

SHERRY TOUR

Join in London's first Sherry Tour this month: choose from the below sherries and enjoy a glass paired with a marinated & salted anchovy 'en matrimonio' for £10 #springintosherry

MANZANILLA LA GITANA, Bodegas Hidalgo, Sanlucar de Barrameda

FINO CEBALLOS, Bodegas Primitivo Collantes, Chiclana de la Frontera



BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES	4
Hand-stuffed Gordal olives, orange, oregano	
PAN CON TOMATE	4.5
Pan de coca, Penjar tomato, garlic	
GILDA	5
Guindilla chilli, Ortiz anchovy, Gordal olive, caperberry	
CROQUETAS DE DÍA	8
Croquettes of the day (3)	
CROQUETAS DE JAMÓN IBÉRICO	7
Iberian ham croquettes (3)	
PIMIENTOS DE PADRÓN	6
Galician Padron peppers, rock salt	

APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint)	3.5 / 6.5
JACK THE RIPA IPA (bottle)	6
EL BANDARRA VERMÚT (red / white / rosé)	7.5
MANZANILLA LA GITANA SHERRY	7
EL CELLERET BRUT CAVA	7.5 / 39.5
SUMAROCCA ROSADO	8.5 / 43
NEGRONI DE MARE	9

WINES OF THE MONTH

A PEL ANCESTRAL SPARKLING	43
Loxarel (Xarel-lo)	
EL TRANSISTOR WHITE	14 / 40 / 60
Rueda (Verdejo)	

BOARDS | CHEESE

JAMÓN IBÉRICO DE BELLOTA	22
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
TABLA DE CHARCUTERÍA	23
Selection of Brindisa's favourite charcuterie, guindilla chillies, caperberries, picos de pan <i>Salchichón de Vic with peppercorns, Lomo Iberico, Chorizo Iberico Morcon, Mallorcan black pig sobrasada</i>	
TABLA DE CONSERVAS	25
Selection of artisan cured fish, olive oil toast <i>Herpac smoked sardines, Nardin boquerones, air dried mojama, Ortiz tuna ventresca, pear, mint & onion salad</i>	
TABLA DE QUESOS	19
Selection of seasonal cheeses, dried moscatel grapes, quince, walnuts <i>Vicente Pastor Zamorano ewe, Musgo Lavado washed rind goat, Moluengo goat, Picos Europa blue cow & goat</i>	

Order any individual charcuterie or cheese from the above for £6 each

FRITURA | EGGS

HUEVOS ROTOS	10
Potatoes, broken Burford Brown eggs, with: <ul style="list-style-type: none">'Pisto' roasted vegetables 🌱 orMallorcan black pig sobrasada	
TORTILLA ESPAÑOLA	6.5
Traditional Spanish potato & onion omelette served at ambient temperature with alioli	
PATATAS BRAVAS	6
Fried potatoes, spicy tomato sauce, alioli	
MONTE ENEBRO	9
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps	

PLANCHA | GRILL

POLLO PICANTE	13.5
Marinated free-range chicken thighs, spicy mojo rojo, hazelnut picada	
ESPARRAGOS CON PESTO	9
Green and white asparagus, hazelnut pesto, 3 year aged Galmesán	
NAVAJAS	14
Razor clams, chilli, garlic, Arbequina olive oil	
CHORIZO DE LEÓN	9.5
Chargrilled León chorizo on toast, piquillo, rocket	
RAPE AL AJILLO	26
English monkfish tail, baby spinach, pan fried new potatoes, thyme	
TXULETA RUBIA GALLEGA	24 / 45 / 80
Galician blond ex dairy cow sirloin steak, vine tomatoes, padron peppers, chimichurri	

Our beef comes from 7-9 yr old grass-fed Galician cattle. Available as 200g (£24), 500g (£45) or 1kg (£80)

BRAISED | PANS

FABAS A LA PRIMAVERA	12
Heirloom faba beans, tomato sofrito, watercress, guindilla chilli	
GAMBAS AL AJILLO	9.5
King prawns, chilli, garlic, olive oil	
ARROZ MELOSO	11
'Creamy' rice, spring peas, asparagus, ajillo	
ARROZ NEGRO	22
Squid ink black Calasparra rice, prawn, alioli	
For two to three to share	
CORDERO A LA MANZANILLA	45
Milk fed leg of lamb cooked in manzanilla La Gitana - for two to three to share	

SIDES | SALADS

BROCOLI A LA CATALANA	6.5
Tenderstem broccoli, golden raisins, pine nuts, chilli oil	
ENSALADA DE TEMPORADA	5.5
Spring green salad, moscatel dressing	
ENSALADA DE BACALAO	9
Salt cod, blood orange, sour cream, orange blossom honey, mixed leaves	
PAN DE LA CASA	3.5
Sally Clarke's house breads, Arbequina olive oil & Pedro Ximenez vinegar	

SWEET

TARTA DE MELOCOTÓN	6
Peach & almond tart	
MOUSSE DE CHOCOLATE	5
Chocolate & orange mousse, chocolate crumble	
MILHOJAS	6
Puff pastry, custard & vanilla cream, flaked almonds, orange zest	
HELADO DEL DÍA	5
Homemade ice cream, ask for today's	

