

SIP & SNACK £5

A VERY SPANISH HAPPY HOUR

A CAÑA (SMALL BEER) OR A GLASS OF OUR HOUSE
RED OR WHITE & ANY OF THE BELOW SNACKS

3PM – 6PM / EVERYDAY

FRUTOS SECOS 🍷 3.5

Kikones, habas fritas & caramelized
peanuts with chilli

BONITO del NORTE VENTRESCA 6.5

Ortiz Bonito tuna belly, tomato & guindilla peppers

MELOCOTONES con ANCHOAS 5.5

Syrup peaches, Nardín smoked
anchovies & bauma curd

PUCHERITO de MOJO PICÓN 5

Pot of roasted new potatoes, Canary
Island 'mojo' sauce & diced ham

CECINA con CHOCOLATE y MANCHEGO 4

Cured beef, smoked dark chocolate & Manchego

GILDAS 4.5

Nardín smoked anchovies & pickle skewer

BERENJENAS FRITA con MIEL 🍷 4

Fried aubergines with honey

284ml (Half Pint) beer- 125ml glass of wine

BRINDISA CALÇOTADA 2019

A winter feast celebrating the calçot
(The Catalan onion)

TRADITIONAL: £35

Calçots & romesco sauce,
Lamb cutlet, white & black butifarra sausages,
seasonal veg & side desserts

VEGAN: £27

Calçots & romesco sauce,
bean & mushrooms stew,
Spanish artichokes, samfaina,
potatoes, Catalan spinach, escalivada &
side desserts

WHERE & WHEN:

Brindisa Shoreditch &
Weekends / 12noon - 5pm
Feb & Mar

BOOK:

hola@brindisakitchens.com

FIND OUT MORE:

brindisakitchens.com/groups-events



COCKTAIL

1

GIN & TONIC

2

BEER

3

SOFTS & HOT DRINKS

4

SANGRÍA

5

WINE, CAVA & SHERRY

6-10

SPIRITS

11

GLOSSARY

12

COCKTAILS ALL £9.5

YORKSHIRE BABE

Reyka vodka, aperol, citrus juice & rose lemonade

SHERRY SPRITZ NO.2

Amontillado sherry, Pedrino tonic, Kamm & Sons, & cinnamon syrup

MARTINI de CASA

La Gitana Manzanilla En Rama, Renaissance vodka & garnished with a Gordal olive

LAGERITA DE PADRON

Ocho blanco tequila infused with padron pepper, agave, citrus and Estrella Galicia lager

PX OLD FASHIONED

PX Sherry reduction, Nomad Outlander whiskey, orange & chocolate bitters

ESPERA

Ocho Blanco tequila, Creme de Pear, lime juice & ginger beer

NEGRONI MEDITERRÁNEO

Gin Mare, Monte Generoso vermut & Campari

RED HEAD MONKEY

Monkey shoulder whiskey, apple juice, citrus, ginger syrup and soda water

THE BLUES

Havana 3 rum, lime juice, Orgeat syrup, passion fruit liqueur & blueberries



GIN & TONIC

GIN O'CLOCK

MON TO THUR & SUN - 5PM TO 7:30PM

ALL G&TS £8.5 WITH OLIVES



ALL MEASURES ARE 50ML
25ML MEASURES AVAILABLE ON REQUEST

MONKEY 47 12.5

Fentiman's Tonic
Ginger

TANQUERAY TEN 11

Fentiman's Pink Grapefruit Tonic
Grapefruit

GIN MARE 11.5

Fentiman's Mediterranean Tonic
Rosemary & Orange

PORTOBELLO ROAD 9.5

Fentiman's Pink Grapefruit
Grapefruit Peel

HENDRICKS 10

Fentiman's Light Tonic
Cucumber

ELEPHANT 12

Fentiman's Tonic
Apple

JENSON 11

Fentiman's Tonic
Rosemary

SIPSMITH 11

Fentiman's Tonic
Orange Peel & Lemon

GILPINS 13

Fentiman's Tonic
Orange

MARTIN MILLER'S 11

Fentiman's Tonic
Grapefruit and Basil

SPANISH CRAFT BEER

SUNSET (4.2%) 6

Session IPA

Naparbier, Navarra

MAD CLOWN (5.7%) 6

American Pale Ale

Naparbier, Navarra

ESTRELLA GALICIA

ESTRELLA GALICIA (4.7%)

