

RICE & PAELLA

PAELLA MARINERA 16.5
Bomba rice, prawns, squid & mussels

ARROZ NEGRO 16.5
Squid ink black rice & alioli

All our rice dishes take 20 mins to cook but are well worth the wait

DRINKS

BEER

Estrella Galicia Lager (4.7%) 2/3 pint 4.5
Dr. Calypso APA (5.2%) 330ml 6
IPA Jack the RIPA (6.5%) 330ml 6

SPARKLING

La Vida al Camp NV, Brut, Catalunya 7.5
La Vida al Camp NV, Rose, Catalunya 8.5
Loxarel "A Pèl", Ancestral, Penedès 8.5

SHERRY

Manzanilla La Gitana 6
Amontillado "Napoleón" 6
Oloroso Seco "Faraón" 6

HOUSE SERVES

Red wine sangría 6
Cava sangría 6.5
Vermut with or without soda 6.5

COCKTAILS

Rosado americano 9.5
Oloroso seco Faraon, Belsazar rose vermouth, Campari, Fentimans rose lemonade

Sherry Spritz N.3 9.5
Xeco Fino, Kamm & Sons, Agave with Fentiman's Lime & Jasmin

Negroni Mediterraneo 9.5
Gin Mare, Valsangiacomo vermouth & Campari

Martini de la Casa 9.5
Reyka vodka, Manzanilla en Rama & Gordal olive

Please, ask your waiter for our full drinks & wine list



TAPAS BRINDISA

PICOTEO

CROQUETAS de JAMÓN 6	CECINA, CHOCOLATE y MANCHEGO 5.5
PIMIENTOS de PADRÓN 6	Cured smoked beef, dark chocolate & Manchego cheese
Galician Padrón peppers & rock salt	
MELOCOTONES con ANCHOAS 5.5	VENTRESCA de BONITO del NORTE 7.5
Smoked Nardín anchovies, Navarrico peaches & Bauma curd	Finest Ortiz tuna belly (20g), tomato & guindilla
PERELLÓ GORDAL OLIVES 4.5	CROQUETAS de QUESO & ESPINACA 5.5
Hand-stuffed green olives, fresh orange & oregano	Monte Enebro goats' cheese & spinach croquettes
SOBRASADA con QUESO BAUMA 6.5	PAN de COCA 4
Mallorcan 'sobrasada', goats' cheese curd & 'pan de coca' toast	Catalan flatbread, tomato, garlic & olive oil
	PAN de la CASA 3
	A selection of our house breads

TABLA PARA PICAR 17

A selection of cured meats, cheese, tuna and bean salad, marinated vegetables, olives, pickles & bread with tomato and olivada
2 people sharing / Mon to Thu / 11am - 6:30pm

CURED & CHEESE

PALETA IBÉRICA de BELLOTA 22	MONTE ENEBRO 8.5
100% acorn-fed 'paleta' ham from Señorío de Montanera, Extremadura	Raphael Báez's award winning fried goats' cheese, orange blossom honey & beetroot crisps
SELECCIÓN de CHARCUTERÍA 23	SELECCIÓN de QUESO 16.75
Salchichón, lomo & chorizo board	MAJORERO (P), Fuerteventura 6
SALCHICHÓN VIC, peppercorn sausage 5.5	MAHÓN (UP) Menorca 6
LOMO DOBLADO, acorn-fed loin 7.5	MANCHEGO (UP) Cuenca 6
CHORIZO MORCÓN, paprika sausage 5.5	PICOS de EUROPA (P) Castilla-León 6

MEAT

TXULETA RUBIA GALLEGA 42
500gr 40day aged Galician ribeye steak
SECRETO IBÉRICO 15
Ibérico pork steak
POLLO al LIMÓN 10.5
Chicken, lemon, ginger, PX vinegar & Gordal olives
HUEVOS ROTOS con SOBRASADA 9
Broken eggs, fried potatoes & Mallorcan 'sobrasada'
CHULETAS de CORDERO 16.5
Lamb chops & 'salsa verde'
CHORIZO de LEÓN con PIQUILLO 8.5
Chargrilled chorizo toast, piquillo pepper & rocket

FISH

GAMBAS al AJILLO 9.5
Prawns, chilli, garlic & olive oil
EMPEDRAT 7
Navarrico beans, salt cod, egg, peppers & tomato
DORADA con PISTO 14.5
Sea bream & fried tomato, aubergine & pepper
ESPÁRRAGOS con BRANDADA 6.5
Chargrilled white asparagus, salt cod mousse
CALAMARES con ALIOLI y JAMÓN 8.5
Grilled squid, black alioli & ham
PATATAS ROSAS con CAMARONES 7
Sauteed pink fir apple potatoes, samphire & shrimps

VEGETABLE

ENSALADA con ROMESCO y MANCHEGO 5
Baby gem, 'romesco' sauce, grated manchego cheese & pine nuts
ENDIVIAS y NARANJA SANGUINA 5.5
Endives & blood orange, empeltre olives & shallot
TORTILLA ESPAÑOLA 'A LA MINUTE' 6.5
PATATAS BRAVAS y ALIOLI 6
ESPINACAS a la CATALANA 5
Wilted spinach, shallot, pine nuts & raisins

TAPAS BRINDISA
LONDON BRIDGE

CASA BRINDISA
SOUTH KENSINGTON

TAPAS BRINDISA
SOHO

TAPAS BRINDISA
SHOREDITCH

TAPAS BRINDISA
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