



TAPAS  
BRINDISA

### BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES	4.5
Hand-stuffed Gordal olives, orange, oregano	
PAN CON TOMATE	4.5
Pan de coca, Penjar tomato, garlic	
BOQUERONES	6
Marinated anchovies, chilli, parsley	
CROQUETAS DE JAMÓN IBÉRICO	7
Iberian ham croquettes (3)	
SALMOREJO	6.5
Chilled Andalucian tomato, bread & garlic soup, quail's egg - <i>with or without iberico trim</i>	
PIMIENTOS DE PADRÓN	6
Galician Padron peppers, rock salt	

### APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint)	4 / 7
JACK THE RIPA IPA (bottle)	6
EL BANDARRA VERMUT (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	10.5

### BOARDS | CHEESE

JAMÓN DE BELLOTA, 100% IBÉRICO	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 chilli, caperberries, picos de pan <i>Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic, Mallorcan black pig sobrasada</i>	
CHARCUTERÍA DEL MAR	20
Selection of artisan conserved fish, bread, whipped butter, peach, mint & onion salad <i>Herpac smoked sardine, Ortiz anchovy fillet, Nardin smoked mackerel</i>	
TABLA DE QUESOS	19
Selection of seasonal cheeses, fig & almond wheel <i>Villarejo Manchego sheep, Organic Ermesenda raw cow's milk, Moluengo goat, La Peral blue pasteurised cow's milk</i>	

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

### SALADS | SIDES

BROCOLI A LA CATALANA	6.5
Tenderstem broccoli, golden raisins, pine nuts, chilli oil	
ENSALADA DE TEMPORADA	5.5
Endive & mixed leaf salad, fennel, radish, peach, fennel tops, moscatel dressing	
ENSALADA DE BACALAO	8.5
Salt cod, orange, sour cream, mixed leaves	
ENSALADA DE TOMATE	6.5
Heirloom tomatoes, hazelnut pesto, basil, toasted hazelnuts	
PAN DE LA CASA	4
Sally Clarke's house breads, Arbequina olive oil, Pedro Ximenez balsamic vinegar	

### PLANCHA | GRILL

PLUMA IBÉRICA	20
Iberian pork pluma, baby fennel, parsley, chilli oil	
NAVAJAS	14
Razor clams (3), chilli, garlic, Arbequina olive oil	
COGOLLOS CON AJO BLANCO	6
Chargrilled baby gem, ajo blanco, hazelnut picada	
CHORIZO DE LEÓN	9.5
Chargrilled León chorizo on toast, piquillo pepper, rocket	
BACALAO A LA BILBAINA	18.5
North Sea migratory cod, roasted cherry tomatoes, garlic, olive oil, bay	
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

ALUBIAS DEL GANXET	10
Heirloom Catalunyan ganxet beans, fennel, micro watercress, tomato sofrito, guindilla	
GAMBAS AL AJILLO	11
King prawns, chilli, garlic, olive oil, sourdough	
ARROZ MELOSO	18.5
'Creamy' rice, peas, summer wild mushrooms, shaved black summer truffle	
ARROZ NEGRO - for two to three to share	22
Squid ink black Calasparra rice, Argentinian red prawn, alioli	
CORDERO LECHAL - for two to three to share	45
Milk-fed leg of lamb, flat leaf parsley, black olive, artichoke & cherry tomato salad	

### FRITURA | EGGS

HUEVOS ROTOS	10
Potatoes, broken Burford Brown eggs, with:	
• 'Pisto' roasted vegetables <i>or</i>	
• Mallorcan 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	

### SWEET

TARTA DE QUESO	6
Burnt cheesecake with Elvira García goat's curd	
MOUSSE DE CHOCOLATE	5
Chocolate & orange mousse, olive oil, sea salt, picos de pan	
MILHOJAS	6
Puff pastry, custard & vanilla cream, flaked almonds, orange zest	
HELADO DEL DÍA	5
Forest Hill Gelato's organic ice cream or sorbet, ask for today's selection	

