




BOOK YOUR CALÇOTADA NOW

Come & experience the traditional Catalan feast called calçotada with us this year.

Devour bundles of charred calçots with platters of grilled meats & vegetables, washed down with porrons of wine...it's a messy one.

Pre-booking only / Feb & Mar / 12noon - 5pm

SEASONAL

- GARBANZOS NAVARRICO 8.75**
Chickpeas, morcilla, spinach, pine nuts
- ENSALADA de HINOJO y NARANJA 6.75** 
Fennel, orange, radish, quince salad
- POLLO A LA CATALANA 12**
Chicken, prunes, apricots, pine nuts

- LA MATANZA 32**
Sharing board: Grilled Señorío presa ibérica & pork fillet, chorizo León, morcilla

- HIDALGO SHERRY FLIGHT 9**
3 Bodega Hidalgo sherries & almonds



PICOTEOS

- PIMIENTOS de PADRÓN 6** 
Padrón peppers, sea salt
- QUESO FRESCO 5** 
Fresh goat's cheese, picos de pan
- MARCONA 4.25** 
Salted almonds from Catalunya
- NARDÍN BOQUERONES 6.75**
White anchovies from the Cantabrian Sea
- GORDAL OLIVES 4.25** 
Olives, fresh orange & oregano
- DADOS de MANCHEGO 6**
Manchego cheese cubes
- PALOMAS de ENSALADILLA RUSA 6**
Crisp breads, "Russian" tuna potato salad
- GUINDILLA PICANTE 2.5** 
Spicy pickled green peppers

CURED & CHEESE

- IBÉRICO BELLOTA 20**
Acorn-fed jamón & lomo doblado
- SELECCIÓN CHARCUTERÍA 16.5**
Jamón, salchichón, lomo ibérico, chorizo
- SELECCIÓN de QUESO 15.75**
A selection of artesian, Spanish cheeses
- SOFT CURED MEATS 15**
Venison paté, potted morcilla, organic sobrasada with preserves & pickles
- ORTIZ FISH SELECTION 14.5**
Tuna, sardines, salted anchovies

BREADS

- PAN de COCA 3.95** 
Catalan flatbread, tomato, garlic
- PAN de PINCEL 2.75** 
Toasted bread, herbs, garlic, olive oil

BRINDISA CLASSICS

- CROQUETAS de JAMÓN 7**
- GAMBAS al AJILLO 9.75**
Prawns, chilli, garlic, olive oil
- CHORIZO de LEÓN 7**
Smoked chorizo, piquillo peppers, rocket, sourdough toast
- ESCALIVADA 6.5** 
Roasted aubergines, peppers, onions, olives
- PATATAS BRAVAS y ALIOLI 4.75** 
Potatoes, spicy tomato sauce and garlic mayonnaise
- TORTILLA ESPAÑOLA 5** 
Potato & onion omelette, alioli
- ENSALADA de MOJAMA 7.75**
Air-dried tuna, almonds, green leaves, poached pear
- HUEVOS ROTOS 8.75**
Broken eggs, potatoes, sobrasada
- BERENJENAS con MIEL 5.75** 
Aubergine, chestnut honey, pine nuts

HOUSE SPECIALS

- PAELLA MARINERA 15**
Bomba rice, prawns, cuttlefish, mussels
- FIDEUÁ MARISCOS y SEPIA 15**
Short pasta, prawns, cuttlefish, mussels
- CALAMARES con ROMESCO 9.75**
Squid, romesco sauce, potato
- DUO BLANCO y NEGRO BURGER 7.5**
Catalan sausage, morcilla, rocket, mushroom mayonnaise
- PRESA IBÉRICA 11.75**
Ibérico pork presa shoulder, sweet potato mash, confit onions
- PESCADO del DÍA 18**
Catch of the day
- CHULETITAS DE CORDERO 11.5**
Lamb cutlets, tomatoes, potatoes, rosemary

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CONTACT US

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 Vegetarian

Some dishes can be adjusted on request for dietary requirements.

If you have any questions on ingredients or need allergy advice please ask a member of the team. A discretionary gratuity of 12.5% will be added to your bill. All prices include VAT at 20%.



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