

GASTRONOMY MONTH

EMPANADILLA DE ATÚN 7

Galician tuna, piquillo & tomato empanada
Paired with an Estrella Galicia caña

Celebrate Gastronomy Month with our beer & bite pairing



TAPAS BRINDISA

BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES 5
Hand-stuffed Gordal olives, orange, oregano

PAN CON TOMATE 5.5
Pan de coca, penjar tomato, garlic

SALMOREJO CON REMOLACHA 6
Chilled spring soup flavoured with beetroot

PIMIENTOS DE PADRÓN 6.5
Galician padron peppers, rock salt

CROQUETAS DE JAMÓN IBÉRICO 7.5
Iberian ham croquettes (3)

ANCHOAS DEL CANTÁBRICO ORTIZ 8
Hand fillet anchovies, toasted coca bread, caramelised onions

CHIPIRONES 9
Deep fried baby squid, roasted garlic alioli

CEVICHE DE DORADA 10
Sea bream ceviche, granny smith, radish

APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint) 4 / 7

BRINDISA PALE ALE (caña / pint) 4 / 7

EL BANDARRA VERMÚT (red / white / rosé) 7.5

FINO CEBALLOS SHERRY 7.5

MANZANILLA LA GITANA SHERRY 7

PALO CORTADO 20 YR SHERRY 10.5

EL CELLERET CAVA BRUT NATURE 7.5 / 39.5

BOARDS | CHEESE

JAMÓN DE BELLOTA, 100% IBÉRICO 24
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura

TABLA DE CHARCUTERÍA 23
Selection of Brindisa cured meats
Salchichón Casa Riera, Teruel Lomo, Señorío chorizo Morcón Ibérico de Bellota and Majorcan Sobrasada

TABLA DE QUESOS 14
Selection of seasonal cheeses, homemade rye & lime crackers
Manchego Villarejo, Picos de Europa blue, Moluengo goat's

Order any individual charcuterie or cheese for £6 each

SIDES | SALADS

PAN DE LA CASA 4.5
Sally clarke's house breads, whipped flavoured butters

ESPINACAS A LA CATALANA 6
Spinach, golden raisins, crushed almonds, chilli oil

ENSALADA DE LA PRIMAVERA 6
Mixed leaves, fresh peas, moscatel dressing

CAVOLO NERO CRUDO 6.5
CON MANCHEGO Y ANCHOA
Raw cavolo nero, shaved manchego, anchovy dressing



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

FRITURA | EGGS

TORTILLA ESPAÑOLA 6.5
Traditional Spanish potato & onion omelette served at ambient temperature with alioli

PATATAS BRAVAS 6.5
Fried potatoes, spicy tomato sauce, alioli

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

HUEVOS ROTOS 10 / 10.5
Potatoes, broken Cacklebean eggs, with:

- 'Pisto' roasted vegetables *or*
- Mallorcan black pig sobrasada

PLANCHA | GRILL

CHORIZO DE LEÓN 10
Chargrilled León chorizo on toast, piquillo peppers, rocket

ESPÁRRAGOS BLANCOS 10
GRATINADOS Y AVELLANA PICADA
Gratin of white asparagus, hazelnut dressing

SARDINAS 10
Butterfly sardines, mojo verde

POLLO AL LIMÓN 14
Grilled chicken thighs, green olives, lemon

PULPO Á FEIRA 16
Galician octopus, potatoes, capers, paprika

SOLOMILLO IBÉRICO CON MELÓN 16
Fillet of iberico pork, shaved Honeydew melon, celery leaves, citrus,

CORDERO 16
Lamb rump, faba beans, carrot puree

BRAISED | PANS

FABA 'LA GITANA' 8
Heirloom faba beans, spring vegetables, guindilla

ALBÓNDIGAS VEGANAS 9
Aubergine & spinach meatballs, tomato sauce

ARROZ NEGRO 10
Squid ink black Calasparra rice, alioli

GAMBAS AL AJILLO 12
King prawns, chilli, garlic, olive oil

SWEET

MOUSSE DE CHOCOLATE Y NARANJA 6.5
Chocolate & orange mousse

TARTA DE QUESO 7
Elvira Garcia goat's curd cheesecake, Pedro Ximénez balsamic strawberries

TARTA DE SANTIAGO 6.5
Galician almond & quince tart

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 9.5 / Patxaran 7

VEGETARIAN VEGAN

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