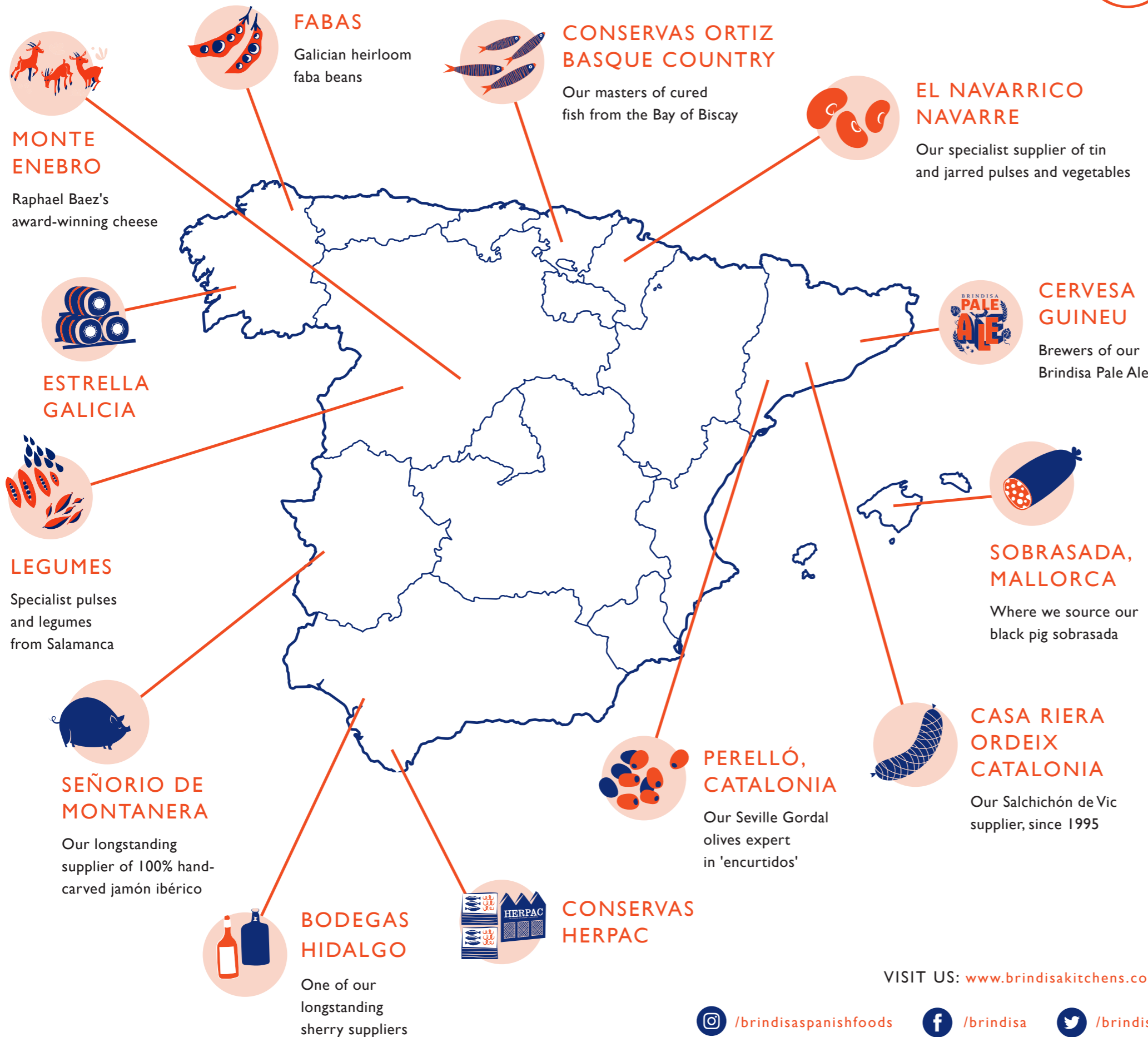
DIGESTIF

Our favourite digestif - see drinks list for full selection
Pedro Ximenez 7.5 | Patxaran 6.5

🌱 VEGETARIAN 🌿 VEGAN

For allergens, please speak to our team before ordering.
A discretionary 12.5% service charge is added to your bill.

MEET OUR SUPPLIERS



SOURCING & ENVIRONMENT

Proud members of the Sustainable Restaurant Association.

Wine: over 80% of our wine is natural, organic or vegan.

Chef jackets: our chef jackets are made using rescued plastic bottles.

Meat: all of our meat is free-range or organic. All of our pork is from free-range acorn fed Iberian pigs.

Water: we have water filters in 3 restaurants to reduce glass waste and provide Belu water in the remainder supporting Water Aid.

Specials: choose one of our specials, designed to use and reduce waste.

LOCAL SUPPLIERS

Primeur: locally sourced, seasonal vegetable and fruit supplier.

The Wright Brothers: family owned company with a passion for fresh oysters and seafood

Sally Clarke's bakery: uses traditional methods and no additives.

Clarence Court: pride themselves on their high welfare conditions.

Billfields: family run butcher dedicated to linking farm with environment.

BRINDISA

Brindisa Ltd: our sister company supplies all of our specialist Spanish produce such as our beans and legumes, cured meats and cheeses. Love our dishes? You can buy many of the ingredients at brindisa.com or by visiting their shops in Balham and Borough Market.

Our founder Monika started Brindisa on a shoestring. Now, over 30 years later, Brindisa supplies high end restaurants across the UK, supporting small batch and family producers all over Spain.

VISIT US: www.brindisakitchens.com

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