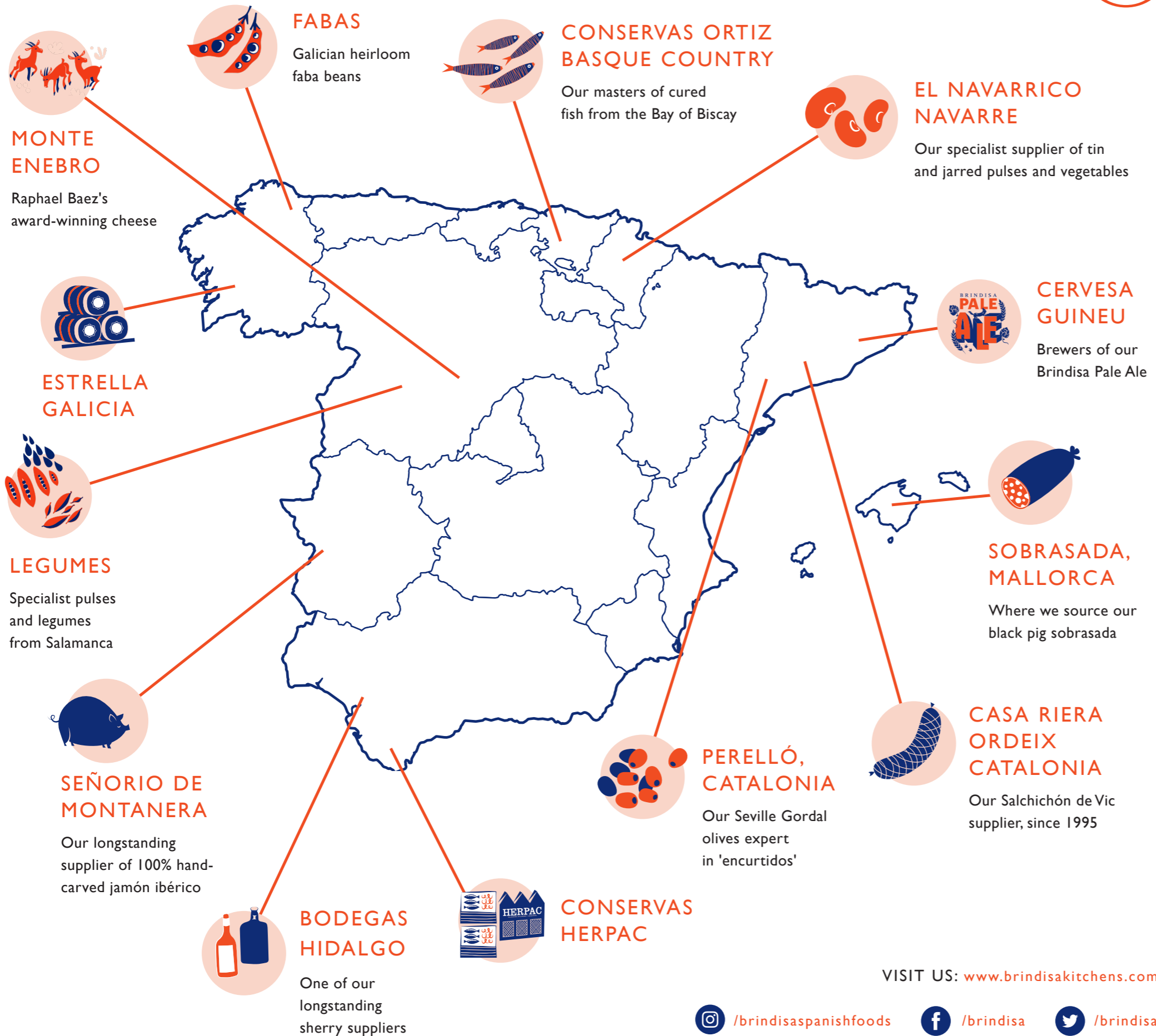
Pair with a glass of Pedro Ximenez 7.5 / Patxaran 6.5  
Ask to see our full drinks list.

ASK A MEMBER OF OUR TEAM FOR TODAY'S SPECIALS

VEGETARIAN VEGAN

For allergens, please speak to our team before ordering.  
A discretionary 13.5% 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.

## 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](http://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](http://www.brindisakitchens.com)

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