

## SOHO STREET EAT

**CHORICITOS A LA RIOJANA** 5  
Chorizo León, caramelised onions, potatoes, Rioja

*Available to enjoy Monday to Thursday from 12pm 'till 6pm*

## BAR SNACKS | PICOTEIO

**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** (caña / pint) 4 / 7

**EL BANDARRA VERMÚT** (red / white / rosé) 7.5

**FINO CEBALLOS SHERRY** 7.5

**MANZANILLA LA GITANA SHERRY** 7

**PALO CORTADO 20 YR SHERRY** 10.5

**EL CELLERET CAVA BRUT NATURE** 7.5 / 39.5



## TAPAS BRINDISA

## 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  
*Salchichón Casa Riera, Teruel Lomo, Señorío chorizo Morcón Ibérico de Bellota and Majorcan Sobrasada*

**TABLA DE QUESOS** 14  
Selection of seasonal cheeses, homemade rye & lime crackers  
*Manchego Villarejo, Picos de Europa blue, Moluengo goat's*

*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:

- 'Pisto' roasted vegetables **V** 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*

**V** VEGETARIAN **V** VEGAN

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