



TAPAS
BRINDISA

BAR SNACKS | PICOTEO

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
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	
<i>Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic, Mallorcan black pig sobrasada</i>	
TABLA DE QUESOS	18
Selection of seasonal cheeses, dried moscatel grapes, quince, walnuts	
<i>Zamorano ewe's milk cheese, Torta de Barros ewe's milk, Valdeón cow & goat's blue cheese, Garrotxa goat's cheese</i>	

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 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	

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	

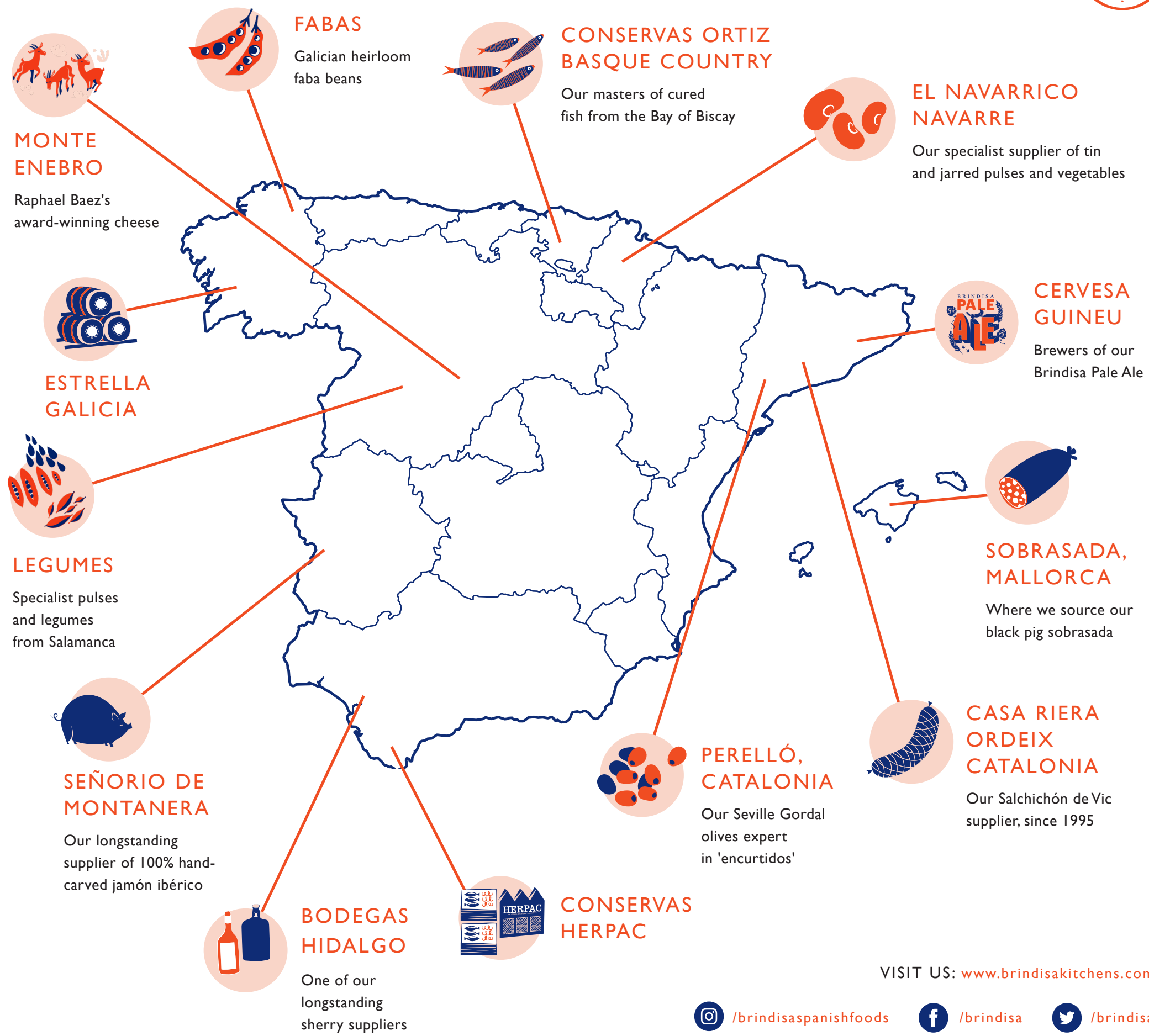
SWEET

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	

VEGETARIAN 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

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