



TAPAS BRINDISA

BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES	5
Hand-stuffed Gordal olives, orange, oregano	
PAN CON TOMATE	5.5
Pan de coca, penjar tomato, garlic	
SALMOREJO CON REMOLACHA	6
Chilled spring soup flavoured with beetroot	
PIMIENTOS DE PADRÓN	6.5
Galician padron peppers, rock salt	
CROQUETAS DE JAMÓN IBÉRICO	7.5
Iberian ham croquettes (3)	
ANCHOAS DEL CANTÁBRICO ORTIZ	8
Hand fillet anchovies, toasted coca bread, caramelised onions	
CHIPIRONES	9
Deep fried baby squid, roasted garlic alioli	
CEVICHE DE DORADA	10
Sea bream ceviche, granny smith, radish	

APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint)	4 / 7
BRINDISA PALE ALE (bottle)	6
EL BANDARRA VERMÚT (red / white / rosé)	7
FINO ARROYUELO SHERRY	9.5
MANZANILLA LA GITANA SHERRY	7
PALO CORTADO 20 YR SHERRY	10.5
EL CELLERET CAVA BRUT NATURE	7.5 / 39.5

BOARDS | CHEESE

JAMÓN DE BELLOTA, 100% IBÉRICO	24
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
TABLA DE CHARCUTERÍA	23
Selection of Brindisa cured meats <i>Salchichón Casa Riera, Teruel Lomo, Señorío chorizo Morcón Ibérico de Bellota and Majorcan Sobrasada</i>	
TABLA DE QUESOS	14
Selection of seasonal cheeses, homemade rye & lime crackers <i>Manchego Villarejo, Picos de Europa blue, Moluengo goat's</i>	

Order any individual charcuterie or cheese for £6 each

SIDES | SALADS

PAN DE LA CASA	4.5
Sally clarke's house breads, whipped flavoured butters	
ESPINACAS A LA CATALANA	6
Spinach, golden raisins, crushed almonds, chilli oil	
ENSALADA DE LA PRIMAVERA	6
Mixed leaves, fresh peas, moscatel dressing	
CAVOLO NERO CRUDO CON MANCHEGO Y ANCHOA	6.5
Raw cavolo nero, shaved manchego, anchovy dressing	



Scan here to see our sourcing and sustainability information, as well as details on our suppliers

FRITURA | EGGS

TORTILLA ESPAÑOLA	6.5
Traditional Spanish potato & onion omelette served at ambient temperature with alioli	
PATATAS BRAVAS	6.5
Fried potatoes, spicy tomato sauce, alioli	
MONTE ENEBRO	9.5
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps	
HUEVOS ROTOS	10 / 10.5
Potatoes, broken Cacklebean eggs, with:	
<ul style="list-style-type: none"> 'Pisto' roasted vegetables or Mallorcan black pig sobrasada 	

PLANCHA | GRILL

CHORIZO DE LEÓN	10
Chargrilled León chorizo on toast, piquillo peppers, rocket	
ESPÁRRAGOS BLANCOS GRATINADOS Y AVELLANA PICADA	10
Gratin of white asparagus, hazelnut dressing	
SARDINAS	10
Butterfly sardines, mojo verde	
POLLO AL LIMÓN	14
Grilled chicken thighs, green olives, lemon	
PULPO Á FEIRA	16
Galician octopus, potatoes, capers, paprika	
SOLOMILLO IBÉRICO CON MELÓN	16
Fillet of iberico pork, shaved Honeydew melon, celery leaves, citrus,	
CORDERO	16
Lamb rump, faba beans, carrot puree	

BRAISED | PANS

FABA 'LA GITANA'	8
Heirloom faba beans, spring vegetables, guindilla	
ALBÓNDIGAS VEGANAS	9
Aubergine & spinach meatballs, tomato sauce	
ARROZ NEGRO	10
Squid ink black Calasparra rice, alioli	
GAMBAS AL AJILLO	12
King prawns, chilli, garlic, olive oil	

SWEET

MOUSSE DE CHOCOLATE Y NARANJA	6.5
Chocolate & orange mousse	
TARTA DE QUESO	7
Elvira Garcia goat's curd cheesecake, Pedro Ximénez balsamic strawberries	
TARTA DE SANTIAGO	6.5
Galician almond & quince tart	
HELADO DEL DÍA	5
Forest Hill Gelato's organic ice cream or sorbet	
Ask for today's selection	

Pair with a glass of Pedro Ximenez 9.5 / Patxaran 7

VEGETARIAN VEGAN

For allergens, please speak to our team before ordering. A discretionary 13.5% service charge is added to your bill.