



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
Ibérico ham croquettes

PIMIENTOS de PADRÓN 6
Galician mini peppers from Padrón & rock salt

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

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

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

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

CURED & CHEESE

JAMÓN IBÉRICO 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:
-Hand carved ham 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

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

SALAD, SIDES & BREADS

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

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

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

PATATAS BRAVAS y ALIOLI 5.5

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

PAN de COCA 3.95
Catalan flatbread, tomato, garlic & olive oil from Cal Mossèn bakery (Barcelona)

BIG DISHES TO SHARE

POLLO ASADO 17/30
Charcoal roasted whole/half chicken

TXULETÓN STEAK
Himalayan salt cured Irish longhorn
400g 42 / 1kg 80

GRAN SELECCIÓN 60
Lamb chop & ribeye
Secreto & presa ibérico pork steaks
Chorizo de León & morcilla sausages

For two or more people sharing. Ask about our selection of house sauces £1 per pot

ASADOR TAPAS

TORTILLA ASADOR 5.5
Smoked piquillo pepper, paprika, potato & onion omelette with alioli

GAMBAS al AJILLO 9.75

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

CHORIZO de LEÓN 8.5
Chorizo, piquillo pepper, rocket, sourdough

VERDURAS A LA PARRILLA 7.75
Purple sprouting broccoli, black truffle potatoes, artichokes purée & romanesco

MORCILLA CATALANA 8.5
Black pudding sausage, roast apple puree on Sally Clarke sourdough toast

DORADA 9
Sea bream, 'escalivada' & 'salsa verde'

CHULETAS de CORDERO 14
Lamb chops & 'salsa verde'

CODORNIZ con PASAS 10.5
Spatchcock quail, raisins & PX sherry

SECRETO IBÉRICO 9
Ibérico shoulder pork steak (100g)

GARBANZOS con GAMBAS y SETAS 8
Chickpeas, chanterelles & prawns

FOLLOW US

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CONTACT US

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GROUPS & EVENTS

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SHOP

brindisa.com

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



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