

## 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 (V) 3.5

Kikones, habas fritas & caramelized  
peanuts with chilli

VENTRESCA de BONITO del NORTE 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 (V) 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 (V) 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](mailto:hola@brindisakitchens.com)

## FIND OUT MORE:

[brindisakitchens.com/groups-events](http://brindisakitchens.com/groups-events)



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# COCKTAIL ALL 9.5

## REBU-TEA-TO

La Gitana Manzanilla en Rama, Earl Grey syrup, mint, citrus juice & soda

## 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

## PX OLD FASHIONED

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

## ROSADO AMERICANO

Oloroso Seco, Belsazar rose vermouth, Campari & rose lemonade

## ESPERA

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

## NEGRONI di MARE

Gin Mare, Campari, El Golfo Vermouth & orange

## BRINDISA SOUR

Brandy, white wine, lemon juice, ginger syrup & egg white

## THE ABEJA'S KNEES

8 Blanco tequila, turmeric honey, orange & lemon

# GIN & TONIC

## GIN O'CLOCK

Mon - Thur & Sun / 4pm - 6:30pm

All G&Ts 8.50 with a nibble



MONKEY 47 13  
Ginger

TANQUERAY TEN 11  
Grapefruit Peel

GIN MARE 11.5  
Orange & Rosemary

PORTOBELLO ROAD 9.5  
Apple & Pear

HENDRICKS 10  
Cucumber

ELEPHANT 12  
Apple & Ginger

SIPSMITH 11  
Grapefruit Slice

HEPPLE 12  
Douglas Fir

OPIHR 11  
Orange

KINGS OF SOHO 11.5  
Grapefruit Slice

## SPANISH CRAFT BEER

Draft 2/3 of a pint

PILLOW FIGHT (6.2%) 6

Juicy 3 Hop IPA  
Naparbier, Navarra

MAD CLOWN(5.7%) 6

Extra Pale A  
Naparbier, Navarra

## ESTRELLA GALICIA

ESTRELLA GALICIA (4.7%) 2/3 pint 4.5

A Coruña, Galicia





## SOFTS

COKE/DIET COKE 3

JUICE 3.5

HOMEMADE MOON LEMONADE or OJ 3.5

FENTIMANS 3.5

Ginger Beer,  
Rose Lemonade,  
Wild English Eldelflower,  
Sparkling Lime & Jasmin,  
Victoria Lemonade,  
Mandarin Seville Orange

## HOT DRINKS

Our coffee is from Volcano Coffee  
Works in Brixton

SINGLE/DOUBLE 2.5/2.75

WITH MILK 3

CARAJILLO 6

TEA 2.75

# VERMOUTH

VERMUT

El Golfo, Ribera del Duero  
Tempranillo

Glass

5.5

Roberto Amillo, Logroño  
PX

6

Served with orange, olive & anchovy  
The perfect pairing for our picoteos

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# SANGRÍA

RED WINE SANGRÍA 6/24

CAVA SANGRÍA 6.5/26





## SPARKLING

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

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## SHERRY

	100	750
La Gitana en Rama Bodegas Hidalgo, Sanlúcar de Barrameda	6	42
Manzanilla La Gitana Bodegas Hidalgo, Sanlúcar de Barrameda	6	42
Amontillado “Napoleon” Bodegas Hidalgo, Sanlúcar de Barrameda	6	42
Oloroso Abocado Bodegas Hidalgo, Sanlúcar de Barrameda	5.5	38

# WHITE

## VINO BLANCO

	175	500	750
Heights of the Charge 2014, Rueda Verdejo/ Viura	6.5	17	23.5
El Destraler 2017, Terra Alta White Garnacha, Macabeu, Moscatel	7	18.5	27.5
Vetiver 2014, Rioja Viura	7.5	21	31
Viña Abad 2017, Valdeorras Godello	8	22.5	33
Cora Loxarel 2017, Penedés Xarel-lo/Muscat	8	23.5	35.5
Pirineos 2017, Somontano Gewurztraminer	8	23.5	35.5
Naia 2017, Rueda Verdejo	9	26	38
Mestizaje 2017, Valencia Merseguera/Viogner/Malvasia	9	25.5	39
The Flower & the Bee 2017, Ribeiro Treixadura	9.5	26.5	40
Bico da Ran 2017, Rías Baixas Albariño	9.5	26.5	40
Trenzado 2016, Tenerife Listán Blanco/Pedro Ximénez			47.5
Viña de Martin Os Pasás 2015, Ribeiro Treixeduria/Albariño/Lado/Torrentes			49
Finca Allende 2014, Rioja Viura, Malvasia	13	37.5	56

