



TAPAS
BRINDISA

BAR SNACKS | PICOTEO

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| PERELLÓ GORDAL OLIVES | 4 |
| Hand-stuffed Gordal olives, orange, oregano | |
| PAN CON TOMATE [Ⓥ] | 4.5 |
| Pan de coca, Penjar tomato, garlic | |
| GILDA | 5 |
| Guindilla chilli, Ortiz anchovy, Gordal olive, pickled garlic | |
| CROQUETAS DE JAMÓN IBÉRICO | 7 |
| Iberian ham croquettes (3) | |
| BOQUERONES | 6 |
| Marinated anchovies (5), olive oil, chilli, parsley | |
| PIMIENTOS DE PADRÓN | 6 |
| Galician Padron peppers, rock salt | |

APERITIF

Ask to see our full drinks list

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|---|------------|
| ESTRELLA GALICIA (caña / pint) | 3.5 / 6.5 |
| BRINDISA PALE ALE (bottle) | 5.5 |
| MAELOC DRY CIDER (bottle) | 5 |
| EL BANDARRA VERMÚT (red / white / rosé) | 7.5 |
| FINO CEBALLOS SHERRY | 7 |
| MANZANILLA LA GITANA SHERRY | 7 |
| PALO CORTADO 20 YR SHERRY | 9 |
| EL CELLERET BRUT CAVA | 7.5 / 39.5 |
| COLET CAVA EXTRA BRUT | 9.5 / 53 |
| NEGRONI DE MARE | 9 |
| GIN MARE & TONIC | 11.5 |

BOARDS | CHEESE

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| JAMÓN IBÉRICO DE BELLOTA | 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 chillies, caperberries, picos de pan <i>Salchichón de Vic with peppercorns, Lomo Iberico, Chorizo Iberico Morcon, Mallorcan black pig sobrasada</i> | |
| TABLA DE QUESOS | 19 |
| Selection of seasonal cheeses, dried moscatel grapes, quince, walnuts <i>Vicente Pastor Zamorano ewe, Musgo Lavado washed rind goat, Moluengo goat, Picos Europa blue cow & goat</i> | |

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

FRITURA | EGGS

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| HUEVOS ROTOS | 10 |
| Potatoes, broken Burford Brown 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 |
| Fried potatoes, spicy tomato sauce, alioli | |
| MONTE ENEBRO | 9 |
| Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps | |

PLANCHA | GRILL

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|---|---------|
| POLLO PICANTE | 13.5 |
| Marinated free-range chicken thighs, spicy mojo rojo, hazelnut picada | |
| ESPARRAGOS CON PESTO | 9 |
| Green and white asparagus, hazelnut pesto, 3 year aged Galmesán | |
| NAVAJAS | 14 |
| Razor clams, chilli, garlic, Arbequina olive oil | |
| CHORIZO DE LEÓN | 9.5 |
| Chargrilled León chorizo on toast, piquillo, rocket | |
| CORDERO ASADO | 25 |
| Lamb rump (240g), salsa verde | |
| CABALLA, AJO BLANCO | 13 |
| Grilled mackerel fillet, tarragon ajo blanco | |
| TXULETA RUBIA GALLEGA | 24 / 45 |
| 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) or 500g (£45)

BRAISED | PANS

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| FABAS A LA PRIMAVERA [Ⓥ] | 12 |
| Heirloom faba beans, tomato sofrito, watercress, guindilla chilli | |
| GAMBAS AL AJILLO | 9.5 |
| King prawns, chilli, garlic, olive oil | |
| ARROZ MELOSO [Ⓥ] | 11 |
| 'Creamy' rice, spring peas, asparagus, ajillo | |
| ARROZ NEGRO | 10 |
| Squid ink black Calasparra rice, alioli | |

SIDES | SALADS

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| BROCOLI A LA CATALANA [Ⓥ] | 6.5 |
| Tenderstem broccoli, golden raisins, pine nuts, chilli oil | |
| ENSALADA DE TEMPORADA [Ⓥ] | 5.5 |
| Spring green salad, moscatel dressing | |
| ENSALADA DE BACALAO | 9 |
| Salt cod, blood orange, sour cream, orange blossom honey, mixed leaves | |
| PAN DE LA CASA [Ⓥ] | 3.5 |
| Sally Clarke's house breads, Arbequina olive oil & Pedro Ximenez vinegar | |

SWEET

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| TARTA DE MELOCOTÓN | 6 |
| Peach & almond tart | |
| MOUSSE DE CHOCOLATE | 5 |
| Chocolate & orange mousse, chocolate crumble | |
| HELADO DEL DÍA | 5 |
| Homemade ice cream, ask for today's | |

