

CHRISTMAS FEASTING

Join us for some homely Spanish hospitality for private dining, group bookings & celebrating special occasions. Our feasting menus are inspired by our own family celebrations.

BOOK NOW:

brindisakitchens.com/groups-events
hola@brindisakitchens.com

PICOTEO

CROQUETAS de JAMÓN 6

PIMIENTOS de PADRÓN 6
Galician padrón peppers & rock salt

CRUJIENTE de ANCHOAS 5.5
Smoked anchovy finger toasts & black olive tapenade

PERELLÓ GORDAL OLIVES 4.25
Hand-stuffed green olives with fresh orange & oregano

SOBRASADA con QUESO BAUMA 6.5
Mallorcan 'sobrasada', goats' cheese curd & sourdough toast

PATÉ de PIQUILLO 5.5
Piquillo pepper & walnut pâté with 'picos de pan' mini breadsticks

MOJAMA con PERA 5.5
Cured tuna, pickled pear & Catalan almond purée

CURED & CHEESE

JAMÓN IBÉRICO de BELLOTA 22
Hand carved, 100% acorn-fed ham from Señorío de Montanera collective (Badajoz, Extremadura)

SELECCIÓN de IBÉRICOS 23
A selection of our Ibérico charcuterie served with sourdough bread & olive oil:

-Paleta 11
-Salchichón 5.5
-Lomo 7.5
-Chorizo 5.5

SELECCIÓN de QUESO 16.75
A selection of seasonal cheeses served with preserves & fruit:

-Majorero, Fuerteventura (P) 6
-Mahón, Menorca (UP) 6
-Idiazabal, País Vasco (UP) 6
-Picos de Europa, Castilla-León (P) 6

SALAD & BREAD

ESCALIVADA 6.5
Roasted aubergines, peppers, onions & black olive dressing

CALABAZA y ZANAHORIA 6.5
Pumpkin, carrots, shallots, hazelnut, seeds, Payoyo goats' cheese & chestnut honey

'XATÓ' CATALAN WINTER SALAD 9.5
Salt cod, anchovy, frissé & romesco

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

PAN de COCA 3.95
Tomato & garlic Catalan flatbread

COLD TAPAS

BERENJENA MORUNA 5.5
Fried Moorish aubergine, yogurt, pancetta & pomegranate

CECINA y GARBANZOS MORUNOS 6
Air-dried beef, spiced chickpeas & watermelon

SOLOMILLO IBÉRICO a la SAL 6.5
Sea salt baked Ibérico pork fillet & hazelnut purée

TORTILLA ESPAÑOLA 5.5
Traditional Spanish style potato & onion omelette with alioli

ESPINACAS a la CATALANA 5.5
Wilted spinach, shallot, pine nuts & raisins

ENSALADILLA RUSA ORTIZ 7.5
Ortiz yellowfin tuna 'Russian' style salad

HOT TAPAS

TERNERA a la PARRILLA 18.5
Irish ribeye steak, shiitake & brandy sauce

RAPE con JUDIONES 13.5
Monkfish, butter bean broth & garlic breadcrumbs

PATATAS BRAVAS y ALIOLI 5.5

SECRETO IBÉRICO con ROMESCO 15
Ibérico pork steak & 'romesco' sauce

HUEVOS ROTOS 8.75
Broken eggs, fried potatoes & Mallorcan 'sobrasada'

CHULETAS de CORDERO 16.5
Lamb chops & 'salsa verde'

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

ARROZ NEGRO 10
Squid ink black rice & alioli

CHORIZO de LEÓN con PIQUILLO 8.5
Smoked chorizo, piquillo, rocket, sourdough toast

MONTE ENEBRO 7.95
Raphael Báez's fried goats' cheese, orange blossom honey & beetroot crisps

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GROUPS & EVENTS

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If you have any questions on ingredients or need allergy advice please ask a member of the team. Some of our cheeses are unpasteurized. A discretionary gratuity of 12.5% will be added to your bill. All prices include VAT at 20%. For our privacy policy please refer to our website brindisakitchens.com

