

BIENVENIDOS

True to its name, Casa Brindisa is our family style restaurant inspired by Spanish home cooking.

Opened since 2008.
'Nuestra casa es su casa'
Our home is your home.

DRINKS



BEER	
Estrella Galicia Lager (4.7%) 2/3 pint	4.5
1906 Reserva Amber Lager (6.5%) Bottle	5
WIPA IPA (6.5%) Bottle	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 or without soda	7.5
Rebujito with Xeco Fino, citrus, mint & soda	9.5
APERITIVO	
Sherry Spritz #4 (Low AVB)	9.5
Xeco Fino, orange, cucumber, agave & soda	
Negroni de Mare	9.5
Gin Mare, Campari & El Golfo vermut	
Rosado Americano	9.5
Oloroso seco Faraón, Belsazar rose vermouth, Campari & Fentimans lemonade	
Mango & Thyme Gimlet	9.5
Sipsmith, mango & thyme	

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



TAPAS BRINDISA

PICOTEO



JAMÓN & CHICKEN CROQUETAS	6	SMOKED CECINA	5.5
PADRÓN PEPPERS (V)	6	with chocolate & Manchego shavings	
NARDÍN SMOKED ANCHOVIES	5.5	GAZPACHO (V)	5
with Bauma curd & Navarran peaches		Andalusian chilled soup	
PERELLÓ GORDAL OLIVES	4.5	PAN de COCA FLAT BREAD (V)	4
Hand-stuffed with fresh orange & oregano		with tomato & garlic	
FIGS, GOATS' CURD, HONEY, HAZELNUTS	6.5	HOUSE BREADS (V)	3

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		TETILLA (P), Galicia	6
SALCHICHÓN VIC, peppercorn sausage	5.5	MOLUENGO (UP), Albacete	6
LOMO DOBLADO, acorn-fed loin	7.5	I605 MANCHEGO (UP) Ciudad Real	6
CHORIZO MORCÓN, paprika sausage	5.5	LA PERAL (P) Asturias	6

MEAT



TXULETA RUBIA GALLEGA	42
500gr Galician rib-eye steak	
GRILLED PRESA IBÉRICA & MOJO ROJO	14.5
PX LEMON CHICKEN	10.5
with Gordal olives & ginger	
HUEVOS ROTOS con SOBRASADA	9
Broken eggs, potatoes & Mallorcan 'sobrasada'	
LAMB CHOPS & SALSA VERDE	16.5
LEÓN CHORIZO	8.5
with piquillo pepper & rocket on toast	

FISH



GAMBAS al AJILLO	9.5
Prawns, chilli, garlic & olive oil	
FRITURA de CÁDIZ	7.5
Fried prawn, squid & whitebait	
SEABREAM & PISTO	14.5
MARINATED SARDINES & HARICOT BEANS	7.5
pink grapefruit, cucumber & radish	
GRILLED GALICIAN OCTOPUS	13.5
with pea purée	
CLAMS, GARLIC & HERBS	8.5

VEGETABLE



ENSALADA de TOMATE (V)	6
Núñez Prado olive oil & Valdespino sherry vinegar	
ENSALADA de BERROS	7
Watercress, broadbeans, goats' cheese & quince	
TORTILLA ESPAÑOLA (V)	6.5
PATATAS BRAVAS y ALIOLI (V)	6
CATALAN SPINACH (V)	5
with 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.