

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve) 5.5
Pan de coca, Penjar tomato, garlic

Perelló Gordal olives 5
Hand-stuffed Gordal olives, orange, oregano

Pimientos de padrón (ve) 6.5
Galician Padrón peppers, rock salt

Croquetas de jamón 8
Jamón Iberico croquettes (3)

Croquetas de queso azul 8
Blue cheese croquettes (3), apple

Manchego marinado 6
Villarejo Manchego, Mallorcan unsmoked paprika, Arbequina olive oil

Chipirones 9
Deep fried baby squid, alioli

Buñuelos de bacalao 7.5
Salt cod fritters (3), tartare sauce

Ostras 7
Whitstable rock oysters (2), shallot vinaigrette

Preserved • Curados

Jamón Ibérico de bellota 24
Hand-carved 100% acorn-fed Ibérico ham from Señorío de Montanera

Anchoas del Cantábrico 12
Hand-filleted Ortiz Cantabrian salted anchovies, Arbequina olive oil

Tabla de charcutería 25
Lomo de Teruel, Señorío Ibérico salchichon, chorizo Ibérico, smoked beef cecina, picos, caperberries, guindilla

Tabla de quesos 14
Garrotxa goat's milk, Picos blue cow (90%) & goat's (10%) milk, 1605 Manchego semi-cured ewe's milk

Classics • De siempre

Huevos rotos 10.5
Potatoes & broken Cacklebean eggs with 'pisto' roasted vegetables (v) or Mallorcan black pig sobrasada

Monte Enebro 9.5
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps

Patatas bravas, alioli (v) 6.5
Fried potatoes, spicy tomato sauce, alioli

Tortilla española, alioli (v) 6.5
Traditional potato & onion omelette, alioli

Chorizo de León 10
Chargrilled León chorizo on toast, Navarrico piquillo pepper, rocket

Pollo con romesco 13
Free-range chicken thighs, romesco

Gambas al ajillo 12
King prawns (5), chilli, garlic, olive oil

Pisto manchego (v) 7
'Pisto' roasted vegetables, poached egg

Seasonal • De temporada

Setas al ajillo (ve) 9
Mixed & wild mushrooms, garlic, white wine, chilli, olive oil

Arroz negro 11
Squid ink black single variety Bahia rice, alioli

Fabada asturiana 15
Fabas de Lourenza bean stew, guindilla, chorizo, morcilla, Pablo's panceta

Ajo blanco crema, cogollos (ve) 8
Chilled almond & garlic cream, chargrilled baby gem, pickled mushrooms

Almejas en salsa verde 12
Dorset clams, salsa verde

Albóndigas veganas (ve) 9
Aubergine & spinach meatballs, tomato sauce

Merluza a la plancha 18
Grilled Cornish hake, piquillo sauce, purple sprouting broccoli

Cordero asado 18
Slow-cooked pressed lamb shoulder, faba beans, carrot purée

Panceta de cerdo 16
Pork belly, PX, mojo rojo, mojo verde

Presalada Ibérica con judiones 19
Iberico pork 'presa' shoulder (100g) Navarrico butter beans, leek purée

Garbanzos a la catalana (v) 9
Catalan-style chickpeas, almond & saffron picada, Cacklebean egg

Sides • A banda

Pan de la casa (ve) 4.5
Sally Clarke's sourdough, Arbequina olive oil, Pedro Ximénez vinegar

Brócoli a la catalana (ve) 7
Tenderstem broccoli, pine nuts, golden raisins, shallots

Ensalada de calabaza (ve) 7
Pumpkin & lamb's lettuce salad, house dressing, pumpkin seeds, pomegranate

Remolacha con picos 7
Heritage beets, picos europa blue cheese, yoghurt, orange blossom honey

Sweet • Dulces

Tarta de queso 8.5
Burnt Basque cheesecake

Tarta de Santiago (v) 8
Galician quince & almond tart

Tarta de chocolate (v) 8
Chocolate & orange tart

Helado del día (v) 5.5
Today's ice cream from Forest Hill Gelato

Calçotada specials

Celebrate the humble calçot with our specials. Join our calçotada supper clubs every Wednesday at 7pm in Richmond and Battersea for a more immersive experience.



Calçots con romesco 18
For two to share (12)

Calçots tempura 8
Romesco (3)



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

(ve) vegan (v) vegetarian

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