



## OUR EVENTS

Island Wines dinner with Suertes del Marqués  
18 April @ Brindisa Shoreditch

Bodega Cillar de Silos Castile feast  
24 April @ Brindisa Rupert Street

Tickets: £65 (5 courses / 5 wines)

Ask you waiter to buy tickets or go to:  
[brindisakitchens.com/whats-on](http://brindisakitchens.com/whats-on)

## SEASONAL

CALAMAR y BUTIFARRA NEGRA 11  
Grilled squid, black 'butifarra' Catalan  
style sausage, fennel

GAZPACHO de CEREZAS y SHERRY 6  
Cherry & sherry 'gazpacho'  
cold soup

POTAJE de VIGILIA 12  
'Bacalao' Salt cod, Navarrico  
chickpeas, spinach

CORDERO LECHAL con GUI SANTES 17  
Milk-fed lamb leg steak, broad beans, pea  
pureé, pea shoots

### PICOTEO

CROQUETAS de JAMÓN 7  
Ibérico de bellota ham croquetas

PIMIENTOS de PADRÓN 6  
Padrón peppers, sea salt

GORDAL OLIVES 4.25  
Olives, fresh orange, oregano

SALMÓN MARINADO 13  
Marinated salmon, smoked olive oil, pink  
peppercorns, caper berries

ANCHOAS con MOJO BORRAJA 5.25  
Smoked anchovies, borage mojo, crostini

ALCACHOFAS y JAMÓN 6.5  
Marinated Navarrico artichokes, jamón

CATALAN ALMONDS 4

MIXED OLIVES 4

MANCHEGO '1605' 7.5  
Manchego cheese, 'Membrillo' quince

### CURED & CHEESE

JAMÓN IBÉRICO BELLOTA 20  
Acorn-fed ham cured for 4 years

SELECCIÓN de IBÉRICOS 23  
Paleta, salchichón, lomo de cebo, chorizo

SELECCIÓN de CONSERVAS 18  
A selection of cured fish & pickles

SELECCIÓN de QUESO 16.75  
A selection of artisan cheeses

TORTA de CAÑAREJAL 12.5  
(Half) Warm ewes' milk cheese, fig & almond

### PAN

PAN de COCA 3.95  
Catalan flat bread, tomato, garlic

PAN de PINCEL 3.95  
Toasted bread, herbs, garlic, olive oil

### CLASSIC TAPAS

CATALAN SPINACH 6.5  
Spinach, shallot, pine nuts, golden raisins

ENSALADA de REMOLACHA 7  
Yellow beetroot, cheese & walnut salad

SAMFAINA 6.5  
Catalan-style ratatouille

GAMBAS al AJILLO 9.75  
Prawns, chilli, garlic, olive oil

PULPO a la GALLEGA 14  
Octopus leg, baby potato, paprika

TORTILLA ESPAÑOLA 5.5

PATATAS BRAVAS y ALIOLI 5.5

HUEVOS ROTOS 8.75  
Broken eggs, potatoes, sobrasada

CHORIZO de LEÓN 8  
León chorizo, piquillo peppers, rocket,  
sourdough toast

MONTE ENEBRO 7.95  
Artisan goats' cheese, orange blossom  
honey, beetroot crisps

### HOUSE TAPAS

TXULETA STEAK 42  
Basque style, boneless rib-eye steak (400g)

CECINA 8  
Air-dried beef, Payoyo cheese, rocket

CARPACCIO de PRESA 10  
Ibérico pork, pine nuts, smoked olive oil

ARROZ NEGRO 10  
Black rice, squid, alioli

SOLOMILLO IBÉRICO 12  
Chargrilled ibérico fillet, piquillo peppers

POLLO con SALSA de FRUTOS SECOS 12  
Chicken, nuts, tomato sauce

CHULETILLAS de CORDERO 15  
Lamb cutlets, Jerusalem artichokes

#### FOLLOW US

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#### CONTACT US

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[brindisakitchens.com](http://brindisakitchens.com)

Vegetarian Vegan

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%.



TAPAS BRINDISA  
SOHO

CASA BRINDISA  
SOUTH KENSINGTON

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SHOREDITCH

TAPAS BRINDISA  
RUPERT STREET

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