

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve) Pan de coca, Penjar tomato, garlic	5.5
Perelló Gordal olives Hand-stuffed Gordal olives, orange, oregano	5
Pimientos de padrón (ve) Galician Padron peppers, rock salt	6.5
Croquetas de jamón Jamón Iberico croquettes (3)	8
Croquetas de setas (v) Wild mushroom croquettes (3), truffle alioli	8.5
Manchego marinado Villarejo Manchego, Mallorcan unsmoked paprika, Arbequina olive oil	6
Chipirones Deep fried baby squid, alioli	9
Tortillitas de bacalao Salt cod fritters (3), alioli	7.5
Ostras Whitstable rock oysters (2), shallot vinaigrette	7

Preserved • Curados

Jamon Ibérico de bellota Hand-carved 100% acorn-fed Ibérico ham from Señorío de Montanera	24
Anchoas del cantábrico Hand-filleted Ortiz Cantabrian salted anchovies, Arbequina olive oil	12
Tabla de charcutería Lomo de Teruel, Señorío Ibérico salchichon, chorizo Ibérico, smoked beef cecina, picos, caperberries, guindilla	25
Tabla de quesos La Peral cow's milk blue, Ermesenda raw cow's milk, Garrotxa goat's milk, picos	14

Classics • De siempre

Huevos rotos Potatoes & broken Cacklebean eggs with 'pisto' roasted vegetables (v) or Mallorcan black pig sobrasada	10.5
Monte Enebro Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps	9.5
Patatas bravas, alioli (v) Fried potatoes, spicy tomato sauce, alioli	6.5
Tortilla española, alioli (v) Traditional Spanish potato & onion omelette served at ambient temperature with alioli	6.5
Chorizo de León Chargrilled León chorizo on toast, Navarrico piquillo pepper, rocket	10
Gambas al ajillo King prawns (5), chilli, garlic, olive oil	12
Pisto manchego (v) 'Pisto' roasted vegetables, poached egg	7

Seasonal • De temporada

Setas al ajillo (ve) Mixed & wild mushrooms, garlic, white wine, chilli, olive oil	9
Arroz negro Squid ink black single variety Bahia rice, alioli	11
Judiones con setas (ve) Heirloom butterbeans, tomato sofrito, wild mushrooms	12
Ajo blanco crema, cogollos (ve) Chilled almond & garlic cream, chargrilled baby gem, pickled mushrooms	8
Almejas en salsa verde Dorset clams, salsa verde	12
Albóndigas veganas (ve) Aubergine & spinach meatballs, tomato sauce	9
Merluza a la plancha Grilled Cornish hake, piquillo sauce, purple sprouting broccoli	18
Mejillones en manzanilla Welsh mussels, Bodegas Hidalgo La Gitana manzanilla	15
Solomillo Ibérico Ibérico pork tenderloin, cold-dressed chargrilled roasted vegetables	18
Cordero asado Slow-cooked lamb shoulder, faba beans, carrot purée	18
Carrilleras Ibéricas Iberico pork cheeks, potato purée, Rioja reduction	21

Sides • A banda

Pan de la casa (ve) Sally Clarke's house breads, Arbequina olive oil, Pedro Ximénez vinegar	4.5
Brócoli a la catalana (ve) Tenderstem broccoli, pine nuts, golden raisins, shallots	7
Ensalada de lentejas (ve) Lentil salad, moscatel vinegar	6
Escalivada (ve) Cold-dressed roasted peppers, aubergines & onions, Empeltre black olives	6.5



Aragon Special

Jamon de Teruel - 13
18 month cured Teruel DOP serrano ham from Teruel in Aragon.



In partnership with Food and Wines from Spain we're championing Aragon this month, in particular Teruel ham. Scan here to explore Aragon and our full regional calendar further. #eatdrinkspain



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.

