

SHERRY TOUR

Join in London's first Sherry Tour this month: choose from the below sherries and enjoy a glass paired with a marinated & salted anchovy 'en matrimonio' for £10 #springintosherry

MANZANILLA LA GITANA, Bodegas Hidalgo, Sanlucar de Barrameda

FINO CEBALLOS, Bodegas Primitivo Collantes, Chiclana de la Frontera



TAPAS BRINDISA

BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES Hand-stuffed Gordal olives, orange, oregano	4
PAN CON TOMATE [Ⓥ] Pan de coca, Penjar tomato, garlic	4.5
GILDA Guindilla chilli, Ortiz anchovy, Gordal olive, pickled garlic	5
CROQUETAS DE DÍA Croquettes of the day (3)	8
CROQUETAS DE JAMÓN IBÉRICO Iberian ham croquettes (3)	7
BOQUERONES Marinated anchovies (5), olive oil, chilli, parsley	6
PIMIENTOS DE PADRÓN Galician Padron peppers, rock salt	6

APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint)	3.5 / 6.5
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

BOARDS | CHEESE

JAMÓN IBÉRICO DE BELLOTA Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	22
TABLA DE CHARCUTERÍA 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>	23
TABLA DE QUESOS 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>	19
TABLA DEL DIA - PRE THEATRE Tortilla, selected cheese & charcuterie, house breads, and hot tapa of the day, picos de pan, alioli <i>Available Monday to Friday, 4pm - 6pm / from 9.30pm</i>	15

FRITURA | EGGS

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

PLANCHA | GRILL

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

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

SIDES | SALADS

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

SWEET

TARTA DE MELOCOTÓN Peach & almond tart	6
MOUSSE DE CHOCOLATE Chocolate & orange mousse, chocolate crumble	5
MILHOJAS Puff pastry, custard & vanilla cream, flaked almonds, orange zest	6
HELADO DEL DÍA Homemade ice cream, ask for today's	5

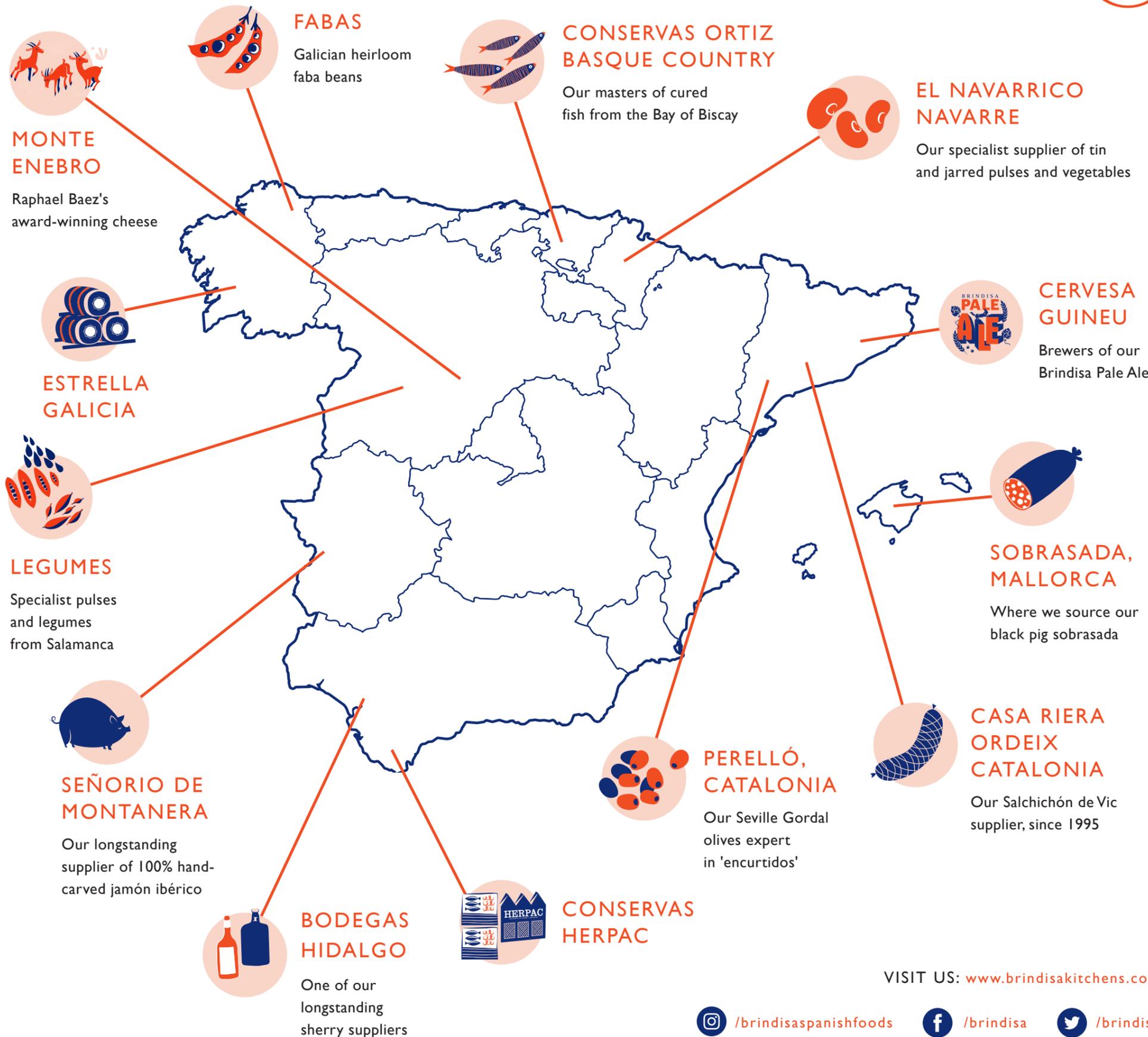
DIGESTIF

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 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.

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



/brindisaspanishfoods



/brindisa



/brindisa