



PICOTEO

CROQUETAS de JAMÓN 6
Ibérico ham croquettes

PIMIENTOS de PADRÓN 6
Galician padrón peppers & rock salt

COCOCHAS de BACALAO 5.5
Fried cod tongues, lemon & alioli

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

SOBRASADA con QUESO BAUMA 6.5
Mallorcan 'sobrasada', goats' cheese curd & 'pan de coca' toast

MOJAMA con NARANJA 5.5
Air-dried tuna from Cádiz, orange, pickled red onion & pomegranates

MELOCOTONES con ANCHOAS 5.5
Smoked Nardín anchovies, Navarrico peaches & Bauma curd

RICE & FIDEUÁ

PAELLA MARINERA 16.5
Bomba rice, prawns, squid & mussels

FIDEUÁ MARISCOS y CALAMAR 16.5
Short pasta, prawns, squid & mussels

All our rice dishes take 20 mins to cook but are well worth the wait

CURED & CHEESE

PALETA IBÉRICA de BELLOTA 22
100% acorn-fed 'paleta' ham from Señorío de Montanera, 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

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

TABLA PARA PICAR 17

A selection of cured meats, cheese, tortilla, marinated vegetables, pickles & bread
(For 2 people sharing / 12noon - 6:30pm)

SALAD & BREAD

ESCALIVADA 5.5
Roasted aubergines, peppers, onions & black olive dressing

CALABAZA y ZANAHORIA 6.5
Roasted pumpkin & carrots, cavolo nero, goats' cheese, seeds & chestnut dressing

'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
Catalan flatbread, tomato, garlic & olive oil

COLD TAPAS

TOMATE de CABO de GATA 5.5
Iberian winter black tomatoes & anchovy crumbs

TORTILLA ESPAÑOLA 5.5

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

PICADILLO con HUMUS de ALUBIA 10.5
Haricot bean hummus, spiced ox mince 'picadillo' & Brindisa's 'torta' crisp bread

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

CECINA, CHOCOLATE y MANCHEGO 7
Cured smoked beef, dark chocolate & Manchego cheese

BRANDADA, VERDINAS y JAMÓN 9.5
Salt cod brandade, verdina beans, ham lardons & piquillo pepper jam

HOT TAPAS

SOPA de AJO al PUNTO PICANTE 5.5
Traditional spicy garlic soup, ham & egg

PATATAS BRAVAS y ALIOLI 5.5

GARBANZOS con GAMBAS y SETAS 8
Chickpeas, chanterelles & prawns

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' sauce

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

HÍGADO ENCEBOLLADO 13.5
Calves' liver, Jerusalem artichokes purée, onions, white wine & thyme

ARROZ NEGRO 10
Squid ink black rice & alioli

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

CHORIZO de LEÓN con PIQUILLO 8.5
Chargrilled chorizo sourdough toast, piquillo pepper & rocket

Vegetarian - Some dishes can be adapted for dietary requirements

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CONTACT US

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GROUPS & EVENTS

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SHOP

brindisa.com

Some of our cheeses are unpasteurized. A discretionary gratuity of 12.5% will be added to your bill. VAT 20% included. For our privacy policy please refer to our website brindisakitchens.com



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