



TAPAS  
**BRINDISA**

SOUTH KENSINGTON

# 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  
February to April

## BOOK:

[hola@brindisakitchens.com](mailto:hola@brindisakitchens.com)

## FIND OUT MORE:

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



COCKTAIL

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GIN & TONIC

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BEER

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SANGRÍA

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WINE, CAVA & SHERRY

6-10

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## COCKTAILS ALL £9.5

### REBU-TEA-TO

Manzanilla en Rama, lemon juice, lime juice, Earl grey syrup, mint & soda

### BRINDISA BLOODY MARY

Ketel One vodka, tomato juice, Ñora pepper, PX sherry vinegar & lemon

### MARTINI de la CASA

Renaissance Vodka, Manzanilla en Rama & Gordal olive

### ROSADO AMERICANO

Oloroso Seco, Belsazar Rose Vermouth, Campari, Rose Lemonade & orange

### PIÑA SOUR

Abelha Cachaça, lemon, pineapple juice, sugar, egg, ham dust, black pepper

### NEGRONI de JEREZ

Amontillado sherry, Campari & El Golfo vermouth

### PX OLD FASHIONED

Nomad Scotch whiskey, Pedro Ximenez reduction & orange bitter

### SHERRY SPRITZ NO.2

Amontillado, Kamn & Sons, Cinnamon Syrup, Pedrino tonic

## GIN & TONIC



MONKEY 47 13  
Ginger

TANQUERAY TEN 11  
Moon Lemon & Lime

GIN MARE 11.5  
Orange & Rosemary

PORTOBELLO RD 9.5  
Apple & Pear

HENDRICKS 10  
Cucumber

ELEPHANT 12  
Apple & Ginger

SIPSMITH 11  
Grapefruit

GILPIN'S 13  
Orange

JENSENS OLD TOM 10  
Lemon

HEPPLE GIN 12  
Douglas fir & Orange



## ESTRELLA GALICIA

ESTRELLA GALICIA LAGER (4.7%)

Caña (2/3 pint) 4.5

Bottle (330 ml) 4

Jug (1L) 11.75

1906 RESERVA ESPECIAL (6.5%)

Bottle (330 ml) 5

## CRAFT

Bottle 330 ml

JACK THE RIPA (6.5%) 6

Indian Pale Ale

Cerveses Guineu, Catalonia

ESGARRAPATS (7.5%) 6

Indian Pale Ale

Cerveses Guineu, Catalonia



## SOFTS

COKE/DIET COKE/COKE ZERO 3.5

FRESH JUICE 3.5

Apple, cranberry, pineapple

HOMEMADE LEMONADE 3.5

FENTIMANS 3.5

Mandarin & Seville orange,  
bubbly elderflower, ginger beer

STILL/SPARKLING 3.75

Belu water 750ml

## HOT DRINKS

SINGLE/DOUBLE 2.5/2.75

WITH MILK 3

TEA 3

HOT CHOCOLATE 3.5

# SANGRÍA

SANGRÍA 6/24

CAVA SANGRÍA 6.5/26





## SPARKLING

	Glass	Bottle
La Vida al Camp NV, Catalunya Cava Brut	7.5	39.5
La Vida al Camp NV, Catalunya Cava Pale Rosé	8.5	43
Loxarel “A Pèl”, Penedès Méthode Ancestral	8.5	43
Gramona La Cuvee 2013, Catalunya Cava Brut, Gran Reserva		51.5

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## SHERRY

Manzanilla “La Gitana” Bodegas Hidalgo, Sanlúcar de Barrameda	100 6	750 42
Oloroso Abocado Alameda Bodegas Hidalgo, Sanlúcar de Barrameda	6	42
Manzanilla ‘La Gitana’ En Rama Bodegas Hidalgo, Sanlúcar de Barrameda	6	42
Amontillado Napoleón Bodegas Hidalgo, Sanlúcar de Barrameda	6	42
Xeco Amontillado Xeco wines, Jerez de la Frontera	7.5	45
Xeco Fino Xeco wines, Jerez de la Frontera	7.5	45
Oloroso Seco Faraón Bodegas Hidalgo, Sanlúcar de Barrameda	6	500ml 32.5

