



TAPAS  
BRINDISA

### BAR SNACKS | PICOTEIO

PERELLÓ GORDAL OLIVES	5
Hand-stuffed Gordal olives, orange, oregano	
PAN CON TOMATE <sup>v</sup>	5.5
Pan de coca, Penjar tomato, garlic	
QUESO ZAMORANO DOP	6
16 month matured, unpasteurised ewe's milk cheese, dry texture with sweet, herbal aromas	
CROQUETAS DE JAMÓN IBÉRICO	7.5
Iberian ham croquettes (3)	
CROQUETAS DE APIO NABO <sup>v</sup>	9
Salt-baked celeriac croquettes (3)	
CHIPIRONES	9
Deep fried baby squid, roasted garlic alioli	
PIMIENTOS DE PADRÓN <sup>v</sup>	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
COLET TRADICIONAL EXTRA BRUT	9.5 / 53

### 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 <i>Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic</i>	
TABLA DE QUESOS	18
Selection of seasonal cheeses, dried moscatel grapes, quince, walnuts <i>Zamorano ewe's milk cheese, Ermesenda cow's milk cheese, Picos de Europa blue cheese, Garrotxa goat's cheese</i>	

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 <sup>v</sup>	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

TOSTA DE FILETE	14
Rump steak on toast, caramelised onions	
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 <sup>v</sup> or	
• Mallorcan black pig sobrasada	
TORTILLA ESPAÑOLA <sup>v</sup>	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 <sup>v</sup>	9.5
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps	

### SALADS | SIDES

BROCÓLI A LA CATALANA <sup>v</sup>	7
Tenderstem broccoli, golden raisins, pine nuts, chilli oil	
LENTEJAS CON CALABAZA <sup>v</sup>	5
Pardina lentils, roasted squash	
ENSALADA DE TEMPORADA <sup>v</sup>	5
Mixed winter bitter leaves	
ENSALADA DE REMOLACHA <sup>v</sup>	7
Heritage beets, orange, La Peral blue cheese, toasted hazelnuts	
PAN DE LA CASA <sup>v</sup>	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	
SELECCIÓN DE TURRÓN	6.5
Selection of Brindisa's Spanish turrón	
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

<sup>v</sup> VEGETARIAN <sup>v</sup> VEGAN

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