



TAPAS
BRINDISA

BAR SNACKS | PICOTEO

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

APERITIF

Ask to see our full drinks list

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| ESTRELLA GALICIA (caña / pint) | 4 / 7 |
| JACK THE RIPA (bottle) | 6 |
| BRINDISA PALE ALE (caña / pint) | 3.5 / 6.5 |
| MAELOC DRY CIDER | 5 |
| FINO CEBALLOS SHERRY | 7 |
| MANZANILLA LA GITANA SHERRY | 7 |
| EL CELLERET BRUT CAVA | 7.5 / 39.5 |
| COLET TRADICIONAL EXTRA BRUT | 9.5 / 53 |
| NEGRONI DE MARE | 9 |
| RHUBARB BELLINI | 10.5 |
| GIN MARE & TONIC | 11.5 |

BOARDS | CHEESE

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| JAMÓN DE BELLOTA, 100% IBÉRICO Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura | 22 |
| TABLA DE CHARCUTERÍA Selection of Brindisa's favourite charcuterie, guindilla, caperberries, picos de pan <i>Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic, Mallorcan black pig sobrasada</i> | 23 |
| TABLA DE QUESOS 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> | 19 |

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| TABLA DEL DIA - PRE THEATRE Tortilla, selected cheese & charcuterie, house breads, and hot tapa of the day, picos de pan, alioli | 15 |
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Available Monday to Friday, 4pm - 6pm / from 9.30pm

SALADS | SIDES

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

PLANCHA | GRILL

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

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| ALUBIAS DEL GANXET [Ⓥ] Heirloom Catalunyan ganxet beans, fennel, micro watercress, tomato sofrito, guindilla | 10 |
| GAMBAS AL AJILLO King prawns, chilli, garlic, olive oil, sourdough | 11 |
| ARROZ MELOSO [Ⓥ] 'Creamy' rice, yellow and green courgette, red pepper, marinated artichoke, ajillo | 11.5 |
| ARROZ NEGRO Squid ink black Calasparra rice, alioli - | 10 |
| CORDERO Lamb rump (100g), flat leaf parsley, black olive, artichoke & cherry tomato salad | 16 |

FRITURA | EGGS

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| HUEVOS ROTOS Potatoes, broken Burford Brown eggs, with: • 'Pisto' roasted vegetables [Ⓥ] or • Mallorcan black pig sobrasada | 10 |
| TORTILLA ESPAÑOLA [Ⓥ] Traditional Spanish potato & onion omelette served at ambient temperature with alioli | 6.5 |
| PATATAS BRAVAS [Ⓥ] Fried potatoes, spicy tomato sauce, alioli | 6 |
| MONTE ENEBRO Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps | 9 |

Ask a member of our team for today's specials

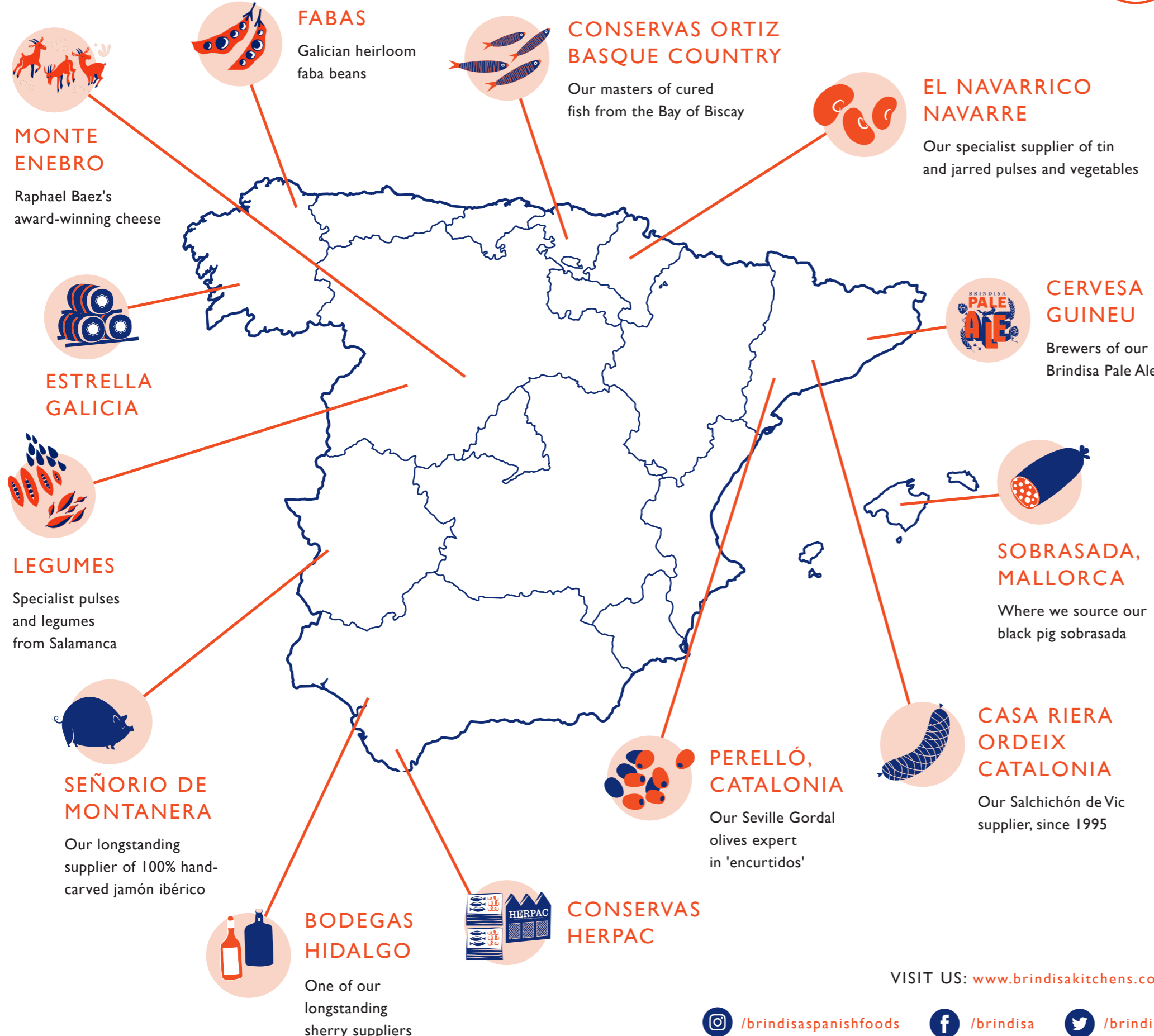
SWEET

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| TARTA DE QUESO Burnt cheesecake with Elvira García goat's curd | 6 |
| MOUSSE DE CHOCOLATE Chocolate & orange mousse, olive oil, sea salt, picos de pan | 5 |
| MILHOJAS Puff pastry, custard & vanilla cream, flaked almonds, orange zest | 6 |
| HELADO DEL DÍA Forest Hill Gelato's organic ice cream or sorbet, ask for today's selection <i>Pair with a glass of Pedro Ximenez 7.5 / Patxaran 6.5</i> Ask to see our full drinks list. | 5 |

[Ⓥ] 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 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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