

GASTRONOMY MONTH

EMPANADA GALLEGA DE ATÚN 15
Galician tuna, piquillo & tomato empanada slice
Paired with an Estrella Galicia caña

Celebrate Gastronomy Month with our beer & bite pairing

BAR SNACKS | PICOTEIO

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

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

QUESO ZAMORANO P.D.O 6
Vicente Pastor Zamorano's ewe's milk hard cheese from Zamora

CROQUETAS DE JAMÓN IBÉRICO 7.5
Iberian ham croquettes (3)

PIMIENTOS DE PADRÓN 6.5
Galician Padron peppers, rock salt

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 7.5

MANZANILLA LA GITANA SHERRY 7

VERMÚT, WITH OR WITHOUT SODA 7.5

EL CELLERET BRUT CAVA 7.5 / 39.5

COLET TRADICIONAL 53

CUNA DE LA POESIA ROSÉ 8.5 / 24 / 36.5

NEGRONI DE MARE 11

PX OLD FASHIONED 11

GIN MARE & TONIC 12.5



TAPAS BRINDISA

BOARDS | CHEESE

JAMÓN DE BELLOTA, 100% IBÉRICO 24
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura

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, Torta de Barros ewe's milk (v), Picos de Europa blue cheese, Garrotxa goat's cheese

Order any individual charcuterie or cheese for £6 each

PLANCHA | GRILL

PANCETA DE CERDO 18.5
Pork belly, baby onions, crispy kale, port sauce

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

CARNE IBÉRICA 18
Iberico pork cut of the day, sweet potato purée, sobrasada crumb, ajillo

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

CALAMAR A LA PLANCHA 15
Grilled squid in its ink

FOR TWO TO SHARE

POLLO A LA CATALANA 28
Catalan roast poussin, apricot sauce, green beans, baked potatoes

TXULETA RUBIA GALLEGA (500G) 50
Grass-fed, ex dairy cow sirloin steak, Portobello mushrooms, padron peppers, chimichurri

FRITURA | EGGS

HUEVOS ROTOS 10 / 10.5
Potatoes, broken Cacklebean eggs, with:
• 'Pisto' roasted vegetables v 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

BRAISED | PANS

ALUBIAS CON ACHICORIA 9
Heirloom Asturian verdina beans, kale, charred red radicchio, broth

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

ABADEJO CON PURÉ DE CALABAZA 21
Cornish pollock, squash purée, fennel, black olives

GAMBAS AL AJILLO 11
King prawns, chilli, garlic, olive oil, sourdough

ARROZ MELOSO 14
Early harvest wild mushroom 'creamy' bomba rice

RABO DE TORO 25
Braised oxtail, red wine, celeriac mash

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

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*

SALADS | SIDES

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

ENSALADA DE TEMPORADA 7
Mixed leaf salad, pear, autumn red radish, radicchio, house dressing

ENSALADA DE CALABAZA 8
Roasted Delica pumpkin, Manchego custard, seeds, pomegranate, watercress

