

## DOGS ARE WELCOME

We are a dog friendly restaurant and we have some treats, tapas and dog beer to spoil your pooch.

Please ask for our 'Perrito Tapas Basket'.  
We would love to meet your dog!  
Every day from 12noon to 5pm

## DRINKS

### BEER

Estrella Galicia Lager (4.7%) 2/3 pint	4.5
Estrella Galicia 1906 Reserva Especial (6.5%)	4.5
Calypso APA (5.2%) 2/3 pint (GF)	6

### SPARKLING

La Vida al Camp NV, Brut, Catalunya	7.5
La Vida al Camp NV, Rose, Catalunya	8.5
Loxarel "A Pèl", Ancestral, Penedès	8.5

### SHERRY

Manzanilla La Gitana	6
Amontillado "Callejuela"	6
Oloroso Seco "Faraón"	6

### HOUSE SERVES

Red wine sangría	6
Cava sangría	6.5
Vermut El Golfo Ribera del Duero with soda	6.5

### COCKTAILS

Rosado americano	9.5
Oloroso seco Faraon, Belsazar rose vermouth, Campari, Fentimans rose lemonade	
Sherry Spritz N.3	9.5
Xeco Fino, Kamm & Sons, Agave with Fentiman's Lime & Jasmin	
Negroni De Mare	9.5
Gin Mare, El Golfo vermouth & Campari	
Martini de la Casa	9.5
Reyka vodka, Manzanilla en Rama & Gordal olive	

Please, ask your waiter for our full drinks & wine list



# TAPAS BRINDISA

## PICOTEO

CROQUETAS de JAMÓN	6	CECINA, CHOCOLATE y MANCHEGO	5.5
PIMIENTOS de PADRÓN	6	Cured smoked beef, dark chocolate & Manchego cheese	
Galician Padrón peppers & rock salt		VENTRESCA de BONITO del NORTE	7.5
MELOCOTONES con ANCHOAS	5.5	Finest Ortiz tuna belly (20g), tomato & guindilla	
Smoked Nardín anchovies, Navarrico peaches & Bauma curd		CROQUETAS de QUESO & ESPINACA	5.5
PERELLÓ GORDAL OLIVES	4.5	Monte Enebro goats' cheese & spinach croquettes	
Hand-stuffed green olives, fresh orange & oregano		PAN de COCA (V)	4
SOBRASADA con QUESO BAUMA	6.5	Catalan flatbread, tomato, garlic & olive oil	
Mallorcan 'sobrasada', goats' cheese curd & 'pan de coca' toast		PAN de la CASA (V)	3
		A selection of our house breads	

### TABLA PARA PICAR 17

A selection of cured meats, cheese, tuna and bean salad, marinated vegetables, olives, pickles & bread with tomato and olivada  
2 people sharing / Mon to Thu / 11am - 6:30pm

## CURED & CHEESE

JAMÓN IBÉRICO de BELLOTA	22	MONTE ENEBRO	8.5
Hand carved, 100% acorn-fed ham from Señorío de Montanera collective (Badajoz, Extremadura)		Raphael Báez's award winning fried goats' cheese, orange blossom honey & vegetable crisps	
SELECCIÓN de CHARCUTERÍA	23	SELECCIÓN de QUESO	16.75
Salchichón, lomo & chorizo board		MAJORERO (P), Fuerteventura	6
SALCHICHÓN VIC, peppercorn sausage	5.5	MAHÓN (UP) Menorca	6
LOMO DOBLADO, acorn-fed loin	7.5	MANCHEGO (UP) Cuenca	6
CHORIZO MORCÓN, paprika sausage	5.5	PICOS de EUROPA (P) Castilla-León	6

## MEAT

TXULETA RUBIA GALLEGA	42
500gr 40 day aged Galician ribeye steak	
SECRETO IBÉRICO	15
Ibérico pork steak	
POLLO al LIMÓN	10.5
Chicken, lemon, ginger, PX vinegar & Gordal olives	
HUEVOS ROTOS con SOBRASADA	9
Broken eggs, fried potatoes & Mallorcan 'sobrasada'	
CHULETAS de CORDERO	16.5
Lamb chops & 'salsa verde'	
CHORIZO de LEÓN con PIQUILLO	8.5
Chargrilled chorizo toast, piquillo pepper & rocket	

## FISH

GAMBAS al AJILLO	9.5
Prawns, chilli, garlic & olive oil	
EMPEDRAT	7
Navarrico beans, salt cod, egg, peppers & tomato	
DORADA con PISTO	14.5
Sea bream & fried tomato, aubergine & pepper	
ESPÁRRAGOS con BRANDADA	6.5
Chargrilled white asparagus, salt cod mousse	
CALAMARES con ALIOLI y JAMÓN	8.5
Grilled squid, black alioli & ham	
PATATAS ROSAS con CAMARONES	7
Sauteed pink fir apple potatoes, samphire & shrimps	

## VEGETABLE

ENSALADA con ROMESCO y MANCHEGO (V)	5
Baby gem, 'romesco' sauce, grated manchego cheese & pine nuts	
ENDIVIAS y NARANJA SANGUINA (V)	5.5
Endives & blood orange, empeltre olives & shallot	
TORTILLA ESPAÑOLA 'A LA MINUTE' (V)	6.5
PATATAS BRAVAS y ALIOLI (V)	6
ESPINACAS a la CATALANA (V)	5
Wilted spinach, shallot, pine nuts & raisins	

TAPAS BRINDISA  
LONDON BRIDGE

CASA BRINDISA  
SOUTH KENSINGTON

TAPAS BRINDISA  
SOHO

TAPAS BRINDISA  
SHOREDITCH

TAPAS BRINDISA  
BATTERSEA

If you need allergy advice please ask a member of the team.