

## SHERRY TOUR

Join in London's first Sherry Tour: choose from the below sherries and enjoy a glass paired with a marinated & salted anchovy 'en matrimonio' for £10.

Turn over to find out about our Andalusian supper club. #springintosherry

MANZANILLA LA GITANA, Bodegas Hidalgo, Sanlúcar de Barrameda

FINO CEBALLOS, Bodegas Primitivo Collantes, Chiclana de la Frontera



## BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES	4
Hand-stuffed Gordal olives, orange, oregano	
PAN CON TOMATE	4.5
Pan de coca, Penjar tomato, garlic	
GILDA	5
Guindilla chilli, Ortiz anchovy, Gordal olive, caperberry	
CROQUETAS DE DÍA	8
Croquettes of the day (3)	
CROQUETAS DE JAMÓN IBÉRICO	7
Iberian ham croquettes (3)	
PIMIENTOS DE PADRÓN	6
Galician Padron peppers, rock salt	

## APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint)	3.5 / 6.5
BRINDISA PALE ALE (caña / pint)	3.5 / 6.5
FINO CEBALLOS SHERRY	7
MANZANILLA LA GITANA SHERRY	7
EL CELLERET BRUT CAVA	7.5 / 39.5
COLET TRADICIONAL	53
NEGRONI DE MARE	9
PX OLD FASHIONED	9
GIN MARE & TONIC	11.5
FLAMINGO ROSÉ	7.5 / 20.5 / 29.5
CUNA DE LA POESIA ROSÉ	8.5 / 24 / 36.5

## BOARDS | CHEESE

JAMÓN IBÉRICO DE BELLOTA	22
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
TABLA DE CHARCUTERÍA	23
Selection of Brindisa's favourite charcuterie, guindilla chillies, caperberries, picos de pan - individual charcuterie £6 <i>Salchichón de Vic with peppercorns, Lomo Iberico, Chorizo Iberico Morcon, Mallorcan black pig sobrasada</i>	
TABLA DE CONSERVAS	25
Selection of artisan cured fish, olive oil toast <i>Herpac smoked sardines, Nardin boquerones, air dried mojama, Ortiz tuna ventresca, pear, mint &amp; onion salad</i>	
TABLA DE QUESOS	19
Selection of seasonal cheeses, dried moscatel grapes, quince, walnuts - individual cheese £6 <i>Vicente Pastor Zamorano ewe, Musgo Lavado washed rind goat, Moluengo goat, Picos Europa blue cow &amp; goat</i>	

TABLA DEL DIA - Mon-Thurs 12pm - 5pm	15
Tortilla, selected cheese & charcuterie, house breads, and hot tapa of the day, picos de pan, alioli	

## FRITURA | EGGS

HUEVOS ROTOS	10
Potatoes, broken Burford Brown eggs, with: • 'Pisto' roasted vegetables or • Mallorcan black pig sobrasada	
TORTILLA ESPAÑOLA	6.5
Traditional Spanish potato & onion omelette served at ambient temperature with alioli	
PATATAS BRAVAS	6
Fried potatoes, spicy tomato sauce, alioli	
MONTE ENEBRO	9
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps	

## PLANCHA | GRILL

POLLO PICANTE	13.5
Marinated free-range chicken thighs, spicy mojo rojo, hazelnut picada	
ESPARRAGOS CON PESTO	9
Green and white asparagus, hazelnut pesto, 3 year aged Galmesán	
NAVAJAS	14
Razor clams, chilli, garlic, Arbequina olive oil	
CHORIZO DE LEÓN	9.5
Chargrilled León chorizo on toast, piquillo, rocket	
RAPE AL AJILLO	26
English monkfish tail, baby spinach, pan fried new potatoes, thyme	
TXULETA RUBIA GALLEGA	24 / 45 / 80
Galician blond ex dairy cow sirloin steak, vine tomatoes, padron peppers, chimichurri	

Our beef comes from 7-9 yr old grass-fed Galician cattle. Available as 200g (£24), 500g (£45) or 1kg (£80)

## BRAISED | PANS

FABAS A LA PRIMAVERA	12
Heirloom faba beans, tomato sofrito, watercress, guindilla chilli	
GAMBAS AL AJILLO	9.5
King prawns, chilli, garlic, olive oil	
ARROZ MELOSO	11
'Creamy' rice, spring peas, asparagus, ajillo	
ARROZ NEGRO	22
Squid ink black Calasparra rice, prawn, alioli <i>For two to three to share</i>	
CORDERO A LA MANZANILLA	45
Milk fed leg of lamb cooked in manzanilla La Gitana - <i>for two to three to share</i>	

## SIDES | SALADS

BROCOLI A LA CATALANA	6.5
Tenderstem broccoli, golden raisins, pine nuts, chilli oil	
ENSALADA DE TEMPORADA	5.5
Spring green salad, moscatel dressing	
ENSALADA DE BACALAO	9
Salt cod, blood orange, sour cream, orange blossom honey, mixed leaves	
PAN DE LA CASA	3.5
Sally Clarke's house breads, Arbequina olive oil & Pedro Ximenez vinegar	

