

WINES OF THE MONTH

We are enjoying the wines from *Bodegas Vinificate* in Cádiz, made of the local palomino grape with minimum intervention.

Amorro blanco 2018 9

A great introduction to 'natura wines'

Amorro blanco espumoso 8.5

Sparkling wine made by the 'Ancestral method'

DRINKS



BEER

Estrella Galicia Lager (4.7%) 2/3 pint	4.5
Dr. Calypso APA (5.2%) 2/3 pint	6
Esgarrapats IPA (7.3%) 2/3 pint	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 en Rama	6
Amontillado "Napoleón"	6
Oloroso Seco "Faraón"	6

HOUSE SERVES

Red wine sangría	6
Cava sangría	6.5
Vermut El Golfo Ribera del Duero with soda	6.5
Rebujito with XECO Fino, citrus, mint & soda	8

APERITIVO

Rosado americano	9.5
Oloroso seco Faraon, El Bandarra rose vermouth, Campari, Fentimans rose lemonade	
Sherry Spritz #4 (Low AVB)	9.5
XECO Fino, orange, cucumber, agave & soda	
Negroni De Mare	9.5
Gin Mare, El Golfo vermouth & Campari	
Mango & Thyme Gimlet	9.5
Sipsmith, mango & thyme	

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



TAPAS BRINDISA

PICOTEO

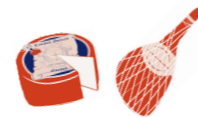


JAMÓN CROQUETAS	6	SMOKED CECINA	5.5
PADRÓN PEPPERS (V)	6	with chocolate & Manchego shavings	
NARDÍN SMOKED ANCHOVIES	5.5	GAZPACHO (V)	5
with Bauma curd & Navarran peaches		Andalusian chilled soup	
PERELLÓ GORDAL OLIVES	4.5	PAN de COCA FLAT BREAD (V)	4
Hand-stuffed with fresh orange & oregano		with tomato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

TABLA PARA PICAR 17

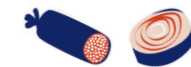
A selection of cured meats, cheese, tuna and bean salad, marinated vegetables, olives, pickles & bread with tomato and olivada
2 people sharing / Mon to Thu / 12noon - 6:30pm

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	1605 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	
DORADA con PISTO	14.5
Sea bream & fried tomato, aubergine & pepper	
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.