

TABLA DEL DIA 15
Tortilla, selected cheese & charcuterie, house breads, and hot tapa of the day, picos de pan, alioli

*Our lunchtime board, perfect for a quick lunch break
Available Monday to Thursday, 12pm - 5pm*



**TAPAS
BRINDISA**

BAR SNACKS | PICOTEIO

PERELLÓ GORDAL OLIVES Hand-stuffed Gordal olives, orange, oregano	4.5
PAN CON TOMATE [Ⓥ] Pan de coca, Penjar tomato, garlic	4.5
BOQUERONES Marinated anchovies, chilli, parsley	6
CROQUETAS DE JAMÓN IBÉRICO Iberian ham croquettes (3)	7
SALMOREJO [Ⓥ] Chilled Andalusian tomato, bread & garlic soup, quail's egg - <i>with or without iberico trim</i>	6.5
PIMIENTOS DE PADRÓN [Ⓥ] Galician Padron peppers, rock salt	6

APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint)	4 / 7
BRINDISA PALE ALE (caña / pint)	4 / 7
SHERRY SPRITZ	9
FINO CEBALLOS SHERRY	7
MANZANILLA LA GITANA SHERRY	7
VERMUT, WITH OR WITHOUT SODA	7.5
EL CELLERET BRUT CAVA	7.5 / 39.5
COLET TRADICIONAL	53
NEGRONI DE MARE	10.5
PX OLD FASHIONED	10.5
GIN MARE & TONIC	11.5
CUNA DE LA POESIA ROSÉ	8.5 / 24 / 36/5

BOARDS | CHEESE

JAMÓN DE BELLOTA, 100% IBÉRICO Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	22
TABLA DE CHARCUTERÍA Selection of Brindisa's favourite charcuterie, guindilla chilli, caperberries, picos de pan <i>Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic, Mallorcan black pig sobrasada</i>	23
CHARCUTERÍA DEL MAR Selection of artisan conserved fish, bread, whipped butter, peach, mint & onion salad <i>Herpac smoked sardine, Ortiz anchovy fillet, Nardin smoked mackerel</i>	20
TABLA DE QUESOS Selection of seasonal cheeses, fig & almond wheel <i>Villarejo Manchego sheep, Organic Ermesenda raw cow's milk, Moluengo goat, La Peral blue pasteurised cow's milk</i>	19

Order any individual charcuterie or cheese from the above for £6 each

SALADS | SIDES

BROCOLI A LA CATALANA [Ⓥ] Tenderstem broccoli, golden raisins, pine nuts, chilli oil	6.5
ENSALADA DE TEMPORADA [Ⓥ] Endive & mixed leaf salad, fennel, radish, peach, fennel tops, moscatel dressing	5.5
ENSALADA DE BACALAO Salt cod, orange, sour cream, mixed leaves	8.5
ENSALADA DE TOMATE [Ⓥ] Heirloom tomatoes, hazelnut pesto, basil, toasted hazelnuts	6.5
PAN DE LA CASA [Ⓥ] Sally Clarke's house breads, Arbequina olive oil, Pedro Ximenez balsamic vinegar	4

PLANCHA | GRILL

PLUMA IBÉRICA Iberian pork pluma, baby fennel, parsley, chilli oil	20
NAVAJAS Razor clams (3), chilli, garlic, Arbequina olive oil	14
COGOLLOS CON AJO BLANCO [Ⓥ] Chargrilled baby gem, ajo blanco, hazelnut picada	6
CHORIZO DE LEÓN Chargrilled León chorizo on toast, piquillo pepper, rocket	9.5
BACALAO A LA BILBAINA North Sea migratory cod, roasted cherry tomatoes, garlic, olive oil, bay	18.5
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

ALUBIAS DEL GANXET [Ⓥ] Heirloom Catalunyan ganxet beans, fennel, micro watercress tomato sofrito, guindilla	10
GAMBAS AL AJILLO King prawns, chilli, garlic, olive oil, sourdough	11
ARROZ MELOSO [Ⓥ] 'Creamy' rice, peas, summer wild mushrooms, shaved black summer truffle	18.5
ARROZ NEGRO - for two to three to share Squid ink black Calasparra rice, Argentinian red prawn, alioli	22
CORDERO LECHAL - for two to three to share Milk-fed leg of lamb, flat leaf parsley, black olive, artichoke & cherry tomato salad	45