## SWEET

TARTA DE MELOCOTÓN	6
Peach & almond tart	
MOUSSE DE CHOCOLATE	5
Chocolate & orange mousse, chocolate crumble	
MILHOJAS	6
Puff pastry, custard & vanilla cream, flaked almonds, orange zest	
HELADO DEL DÍA	5
Homemade ice cream, ask for today's	

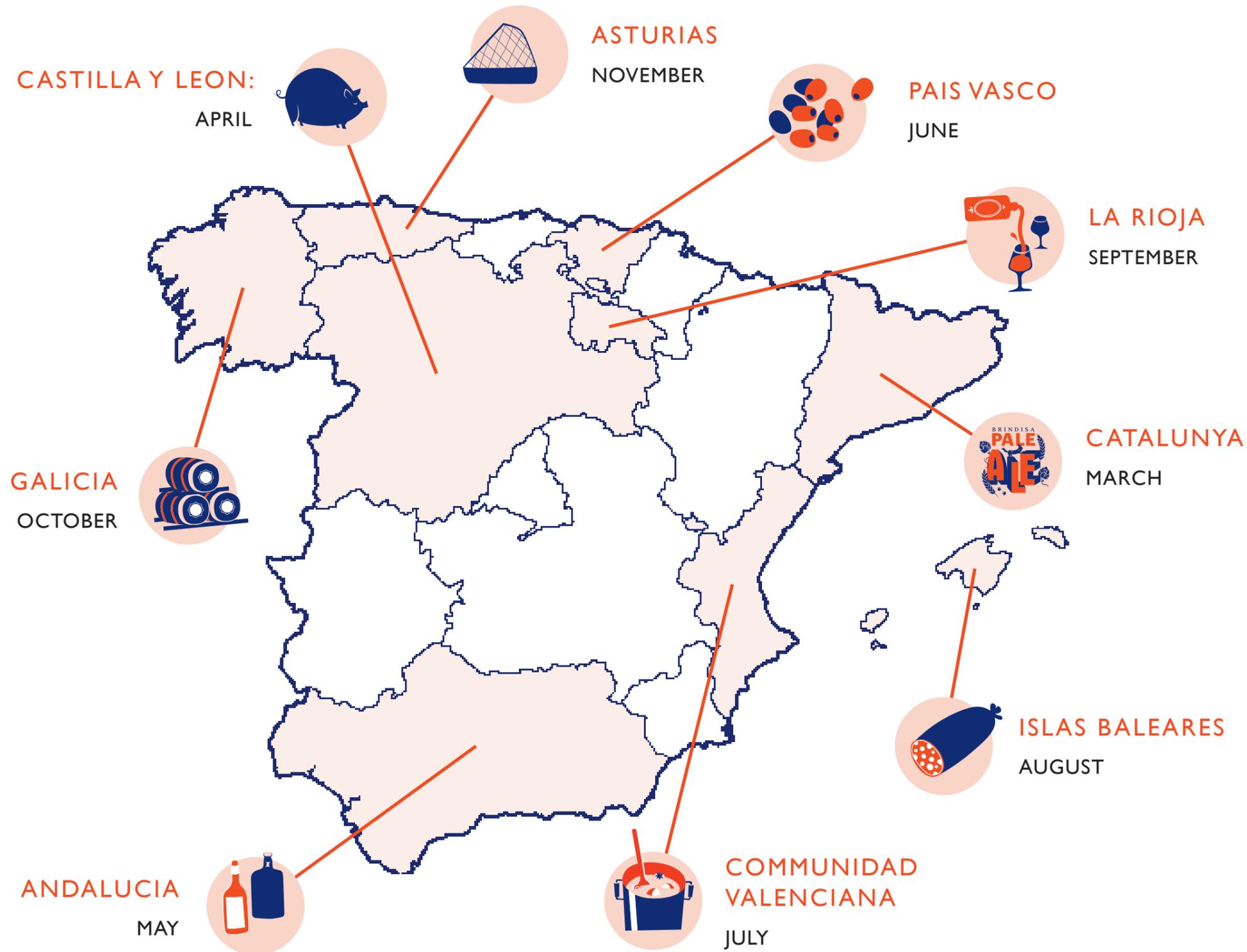
## DIGESTIF

Our favourite digestif - see drinks list for full selection  
Pedro Ximenez 7.5 | Patxaran 6.5

VEGETARIAN VEGAN

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

# SUPPER CLUBS IN 2022



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- May: **Andalucia**
- June: **Pais Vasco**
- July: **Comunidad Valenciana**
- August: **Islas Baleares**
- September: **La Rioja**
- October: **Galicia**
- November: **Asturias**
- December: **Extremadura**

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Our Supper Clubs are held at Brindisa Richmond and Brindisa Battersea.