



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

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

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

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 and 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)



TAPAS BRINDISA
LONDON BRIDGE

CASA BRINDISA
SOUTH KENSINGTON

TAPAS BRINDISA
SOHO

TAPAS BRINDISA
SHOREDITCH

TAPAS BRINDISA
RUPERT STREET

TAPAS BRINDISA
BATTERSEA

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