabernet Sauvignon			380

MAGNUM

Miloca 2017, Montsant
Garnacha

80

HARDS

ALL MEASURES ARE 50ML

MIXER 2.50

BRANDY

Gran Reserva Hidalgo 200 8

GIN

Hendricks 7.5

Martin Miller 8.5

Sipsmith London Dry 8.5

Gin Mare 9

Elephant 9.5

Gilpin's 10.5

RUM

Havana 3 year old 6.5

Havana 7 8

Diplomatico Exclusiva Reserva 10.5

El Dorado 15 12

Wood's Navy 8

Sailor Jerry 6.5

TEQUILA

Ocho Blanco 6.5

Ocho Reposado 7.5

Mescal Quiquiriqui Matalan 8.5

Don Julio Blanco 10

Don Julio Añejo 11

Don Julio Reposado 10.5

WHISK(E)Y

Four Roses 6.5

Monkey Shoulder 7

Tullamore Dew 6.5

Johnny Walker Black 7

Woodford Reserve 10

Glenmorangie 9.5

Auchentoshan 3 Wood 13

Lagavulin 16 Year 12.5

Glenfiddich 12 Year 10

Glenfiddich 15 Year 13.5

Glenfiddich IPA 12

The Balvenie 21 Yr "Portwood" 18.5

The Balvenie 14 Yr "Caribbean

Cask" 14

Nomad 8

Hudson Baby 14

VODKA

Russian Standard 6.5

Belvedere 9

Reyka 8.5

Renaissance 9.5

DIGESTIVES

Licor de hierbas 6

Licor de orujo 6

Crema de orujo 6

Licor de Cilantro 6

Licor Cafe 6

GLOSSARY

BRINDIS	To raise your glass and drink to good health.
VERMUTERÍA	A bar that specialises in vermouths.
PICOTEO	Small, bar style snack.
SOBREMESA	The time after dinner when people remain on the dining table drinking and chatting.
LA ÚLTIMA	The last drink of the night, one for the road.
CRIANZA	A red wine aged for more than 24 months.
APERITIVO	A drink or small bite before an evening's meal.
BODEGA	A generic term meaning winery, but sometimes applied to wine shops or cellars.
CAÑA	A small beer enjoyed with a tapa.
CERVECERÍA	A brewery, Spain is in the midst of a craft beer revolution.
COSECHA	Harvest or vintage.
AÑEJO	A wine that has been subjected to an ageing process in a wooden cask or bottle.
ARMÓNICO	An expression for when a wine is perfectly balanced.
TABERNA	A traditional, neighbourhood 'tavern' or bar.
COCTELERÍA	A bar specializing in cocktails and gin and tonics.
DESTILERÍA	Spanish for 'distillery'.

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