

## CHURROS IS BACK

Indulge your sweet tooth with our glorious Spanish fried dough-pastry & hot chocolate

Churros con Chocolate 5.5

The perfect treat after a tapas feast or for breakfast for a great start of your day.

## DRINKS



### BEER

Estrella Galicia Lager (4.7%) 2/3 pint	4.5
1906 Reserva Amber Lager (6.5%) Bottle	4.5
Jack The RIPA (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, lime, mint & soda	9.5

### APERITIVO

Rosado Americano	9.5
Oloroso seco Faraon, Belsazar 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, Campari & El Golfo vermouth	
East Coast Highball	9.5
Havana 3, Casta diva moscatel, lime, watermelon, lemonade & cava	

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

### JAMÓN 100% IBÉRICO DE BELLOTA ÉIRIZ D.O. JABUGO 22

Only during a limited time, exclusive UK allocation.

Hand carved, 100% acorn-fed ham from Jabugo, one of the most famous ham producing areas in Spain

## CURED & CHEESE



JAMÓN IBÉRICO de BELLOTA	22	MONTE ENEBRO	8.5
Hand carved, 100% acorn-fed ham from the Eiriz family in Jabugo, Huelva.		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	
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 del Prado olive oil, Valdespino sherry vinegar	
ENSALADA de BERRO	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.