



MORADA'S WEEKEND ROAST

Delve into a succulent, slow-roasted shoulder of lamb served with all the traditional trimmings: roast potatoes and vegetables, Manzanilla olives, rosemary gravy, green salad and to finish a choice of dessert.

Pre-booking only / Min. 2 people
April to June / Sat & Sun / 12noon - 5pm
Morada Brindisa Rupert St.

SEASONAL

- BACALAO en TEMPURA y MIEL de TRUFA 12
Salt cod tempura, truffle honey, dried fruits
- BRÓCOLI con AJO SALVAJE y MARCONAS 7.5
Sprouting broccoli, wild garlic, Marcona almonds
- ALMEJAS al VINO BLANCO 12
Scottish surf clams, lemon sorrel, white wine

RECOMMENDED

- TXULETA 35
400g Basque boneless rib-eye steak
- ENSALADA HINOJO y NARANJA 6.75
Fennel, orange, radish, quince salad
- CALDOSO de BOGAVANTE 37
Lobster rice to share

PICOTEOS

- GORDAL OLIVES 4.25
Olives, fresh orange & oregano
- PIMIENTOS de PADRÓN 6
Padrón peppers, sea salt
- MEJILLONES a la VINAGRETA 5
Cornish mussels, vinagreta
- ANCHOAS con MOJO BORRAJA 5.25
Smoked anchovies, borage mojo, crostini
- ALCACHOFAS y JAMÓN 6.5
Marinated Navarrico artichokes, ham
- PALOMAS de ENSALADILLA RUSA 6
Crisp breads, "Russian" tuna potato salad
- QUESO de OVEJA FUENTILLEZJOS 6
Herb & honey coated organic sheep's cheese
- QUESO FRESCO 5
Fresh goat's cheese, picos de pan
- MARCONA 4.25
Salted almonds from Catalunya

CURED & CHEESE

- PALETA IBÉRICA de BELLOTA 20
Acorn-fed iberico ham shoulder
- SELECCIÓN de IBÉRICOS 23
Paleta 'ham', salchichón, lomo, chorizo
- SELECCIÓN de QUESO 16.75
A selection of artisan 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
- ESCALIVADA 6.5
Roasted aubergines, peppers, onions, olives
- BERENJENAS con MIEL 5.75
Aubergine, chestnut honey, pine nuts
- TORTILLA ESPAÑOLA 5
Potato & onion omelette, alioli
- PATATAS BRAVAS y ALIOLI 5
Potatoes, red chili sauce & garlic mayonnaise
- HUEVOS ROTOS 8.75
Broken eggs, potatoes, sobrasada
- CHORIZO de LEÓN 7
Smoked chorizo, piquillo peppers, rocket, sourdough toast
- MONTE ENEBRO 7.95
Artisan goat's cheese, orange blossom honey, beetroot crisps

HOUSE SPECIALS

- PAELLA MARINERA 16.5
Bomba rice, prawns, cuttlefish, mussels
- FIDEUÁ MARISCOS y SEPIA 16.5
Short pasta, prawns, cuttlefish, mussels
- PESCADO del DÍA 18
Catch of the day
- 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
- CHULETILLAS de CORDERO 12
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.
Some of our cheeses are unpasteurised

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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