



TAPAS
BRINDISA

SHERRY SPRITZ NO. 7

House cranberry shrub, Amontillado Napoleon, Oloroso Faraon, cava, ginger, cinnamon 10.5

BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES 5
Hand-stuffed Gordal olives, orange, oregano

PIMIENTOS DE PADRÓN 6.5
Galician Padron peppers, rock salt

PAN CON TOMATE 5.5
Pan de coca, Penjar tomato, garlic

CECINA 8
Cecina cured beef, La Peral blue cheese, hazelnuts

CROQUETAS DE JAMÓN IBÉRICO 7.5
Iberian ham croquettes (3)

CROQUETAS DE CALAMAR 9
Squid ink croquettes (3)

BOQUERONES 6
Marinated anchovies, chilli, parsley

CHIPIRONES 9
Deep fried baby squid, roasted garlic alioli



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

🌿 VEGETARIAN 🌱 VEGAN

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

BOARDS | CHEESE

JAMÓN DE BELLOTA, 100% IBÉRICO 24
Castro y González boneless Iberian ham from Guijuelo in Salamanca

TABLA DE CHARCUTERÍA 23
Selection of Brindisa's favourite charcuterie, guindilla chilli, caperberries, picos de pan
Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic

TABLA DE QUESOS 18
Selection of seasonal cheeses, membrillo, dried moscatel grapes, biscuits
Zamorano ewe's milk cheese, Ermesenda cow's milk cheese, Picos de Europa blue cheese, Garrotxa goat's cheese

Order any individual charcuterie or cheese for £6 each

BRAISED | PANS

ALUBIAS DE TOLOSA 15
Tolosa bean stew, pork belly, chorizo, morcilla

MEJILLONES A LA BILBAÍNA 12
Mussels, cherry tomatoes, Valdespino sherry vinegar, shallots, chives

GAMBAS AL AJILLO 12
King prawns, chilli, garlic, olive oil, sourdough

CARRILLERAS IBÉRICAS 26
Braised Iberico pork cheeks, red wine, parsnip puree

ARROZ NEGRO - for two to share 28
Squid ink black Calasparra rice, Argentinian red prawn, alioli

FRITURA | EGGS

HUEVOS ROTOS 10 / 10.5
Potatoes, broken Cacklebean 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 6.5
Fried potatoes, spicy tomato sauce, alioli

MONTE ENEBRO 9.5
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps

PLANCHA | GRILL

CHORIZO DE LEÓN 10
Chargrilled León chorizo on toast, piquillo, rocket

TRUCHA 20
Sea trout, chestnut and anchovy migas, jerusalem artichokes

PULPO CON TUÉTANO 24
Galician octopus, bone marrow, sauteed Ratte potatoes, mojo rojo

CALAMAR A LA PLANCHA 15
Grilled squid in its ink

POLLO AL ROMESCO 12
Free-range chicken leg, romesco sauce

TXULETA DE RUBIA GALLEGA for two to share 50
Grass-fed, ex dairy cow sirloin steak (500g), Portobello mushrooms, padron peppers, chimichurri

SALADS | SIDES

BRÓCOLI A LA CATALANA 7
Tenderstem broccoli, golden raisins, pine nuts, chilli oil

ENSALADA DE TEMPORADA 5
Mixed winter bitter leaf salad

ENSALADA DE REMOLACHA 5
Heritage beets, orange, La Peral blue cheese, toasted hazelnuts

LENTEJAS CON CALABAZA 5
Pardina lentils, roasted squash

PAN DE LA CASA 4
Sally Clarke's houe breads, Arbequina olive oil, Pedro Ximenez balsamic vinegar

SWEET

TARTA DE ALBARICOQUE Y AVELLANA 8
Apricot & hazelnut tart, yoghurt sorbet

CREMA CATALANA DE CHOCOLATE 8
Bitter chocolate & orange Catalan cream

ARROZ CON LECHE DE LIMA Y COCO 8
Coconut and lime rice pudding, pineapple, coconut crumble

HELADO DEL DÍA 5
Forest Hill Gelato's organic ice cream or sorbet, ask for today's selection

Pair with a glass of Pedro Ximenez 9.5 / Patxaran 7
Ask to see our full drinks list.