

CALÇOT SPECIAL

The Calçotada is a seasonal tradition centred around the calçot. Celebrate with us at our supper clubs at Brindisa Richmond or Battersea. Or simply try our calçot special!

CALÇOT TEMPURA  7
Calçot tempura, romesco sauce

BAR SNACKS | PICOTEO

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

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

PAN CON CECINA 6
Coca bread, cecina cured beef, Penjar tomato

CROQUETAS DE JAMÓN IBÉRICO 7.5
Iberian ham croquettes (3)

CROQUETAS DE PIQUILLO Y MANCHEGO  9
Wood-fired pepper, aged manchego croquettes (3)

CHIPIRONES 9
Deep fried baby squid, roasted garlic alioli

PIMIENTOS DE PADRÓN  6.5
Galician Padron peppers, rock salt

APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint) 4 / 7

BRINDISA PALE ALE (bottle) 6

MAELOC DRY CIDER (bottle) 6

EL BANDARRA VERMÚT (red / white / rosé) 7.5

FINO CEBALLOS SHERRY 7.5

MANZANILLA LA GITANA EN RAMA 7.5

AL FRESCO SPRITZ 9

COLET TRADICIONAL EXTRA BRUT 9.5 / 53

 **VEGETARIAN**  **VEGAN**

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



TAPAS
BRINDISA

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's favourite charcuterie, guindilla, caperberries, picos de pan
Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic

TABLA DE QUESOS 18
Selection of seasonal cheeses, homemade rye & lime crackers, vermut membrillo, coffee beans
Zamorano ewe's milk cheese, Ermesenda cow's milk cheese, La Peral blue cheese, Garrotxa goat's cheese

Order any individual charcuterie or cheese for £6 each

BRAISED | PANS

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

ARROZ NEGRO 10
Squid ink black Calasparra rice, alioli

ALBONDIGAS VEGANAS  9
Aubergine & spinach meatballs, tomato sauce

MEJILLONES A LA BILBAÍNA 12
Mussels, cherry tomatoes, sherry vinegar, chives

ALUBIAS DE TOLOSA 15
Tolosa bean stew, pork belly, morcilla, chorizo



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

PLANCHA | GRILL

FILETE ENCEBOLLADO CON QUESO AZUL 14
Rump steak, caramelised onions, La Peral blue cheese, piquillo peppers

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

SARDINAS 10
Butterfly sardines, mojo verde

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

PANCETA DE CERDO 12
Pork belly on toast, Elvira Garcia goat's curd, crispy kale, toasted potato bread

POLLO AL ROMESCO 10
Free-range chicken thigh, romesco, prunes

FRITURA | EGGS

HUEVOS ROTOS 10 / 10.5
Potatoes, broken Cacklebean eggs, with:
• 'Pisto' roasted vegetables  or
• Mallorcan black pig sobrasada

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

SALADS | SIDES

BRÓCOLI A LA CATALANA  7
Tenderstem broccoli, golden raisins, pine nuts, chilli oil

HUMMUS DE ALUBIAS VERDINAS  6.5
Verdina hummus, red chickory, orange

ENSALADA DE TEMPORADA  5
Mixed winter bitter leaves

ENSALADA DE REMOLACHA  7
Heritage beets, orange, La Peral blue cheese, toasted hazelnuts

PAN DE LA CASA  4
Sally Clarke's house breads, Arbequina olive oil, Pedro Ximenez balsamic vinegar

SWEET

MOUSSE DE CHOCOLATE Y NARANJA 6.5
Chocolate & orange mousse

TARTA DE QUESO 6.5
Elvira Garcia goat's curd cheesecake, peach

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