

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
1906 Reserva Amber Lager (6.5%) Bottle	4.5
Esgarrapats IPA (7.5%) 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	8

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, El Bandarra rose vermouth, Campari & Fentimans rose lemonade	

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

TABLA PARA PICAR 17

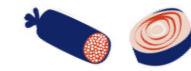
A selection of cured meats, cheese, tuna and bean salad, marinated vegetables, olives, pickles & bread with tomato and olivada
2 people sharing / Mon to Thu / 12noon - 6:30pm

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			
SALCHICHÓN VIC, peppercorn sausage	5.5	TETILLA (P), Galicia	6
LOMO DOBLADO, acorn-fed loin	7.5	MOLUENGO (UP), Albacete	6
CHORIZO MORCÓN, paprika sausage	5.5	I605 MANCHEGO (UP), Ciudad Real	6
		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	6
Núñez del Prado olive oil, Valdespino sherry vinegar	
ENSALADA de BERROS	7
Watercress, broadbeans, goats' cheese & quince	
TORTILLA ESPAÑOLA	6.5
PATATAS BRAVAS y ALIOLI	6
CATALAN SPINACH	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.