

BRINDISA

TAPAS

Bar • Picoteo

Perelló Gordal olives, orange	5
Pan de coca con tomate (ve)	5.5
Pimientos de padrón (ve)	6.5
Jamón Ibérico croquetas (3)	8
Wild mushroom croquetas (3) (v)	8.5
House pickles & cocktail mix	5
Manchego marinado	6
Whistable rock oysters (6/12)	18/30
Tortillitas de bacalao (3)	7.5

Preserved • Curados

Jamón Ibérico de bellota	24
Señorio de Montanera's hand-carved Ibérico ham	
Anchoas del cantábrico	12
Hand-filleted salted anchovies from Ortiz in Cantabria, Arbequina olive oil	
Tabla de charcutería española	25
Selection of Brindisa's artisan cured meats: Señorio lomo Ibérico, chorizo, salchichón, cured smoked beef cecina	
Tabla de quesos españoles	14
Selection of Brindisa's artisan cured cheeses: La Peral cow's milk blue, Ermesenda raw cow's milk, Garrotxa goat's milk	
Plato de mariscos	35
Whistable oysters (2), Welsh mussels, cockles, Cornish razor clams, Argentinian red prawns (2)	



Aragon Special

Jamon de Teruel - 13

18 month cured Teruel DOP serrano ham from Teruel in Aragon.



In partnership with Food and Wines from Spain we're championing Aragon this month, in particular Teruel ham. Scan here to explore Aragon and our full regional calendar further #eatdrinkspain



Scan here to see our sourcing and sustainability information, as well as details on our suppliers.

For allergens, please speak to our team before ordering.
A discretionary 13.5% service charge is added to your bill.

Signatures • Tapas

Celeriac al sal (ve)	12
Flat & wild mushrooms, garlic & chestnut ajillo	
Dorset clams, salsa verde	18
Manteca Ibérica, Teruel jamón trim	
Chestnut ajo blanco crema (ve)	8.5
Hispi a la plancha, Valdespino pickled mushrooms	
Judiones, wild mushrooms (ve)	12
Pisto Manchego, poached egg (v)	7.5
Welsh mussels in manzanilla	15
Tortilla española, alioli (v)	6.5
Gambas al ajillo	12
León chorizo al vino, bean purée	12
Deep-fried Monte Enebro	9.5
Huevos rotos, pisto (v) or sobrasada	10.5
Patatas bravas, alioli (v)	6.5

Sharing • Platos

Carrilleras Ibéricas	21
Ibérico pork cheeks, potato purée, Rioja reduction	
Solomillo Ibérico al ajillo	32
Ibérico pork tenderloin, cold-dressed roasted vegetables, ajillo	
Arroz negro	28
Squid ink black single variety Bahia rice, Argentinian red prawn, alioli	
Arroz de verduras (ve)	24
Baked single variety Bahia rice, seasonal vegetables Allow extra 20 minutes	
Paleta de cordero en manzanilla	55
Pot-roasted lamb shoulder cooked in manzanilla, cold-dressed chargrilled vegetables	
Txuleta Rubia Gallega (500g)	50
Galician blond ex dairy cow sirloin steak, roasted Navarrico pepper, chimichurri	

Sides • A banda

Pan de la casa, Arbequina olive oil (ve)	4.5
Brócoli a la catalana (ve)	7
Lentil salad, moscatel dressing (ve)	6
Escalivada cold-dressed roast veg (ve)	7

(ve) vegan (v) vegetarian