# 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
Cora Loxarel 2017, Penedés Xare-lo/Muscat	8	23.5	35.5
Naia 2017, Rueda Verdejo	9	26	38
La Liebre y La Tortuga 2017, Rías Baixas Albariño	9	26	38.5
Os Pasas 2016, Ribeiro Treixadura/Albarino/Torrantes/Lado	11.5	32.5	49
Finca Calvestra, Valencia Merseguera			56
Nanclares “Soverribas” 2016, Rías Baixas Albariño			59
Viña Tondonia Reserva 2005, Rioja Viura/Malvasia			67

## ROSÉ

VINO ROSADO

	175	500	750
Pasión de Bobal 2017, Utiel Requena Bobal	7.5	22	32.5
La Rosa Can Sumoi 2017, Penedés Parellada/Xare-lo/Sumoll	8.5	24	36.5

## SWEET WINES

VINO DULCE

	75	750
Pedro Ximenez, Cadiz Bodegas Callejuela, Sanlúcar de Barrameda	6.5	40
	100	500
Casta Diva 2013, Alicante 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
Manon 2017, Tierra de Castilla Tempranillo	7.5	18.5	26.5
Pazo de Monterrey, 2017, Monterrei Mencia	8	23	33.5
Casa Castillo 2016, Jumilla Monastrell	8.5	25	37
Hacienda “El Olmo” Crianza 2015, Rioja Tempranillo	9	26	38
Tio Uco 2016, Toro Tinta de Toro	9	26.5	39.5
Baron de Magaña 2011, Navarra Merlot/Cab Sauv/Shiraz/Tempranillo	10.5	28	41
Roda Sela 2014, Rioja Tempranillo/Graciano/Garnacha	11	31.5	47
Cillar de Silos 2015, Ribera del Duero Tempranillo	11.5	32.5	49
Nero 2016, Costers del Segre Pinot Noir	12.5	35	52.5

# RED

## VINO TINTO

Taberner 2014, Cádiz Syrah	175	500	750	57.50
Roda Reserva 2015, Rioja Tempranillo/Graciano/Garnacha	15	43	64	
Torre Silo 2015, Ribera del Duero Tempranillo				77.5
Pintia 2013, Toro Tinta de Toro				85
Valbuena 5°, Vega Sicilia 2013 , Ribera del Duero Tinta Fina/Merlot				170
Vega Sicilia “Unico” 2006, Ribera del Duero Tinta Fina/Cabernet Sauvignon				380

# HARDS

ALL MEASURES ARE 50ML

## BRANDY

Gran Reserva Hidalgo 200	8
Cardenal Mendoza	12
Gran Duque D'Alba	13

## TEQUILA

Ocho Blanco	6.5
Ocho Reposado	7.5
Don Julio Blanco	10.5.
Don Julio Añejo	11
Quiquiriqui Matalan	8.5

## 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
Hepple Gin	9.5

## WHISK(E)Y

Four Roses	6.5
Tullamora Dew	6.5
Cardhu 12Year Malt	10.5
Monkey Shoulder	7
Glenfiddich 12	10
Glenfiddich 15	13.5
Glenfiddich IPA	12
Woodford Reserve	10
Lagavulin 16 Year	12.5
Auchentoshan 3 Wood	13
Nomad	8

## RUM

Havana 3	6.5
Havana 7	8
Diplomatico Exclusiva Reserva	10.5
El Dorado 15	12
Zacapa Centenario 23 Year	18.5

## SPANISH DIGESTIVOS

Crema de Orujo	6
Orujo	6
Licor de Hierbas	6
Patxaran	7
Licor de Cafe	6

## VODKA

Russian Standard	6.5
Renaissance	9.5
Żubrówka	6

## 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 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.
DESTILERÍA	Spanish for 'distillery'.

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+44 (0)207 590 0008  
brindisatapaskitchens.com