



TAPAS BRINDISA

GASTRONOMY MONTH

EMPANADA GALLEGA DE ATÚN 15
Galician tuna, piquillo & tomato empanada slice

Paired with an Estrella Galicia caña

BAR SNACKS | PICOTEIO

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

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

QUESO ZAMORANO 6
Vicente Pastor Zamorano's ewe's milk cheese, firm and compact cheese from Zamora

CROQUETAS DE JAMÓN IBÉRICO 7.5
Iberian ham 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

MANZANILLA LA GITANA SHERRY 7

PALO CORTADO 20 YR SHERRY 9

EL CELLERET BRUT CAVA 7.5 / 39

COLET CAVA 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
Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic, Mallorcan black pig sobrasada

TABLA DE QUESOS 18
Selection of seasonal cheeses, dried moscatel grapes, quince, walnuts
Zamorano ewe's milk cheese, Torta de Barros ewe's milk, Valdeón cow & goat's blue cheese, Garrotxa goat's cheese

Order any individual charcuterie or cheese for £6 each

BRAISED | PANS

ALUBIAS CON ACHICORIA 9
Heirloom Asturian Verdina beans, kale, charred red radicchio, broth

GAMBAS AL AJILLO 11
King prawns, chilli, garlic, olive oil, sourdough

ARROZ NEGRO 10
Squid ink black Calasparra rice, alioli

ARROZ MELOSO 12
Butternut squash 'creamy' rice, pumpkin seeds

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

PIQUILLOS RELLENOS 8.5
Oxtail-stuffed piquillo peppers, gribiche salsa

PLANCHA | GRILL

CERDO IBÉRICO 14
Iberico pork cut of the day, salsa verde

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

CABALLA CON REMOLACHA 10
Mackerel, heritage beetroot salad, Valdespino moscatel vinegar, tarragon, ajillo

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

BARRIGA DE CERDO 12
Pork belly on toast, El Barraco goat's curd, crispy kale, toasted potato bread

FRITURA | EGGS

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

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

ALITAS DE POLLO 7.5
Free-range chicken wings, mojo rojo sauce

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

TABLA DEL DIA - PRE THEATRE 15

Tortilla, selected cheese & charcuterie, house breads, and hot tapa of the day, picos de pan, alioli

Available Monday to Friday, 4pm - 6pm / from 9.30pm

SALADS | SIDES

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

ENSALADA DE REMOLACHA 7
Roasted heritage beets, chickpeas, garlic, tarragon, hazelnuts, house dressing

ENSALADA DE TEMPORADA 7
Mixed leaf salad, pear, autumn red radish, radicchio, house dressing

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

Ask a member of our team for today's specials

SWEET

TARTA DE CHOCOLATE Y NARANJA 6.5
Chocolate & orange tart

TARTA DE QUESO 6.5
El Barraco goat's curd cheesecake, figs

PASTEL DE MIEL 6.5
Burnt orange & orange blossom honey cake

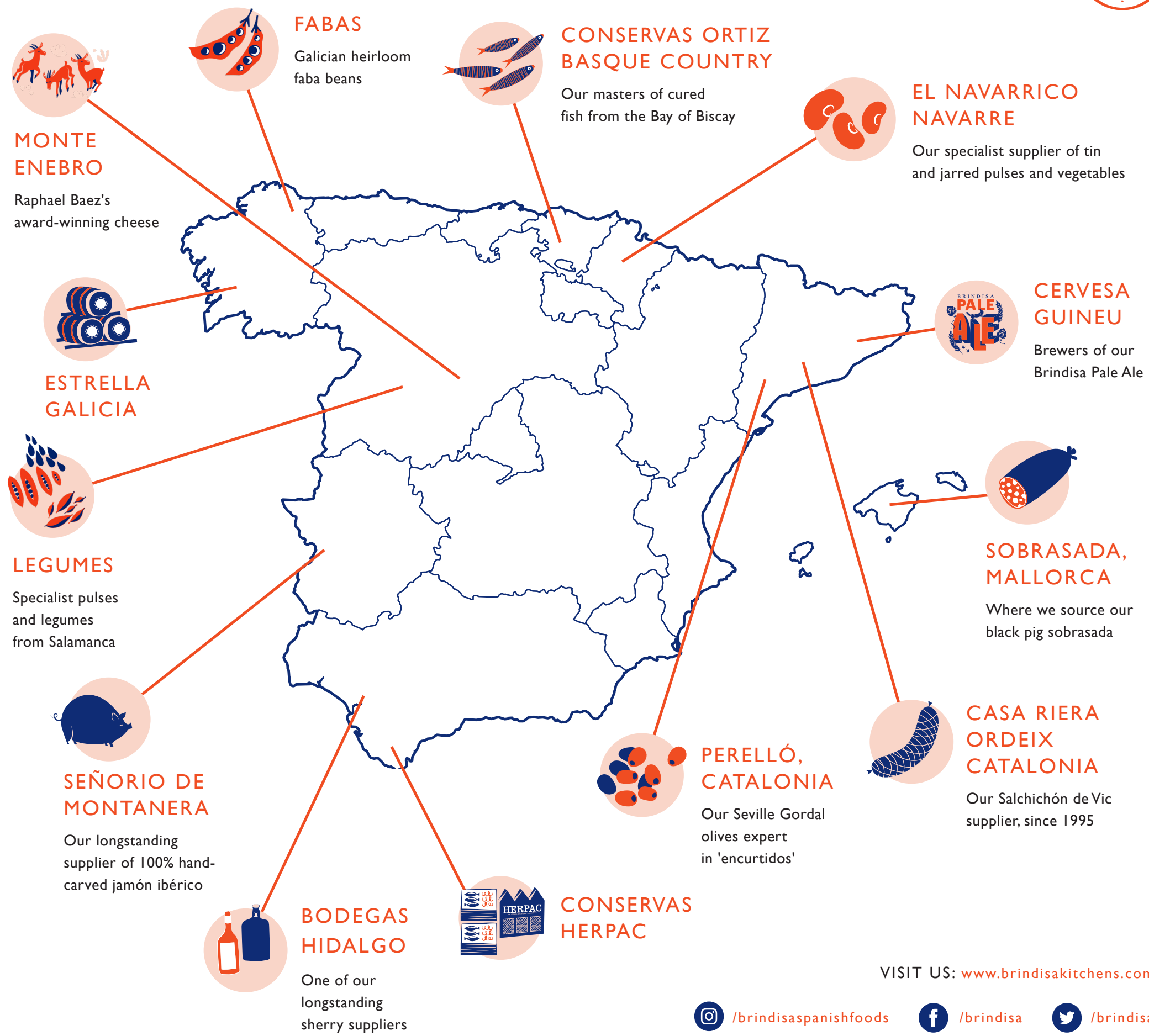
HELADO DEL DÍA 5
Forest Hill Gelato's organic ice cream or sorbet, ask for today's selection

Pair with a glass of Pedro Ximenez 7.5 / Patxaran 6.5

V VEGETARIAN **V** VEGAN

*For allergens, please speak to our team before ordering.
A discretionary 13.5% 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.

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

Cacklebean eggs: Cackleberry Farm is nestled at the foot of a hill just outside Stow-on-the-Wold. Run by Paddy and Steph Bourns, their rare breed flocks are entirely free range and live in traditional chicken houses

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