## WHITE

### VINO BLANCO

	175	500	750
Finca Calvestra 2015, Valencia Merseguera			56
Zarate “Balado” 2017, Rías Baixas Albariño			59
Viña Tondonia 2004, Rioja Viura/Malvasía			67

## ROSÉ

### VINO ROSADO

	175	500	750
Pasión de Bobal 2017, Utiel-Requena Bobal	7	20.5	30
Ontanon 2017, Rioja Viura/Tempranillo	8.5	24	36.5

## SWEET WINES

### VINO DULCE

	75	100	500
PX Triana Pedro Ximénez	6		32.5
Casta Diva Valencia/Moscatel		7.5	36
Recóndita Armonía 2015, Alicante Monastrell		7.5	36

## RED

### VINO TINTO

	175	500	750
El Tesoro 2017, Jumilla Monastrell/Shiraz	6.5	17	23.5
Moristel Joven 2016, Somontano Moristel	7	19.5	29.5
Viña Zorzal 2017, Navarra Garnacha	8	23	33.5
Barbazul 2016, Cádiz Tintilla de Rota/Syrah/Merlot/Cab. Sauvignon	8.5	25.5	36.5
Casa Castillo 2016, Jumilla Monastrell	8.5	25	37
Hacienda El Olmo 2015, Rioja Tempranillo	9	26	38
Barón de Magaña 2011, Navarra Tempranillo/Cab. Sauvignon	10.5	28	41
Altas Roses 2015, Monsant Garnacha			42
Nuncito 2011, Priorat Grenache, Syrah, Cariñena			50
Cillar de Silos Crianza 2015, R. Duero Tempranillo	11.5	32.5	49
Valenciso Reserva 2010 Rioja Tempranillo	12.5	36.5	54.5
Remelluri Reserva 2011, Rioja Tempranillo/Garnacha/Graciano			65

## RED

VINO TINTO

	750
Torre Silo 2015, Ribera del Duero Tempranillo	77.5
Pintia 2013, Toro Tinta de Toro	88
El Ciruelo 2016, Tenerife Listan Negro	88.5
Arbossar 2013, Priorat Cariñena	88.5

## MAGNUM WINES

Remelluri Reserva 2010, Rioja Tempranillo	130
Laurel Clos i Terrases 2014, Priorat Garnacha/Syrah/Cabernet Sauvignon	128.5

# HARDS

ALL MEASURES ARE 50ML

## BRANDY

Fabuloso	5
Gran Reserva Hidalgo 200	8

## GIN

Tanqueray	6.5
Portobello Road	7
Hendricks	7.5
Tanqueray 10	8.5
Sipsmith London Dry	8.5
Monkey 47 Schwarzald Gin	10.5
Gin Mare	9
Elephant	9.5
Jensens Old Tom	7.5
Gilpins	10.5

## RUM

Havana 3	6.5
Havana 7	8
Diplomatico Exclusiva Reserva	10.5
Sailor Jerry	6.5
Woods 100	8

## TEQUILA

Ocho Blanco	6.5
Ocho Reposado	7.5
Don Julio Añejo	10.5

## VODKA

Russian Standard	6.5
Belvedere	9
Grey Goose	9.5

## WHISK(E)Y

Four Roses	6.5
Johny Walker Black	7
Monkey Shoulder	7
Tullamore Dew	6.5
Johnny Walker Black	7
Woodford Reserve	10
Glenmorangie	9.5
Auchentoshan 3 Wood	13
Lagavulin 16 Year	12.5
Glenfiddich 12 Year	10
Glenfiddich 15 Year	13.5
Glenfiddich IPA	12
The Balvenie 21 Yr "Portwood"	18.5
The Balvenie 14 Yr "Caribbean Cask"	14
Nomad	8
Hudson Baby	14
Hudson Manhattan Rye	14
Rittenhouse Rye	7

## DIGESTIVE

Patxarán Baines	6.5
Orujo de Hierbas	5.5

## GLOSSARY

BRINDIS	To raise your glass and drink to good health.
VERMUTERIA	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 ULTIMA	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.
DESTILERÍA	Spanish for 'distillery'.

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**CONTACT US**

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