2/3 pint 4.5

Bottle (330ml) 4



SOFTS

COKE/DIET COKE 3

FRESH JUICE 3.5

Orange, apple, cranberry or grapefruit

HOMEMADE LEMONADE 3.5

FENTIMANS 3.5

Mandarin & Seville orange,
victoria lemonade,
ginger beer

BOTTOMLESS FILTERED WATER

Still or sparkling - £1 per person

HOT DRINKS

VOLCANO COFFEE

Single/Double 2.5/2.75

With Milk 3

TEA 2.75

HOT CHOCOLATE 3.5

SANGRÍA

RED WINE SANGRÍA 6/24

CAVA SANGRÍA 6.5/26

MULLED SANGRÍA 6



SPARKLING

	Glass	Bottle
La Vida al Camp NV, Catalunya Brut	7.5	39.5
Loxarel “A Pèl”, Penedès Méthode Ancestral	8.5	43
La Vida al Camp NV, Catalunya Rosado Reserva	8.5	43

SHERRY & VERMUT

Monte Generoso 🇪🇸 On tap		75ml
Mediterranean vermut (Vermouth)		6
Manzanilla “La Gitana” en Rama	100ml	750ml
Bodegas Hidalgo, Sanlúcar de Barrameda	6	42
Xeco Fino	7	43.5
Xeco wines, Jerez de la Frontera		
Oloroso Cream “Alameda”	5.5	38
Bodegas Hidalgo, Sanlúcar de Barrameda		
Xeco Amontillado	7.5	45
Xeco wines, Jerez de la Frontera		
Amontillado “Napoleón”	6	42
Bodegas Hidalgo, Sanlúcar de Barrameda		
Oloroso Seco “Faraón”	100ml	500ml
Bodegas Hidalgo, Sanlúcar de Barrameda	6	32.5
Amontillado Carlos VII	8.5	40
Bodegas Alvear, Montilla		
Palo Cortado Wellington	9	45
Bodegas Hidalgo, Sanlúcar de Barrameda		

WHITE

VINO BLANCO

	175	500	750
Fauno 2017, Valencia Viura	6	14.5	21.5
Animas de Bago 2016, Galicia Godello	 6.5	17	23.5
Succes Vinicola 2017, Conca del Barbera Parellada	 7.5	22.5	33.5
Vina Saturnia 2017, Rioja Viura/Garnacha Blanca	8.5	23	34
Ca N'Estruc 2016, Catalunya Xarel-lo	7.	19.5	29
Pirineos 2017, Somontano Gewurstraminer	8	23.5	35.5
La Liebre y La Tortuga 2017, Rías Baixas Albariño	9	26	38.5
The Flower & the Bee 2017, Ribeiro Treixadura	9.5	26.5	40
“Biu” Riesling 2015, Costers del Segre Riesling			46
Trenzado 2016, Tenerife Listan blanco/Pedro Ximenez			47.5
Allende 2014, Rioja Viura/Malvasía			56
Viña Tondonia Reserva 2005, Rioja Viura/Malvasía			67

WINE SERVED IN 175ML MEASURES UNLESS STATED OTHERWISE.
125ML AVAILABLE ON REQUEST

ROSÉ & ORANGE

	175	500	750
Pink Glasses 2016, D.O.Valencia Garnacha	7	20.5	30
La Rosa, Can Sumoi 2017, Penedès Sumoll/Parellada/Xarel-Lo	8.5	24	36.5
100% Orange 2017, Castell D'Age Xarel-Lo	9.5	27.5	41.5

SWEET WINES

	75	100	500
Pedro Ximenez “Triana” Bodegas Hidalgo, Sanlúcar de Barrameda	6		32.5
Casta Diva 2013, Alicante Moscatel		7.5	36
Recóndita Armonía 2015, Alicante Monastrell		7.5	36
Dolc Mataro, Alta Alella Mataro		8	40

WINE SERVED IN 175ML MEASURES UNLESS STATED OTHERWISE.
125ML AVAILABLE ON REQUEST

RED

VINO TINTO

	175	500	750
Fauno 2017, Valencia Garnacha/Syrah/Monastrell	6	14.5	21.5
Las Estrellas 2016, La Mancha Tempranillo	6.5	17	23.5
Pirineos “Moristel 2016, Somontano Moristel	7	19.5	29.5
#9 Tots 2017, Penedes Sumoll, Macabeo, Garnatxa, Parellada, Xarello	9	26	38
El Bon Homme 2016, Valencia Monastrell/Cabernet Sauvignon	8.5	24	36
Hacienda El Olmo 2015, Rioja Tempranillo	9	26	38
Tio Uco 2016, Toro Tinta de Toro	9	26.5	39.5
7 Fuentes 2015, Tenerife Listán Negro/Tintilla			40
“100% Garnacha” 2016, Castell D’Age Syrah	9.5	27	40
Barón de Magaña 2011, Navarra Merlot/Cabernet Sauvignon/Tempranillo	10.5	28	41
Parajes 2016, Bierzo Mencia			46.5
Cillar de Silos Crianza 2015, R. Duero Tempranillo	11.5	32.5	49