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

SWEET

TARTA DE CHOCOLATE Y NARANJA 6.5
Chocolate & orange tart

ROSQUILLAS CASERAS 6.5
Homemade doughnuts, chocolate sauce

PASTEL DE MIEL 6.5
Burnt orange & orange blossom honey cake

TARTA DE QUESO 6.5
Elvira Garcia goat's curd cheesecake, figs

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

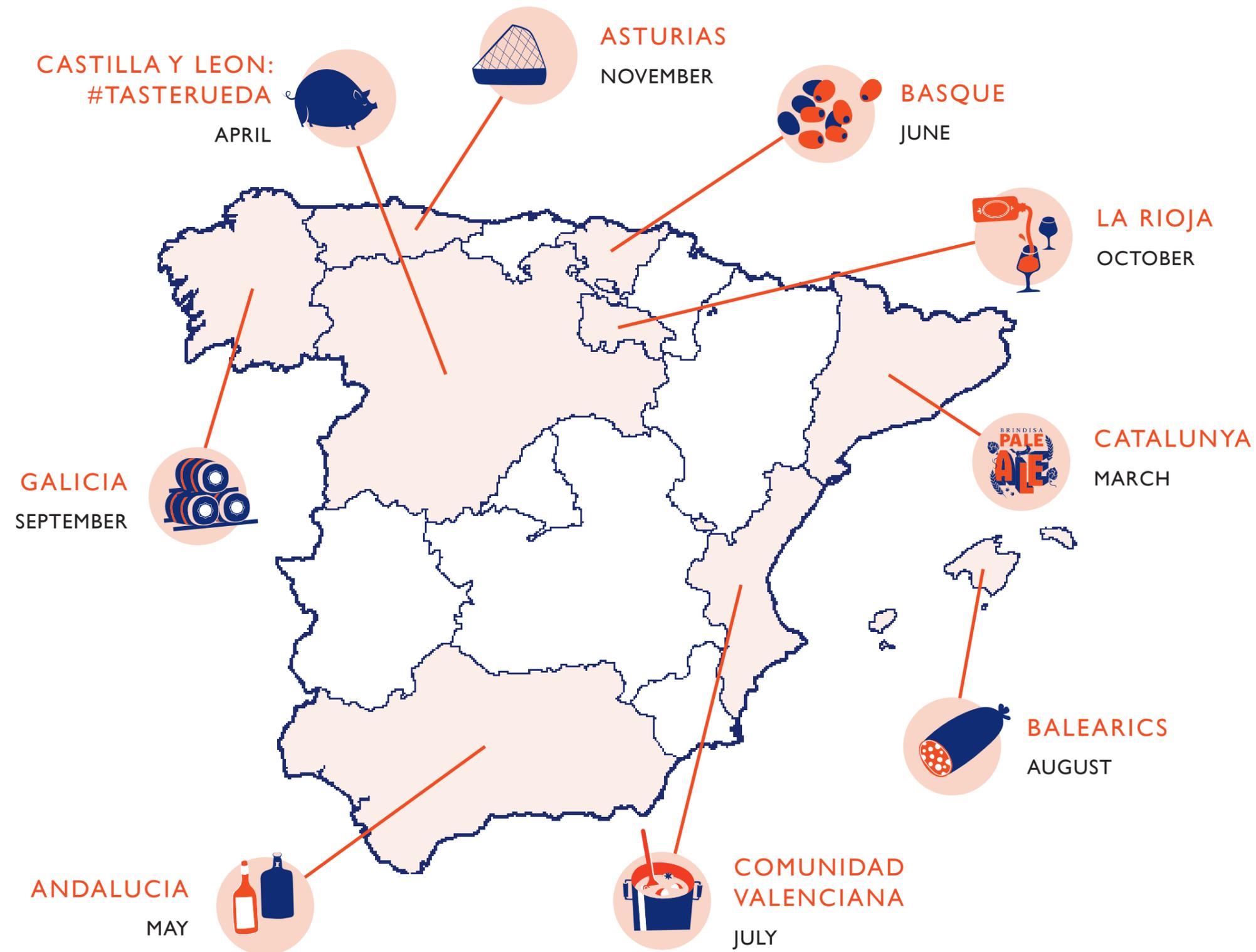
*Pair with a glass of Pedro Ximenez 9 / Patxaran 6.5
Ask to see our full drinks list.*

Ask a member of our team for today's specials

v VEGETARIAN v 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



COME & JOIN US AT A BRINDISA SUPPER CLUB

Our Supper Clubs provide the perfect opportunity for you to explore Spain without the flight!

Try carefully crafted dishes based on the specialities of the regions and produce of the seasons. Learn the local history and transport yourself to Spain all while in our comfortable private dining room. A truly unique experience in the heart of London, these interactive experiences are unlike any other, and can be booked online now at brindisakitchens.com/supper-club

- March: **Catalunya**
- April: **Castilla y Leon: #TasteRueda**
- May: **Andalucia**
- June: **Basque**
- July: **Comunidad Valenciana**
- August: **Balearics**
- September: **Galicia**
- October: **La Rioja**
- November: **Asturias**
- December: **Extremadura**

brindisakitchens.com/supper-club

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