FRITURA | EGGS

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

SWEET

TARTA DE QUESO Burnt cheesecake with Elvira García goat's curd	6
MOUSSE DE CHOCOLATE Chocolate & orange mousse, olive oil, sea salt, picos de pan	5
MILHOJAS Puff pastry, custard & vanilla cream, flaked almonds, orange zest	6
HELADO DEL DÍA Forest Hill Gelato's organic ice cream or sorbet, ask for today's selection	5

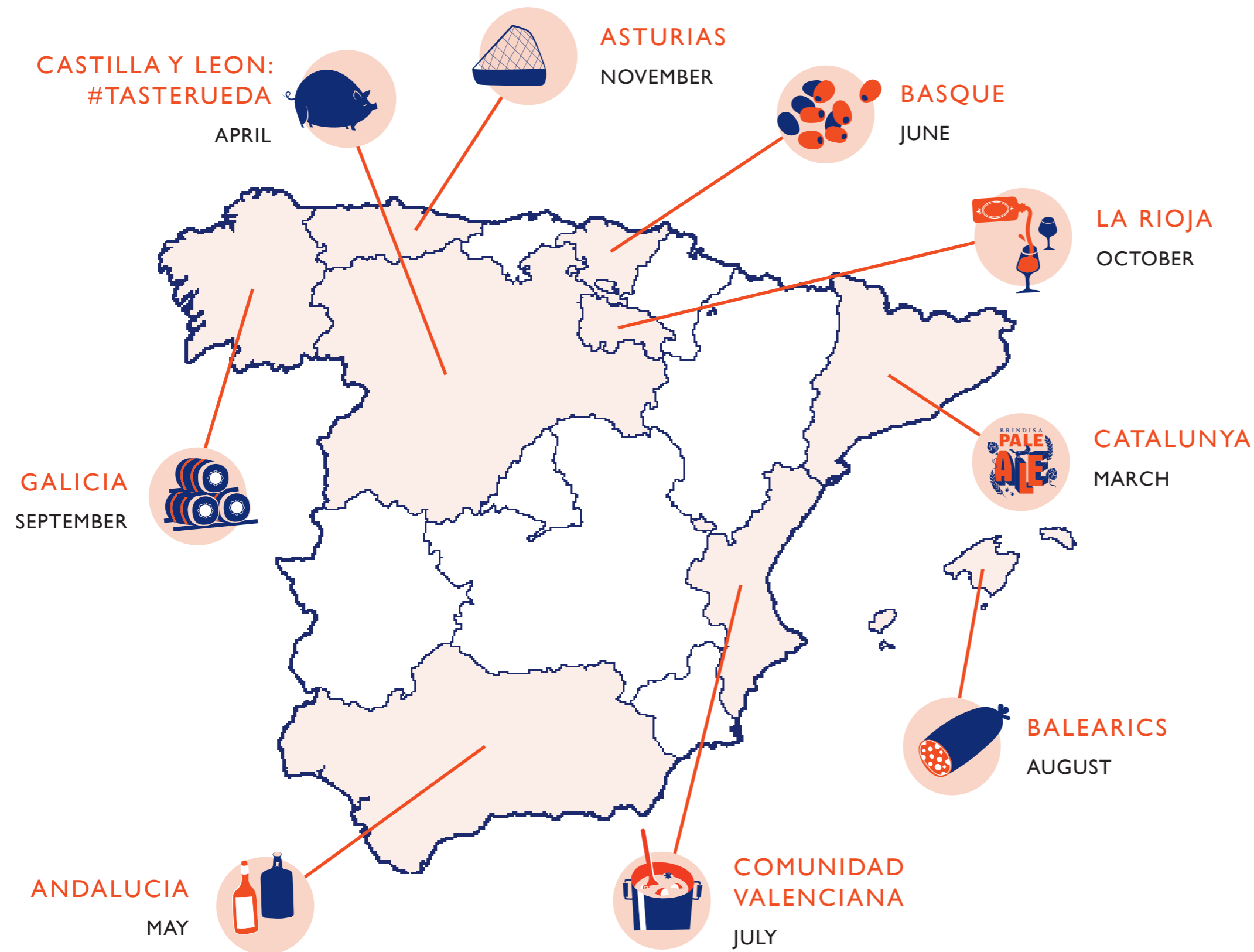
*Pair with a glass of Pedro Ximenez 7.5 / Patxaran 6.5
Ask to see our full drinks list.*

ASK A MEMBER OF OUR TEAM FOR TODAY'S SPECIALS

[Ⓥ] VEGETARIAN [Ⓥ] VEGAN

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

SUPPER CLUBS IN 2022



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- July: **Comunidad Valenciana**
- August: **Balearics**
- September: **Galicia**
- October: **La Rioja**
- November: **Asturias**
- December: **Extremadura**

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