WINE SERVED IN 175ML MEASURES UNLESS STATED OTHERWISE.
125ML AVAILABLE ON REQUEST

RED

VINO TINTO

	750
La Bruja de Rozas 2016, Madrid Garnacha	49.5
Valenciso Reserva 2010, Rioja Tempranillo	54.5
Remelluri Reserva 2011, Rioja Tempranillo	65
Picaro del Aguila 2016, Ribera del Duero Tempranillo/Blanca del Pais	62
El Ciruelo 2015, Tenerife Listan Negro	62
Torresilo 2015, Ribera del Duero Tempranillo	77.5
Taberner 1° 2007, VTD Cádiz Cabernet Sauvignon/Merlot, Syrah	117.5
Valbuena 5° 2009, Ribera del Duero Tinta Fina/Merlot	170
Vega Sicilia "Único" 2006 Tempranillo/Merlot	380

WINE ON TAP

Wines served by glass from our bespoke wine on tap system

WINE SERVED IN 175ML MEASURES UNLESS STATED OTHERWISE.
125ML AVAILABLE ON REQUEST

HARDS

ALL MEASURES ARE 50ML
25ML MEASURES AVAILABLE ON REQUEST

BRANDY

Carlos I Gran Reserva Solera	9
Gran Duque de Alba	12

GIN

Tanqueray	6.5
Portobello Road	7
Hendricks	7.5
Tanqueray 10	8.5
Sipsmith London Dry	8.5
Monkey 47 Schwarzsald Gin	10.5
Gin Mare	9
Elephant	9.5
Jensens Old Tom	7.5
Martin Miller's	8.5
Gilpin's	10.5

RUM

Havana 3	6.5
Sailor Jerry	6.5
Havana 7	8
Diplomatico Exclusiva Reserva	10.5
El Dorado 15 Yr	12
Zacapa Centenario 23 Year	18.5
Plantation 3 Yr	6.5
Charimans Reserve	7

TEQUILA & MEZCAL

Ocho Blanco	6.5
Ocho Reposado	7.5
Don Julio Añejo	10.5
Quiquiriqui Matalan	8.5
Quiquiriqui San Juan	9.5

VODKA

Russian Standard	6.5
Belvedere	9
Grey Goose	9.5
Reyka	8.5
Żubrówka	6
Ranaissance	6.5

WHISK(E)Y

Four Roses	6.5
Monkey Shoulder	7
Jameson	6.5
Woodford Reserve	10
Glenmorangie	9.5
Auchentoshan 3 Wood	13
Lagavulin 16 Year	12.5
Rittenhouse Rye	7
Rittenhouse Rye 100 Proof	10.5
Bushmill's White	6.5
Glenfiddich 12 Year	10
Glenfiddich IPA	12
Gentleman Jack	10
The Balvenie 21 Yr "Portwood"	18.5
The Balvenie 14 Yr "Caribbean Cask"	14

SPANISH DIGESTIVOS

Licor Cafe	6
Crema de Orujo	6
Orujo	6
Licor de Hierbas	6
Patxaran	6

GLOSSARY

BRINDIS	To raise your glass and drink to good health.
VERMUTERÍA	A bar that specialises in vermouths.
PICOTEO	Small, bar style snack.
SOBREMESA	The time after dinner when people remain on the dining table drinking and chatting.
LA ÚLTIMA	The last drink of the night, one for the road.
CRIANZA	A red wine aged for more than 24 months.
APERITIVO	A drink or small bite before an evening's meal.
BODEGA	A generic term meaning winery, but sometimes applied to wine shops or cellars.
CAÑA	A small beer enjoyed with a tapa.
CERVECERÍA	A brewery, Spain is in the midst of a craft beer revolution.
COSECHA	Harvest or vintage.
AÑEJO	A wine that has been subjected to an ageing process in a wooden cask or bottle.
ARMÓNICO	An expression for when a wine is perfectly balanced.
TABERNA	A traditional, neighbourhood 'tavern' or bar.
COCTELERÍA	A bar specializing in cocktails and gin and tonics.
DISTILERÍA	Spanish for 'distillery'.

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CONTACT US

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