



**TAPAS  
BRINDISA**  
BATTERSEA

### 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

**JAMÓN IBÉRICO de BELLOTA** 22  
Hand-carved, 100% acorn-fed from Señorío de Montanera from Badajoz, Extremadura

**SELECCIÓN de IBÉRICOS** 22  
A selection of our Ibérico charcuterie served with sourdough bread & olive oil  
-Jamón Ibérico de cebo 7  
-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  
-Idiazábal, País Vasco (UP) 6  
-Picos de Europa, Castilla-León (P) 6

**CASA RIERA SALCHICHÓN de VIC** 7  
Black pepper spiced salami from Casa Riera Ordeix from Barcelona

**LOMO DOBLADO de BELLOTA** 9  
Cured & folded loin with ibérico fat from Señorío de Montanera from Extremadura

**TORTA de CAÑAREJAL** 12.5  
Warm raw ewes' milk cheese & breadsticks from Valladolid, Castile & Leon

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

### 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

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



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