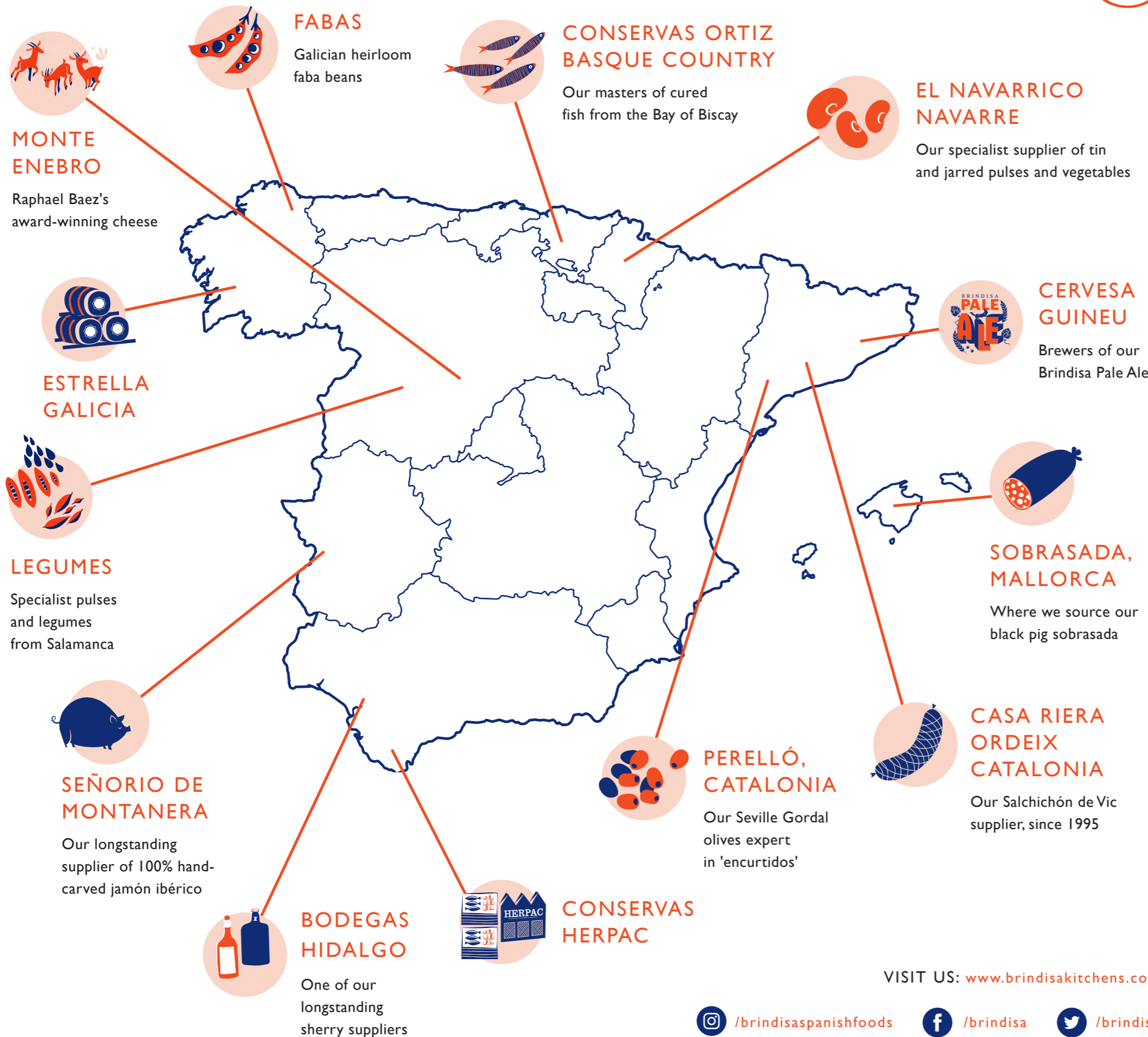
DIGESTIF

Our favourite digestif - see drinks list for full selection
Pedro Ximenez 7.5 | Patxaran 6.5

[Ⓥ] VEGETARIAN [Ⓥ] VEGAN

For allergens, please speak to our team before ordering.
A discretionary 12.5% 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 passionate about fresh oysters and seafood

Sally Clarke's bakery: uses traditional methods and no additives.

Clarence Court: pride themselves on their high welfare conditions.

Billfields: family run butcher dedicated to linking farm with environment.

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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