

## DRINKS

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

### HOUSE SERVES

Red wine sangria	6
Cava sangria	6.5
Vermut with or without soda	7.5
Rebujito	8
Sherry spritz #5	9.5

### BEER & SPARKLING

Estrella Galicia Lager (4.7%), 2/3 pint	4.5
WIPA, Cerveza Guineu (6.8%) 2/3 pint	6
Dr Calypso APA, GF (5.2%) 2/3 pint	6
El Celleret Sparkling	7.5 / 39.5
La Vida al Camp Brut Rosé	8.5 / 43

## PICOTEO

<b>SHARING BOARD</b>	19
Cured meats & cheeses, Empedrat tuna & bean salad, olives, pickles, tomato bread & Empeltre olivada <i>For 2 people to share / Mon to Thu / 12noon - 6:30pm</i>	
<b>PAN DE LA CASA</b> ⑤	3
Selection of house breads	
<b>PAN DE COCA CON TOMATE</b> ⑤	4
Catalan 'coca' flatbread, tomato & garlic	
<b>PERELLÓ GORDAL OLIVES</b>	4
Hand-stuffed Perelló Gordal olives, orange & oregano	
<b>CROQUETAS DE JAMÓN</b>	6
Iberian ham croquettes (3)	
<b>CROQUETAS DE GAMBAS</b>	6
King prawn croquettes (3)	
<b>PIMIENTOS DE PADRÓN</b> ⑤	6
Galician Padrón peppers & rock salt	
<b>SARDINA Y ANCHOA EN MATRIMONIO</b>	8
Cádiz sardine & Nardín anchovy, Penjar tomato & anchovy cream	
<b>MANCHEGO MARINADO</b>	7
Marinated Manchego, paprika & Catalan almonds	

⑤ Vegetarian ⑥ Vegan

(P) Pasteurized (UP) Unpasteurized

If you need allergy advice please ask a member of the team before ordering your food.

# TAPAS BRINDISA



## WINE OF THE MONTH

Please ask your waiter for our full drinks list.

**FINCA ALLENDE, RIOJA 13 / 37.5 / 56**  
Viura, Malvasía

## VEGETABLE TAPAS

<b>CREMA DE CALABAZA</b> ⑤	6	<b>PISTO MANCHEGO</b> ⑤	9
Pumpkin cream, roasted pumpkin, oyster mushroom & seeds		Tomato & courgette 'pisto', olive toast & poached egg	
<b>TORTILLA ESPAÑOLA</b> ⑤	6	<b>PATATAS BRAVAS</b> ⑤	6
Potato & onion omelette & alioli		Fried potatoes, spicy tomato sauce & alioli	
<b>PIMIENTO DE PIQUILLO RELLENO</b> ⑤	5	<b>BROCOLI CON PICOS</b>	6
Tempura-fried piquillo pepper, goats' cheese & honeycomb		Tenderstem broccoli, Valdeón blue cheese & Catalan walnuts	
<b>ESPINACAS A LA CATALANA</b> ⑤	5	<b>VERDURAS CON ROMESCO</b> ⑤	8
Wilted spinach, shallots, Castillian pine nuts & raisins		Garden vegetables & romesco sauce	
<b>FISH TAPAS</b>		<b>MEAT TAPAS</b>	
<b>ALMEJAS EN SALSA VERDE</b>	9	<b>SECRETO IBÉRICO</b>	15
Clams, garlic & herbs		Iberian pork Secreto, garlic & piquillo pepper	
<b>ARROZ NEGRO</b>	9	<b>POLLO AL PX</b>	11
Squid ink black rice & alioli		Free range chicken thighs, Pedro Ximénez sherry, Ñora pepper, ginger, lemon & Gordal olives	
<b>GAMBAS AL AJILLO</b>	9	<b>CHULETAS DE CORDERO</b>	16
King prawns, chilli, garlic & olive oil		Grilled lamb chops & salsa verde	
<b>PULPO A LA PARRILLA</b>	15		
Grilled Galician octopus, potato cream & paprika alioli			
<b>HALIBUT ASADO</b>	16		
Roasted halibut, hispi cabbage & chestnuts			

## PERFECT TO SHARE

**TXULETA RUBIA GALLEGA** 42  
500gr Galician rib-eye steak & vegetables

## BRINDISA ALWAYS

<b>MONTE ENEBRO</b>	8
Raphael Báez's award winning fried goats' cheese, orange blossom honey & beetroot crisps	
<b>LEÓN CHORIZO</b>	9
León chorizo on toast, piquillo pepper & rocket	
<b>HUEVOS ROTOS CON SOBRASADA</b>	9
Broken eggs, potatoes & sobrasada (soft chorizo from the Balearics)	

## CURED

<b>CHARCUTERIE SELECTION</b>	23
Salchichón, lomo doblado, sobrasada, chorizo, picos de pan & pickles	
<b>PALETA DE IBÉRICA DE BELLOTA, Extremadura</b>	22
Hand-carved from Señorío de Montanera Collective	
<b>SALCHICHÓN DE VIC, Catalonia</b>	6
Peppercorn sausage from Casa Riera Ordeix in Vic	
<b>LOMO DOBLADO, Extremadura</b>	7
100% acorn-fed Iberian pork loin from Señorío de Montanera, rolled in pork lard & cured for 6 months	
<b>CHORIZO IBÉRICO DE BELLOTA, Extremadura</b>	6
Paprika sausage from Señorío de Montanera	

## CHEESE

<b>CHEESE SELECTION</b>	17
Cabra del Tiétar, Moluengo, Valdeón & Villarejo, house breads, quince, tomato chutney & fruit	
<b>CABRA DEL TIÉTAR, Ávila (P)</b>	6
Brindisa cave-aged, semi-cured goats' cheese with a light texture & subtle herb flavour	
<b>MOLUENGO, Albacete (UP)</b>	6
Goats' cheese from Villamalea in Albacete - light & delicate with a vegetable ash coating	
<b>VALDEÓN (PICOS DE EUROPA IGP), León (P)</b>	6
Blue cheese from León made from a blend of 90% cows and 10% goats' milk	
<b>VILLAREJO MANCHEGO ROMERO, Cuenca (UP)</b>	6
Rosemary-coated & infused ewes' milk cheese cured for a minimum of 6 months	

