

PAELLA & BOTTOMLESS FEAST

A very Spanish feast for brunch or lunch

£35 / 2-course menu:

Tapas & Seafood and/or vegetarian paella

All you can drink: sangría or cava

Saturdays from May to Sept

12noon - 4pm / Brindisa Shoreditch

Book now: hola@brindisakitchens.com

DRINKS

BEER

Estrella Galicia Lager (4.7%) 2/3 pint	4.5
Calypso APA (5.2%) 330ml	6
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 El Golfo with soda or without	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, El Golfo 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 y POLLO	6	CECINA, CHOCOLATE y MANCHEGO	5.5
PIMIENTOS de PADRÓN (V)	6	Cured smoked beef, dark chocolate & Manchego cheese	
Galician Padrón peppers & rock salt		VENTRESCA de BONITO del NORTE	7.5
MELOCOTONES con ANCHOAS	5.5	Finest Ortiz tuna belly (20g), tomato & guindilla	
Smoked Nardín anchovies, Navarrico peaches & Bauma curd		CROQUETAS de QUESO & ESPINACA	5.5
PERELLÓ GORDAL OLIVES	4.5	Monte Enebro goats' cheese & spinach croquettes	
Hand-stuffed green olives, fresh orange & oregano		PAN de COCA (V)	4
SOBRASADA con QUESO BAUMA	6.5	Catalan flatbread, tomato, garlic & olive oil	
Mallorcan 'sobrasada', goats' cheese curd & 'pan de coca' toast		PAN de la CASA (V)	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

JAMÓN IBÉRICO de BELLOTA	22	MONTE ENEBRO	8.5
Hand carved, 100% acorn-fed ham from Señorío de Montanera collective (Badajoz, 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 40 day 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 (V)	5
Baby gem, 'romesco' sauce, grated manchego cheese & pine nuts	
ENDIVIAS y NARANJA SANGUINA (V)	5.5
Endives & blood orange, empeltre olives & shallot	
TORTILLA ESPAÑOLA (V)	6.5
PATATAS BRAVAS y ALIOLI (V)	6
ESPINACAS a la CATALANA (V)	5
Wilted spinach, shallot, pine nuts & raisins	

TAPAS BRINDISA
LONDON BRIDGE

CASA BRINDISA
SOUTH KENSINGTON

TAPAS BRINDISA
SOHO

TAPAS BRINDISA
SHOREDITCH

TAPAS BRINDISA
BATTERSEA

If you need allergy advice please ask a member of the team.