



TAPAS
BRINDISA
SOUTH KENSINGTON

PAELLA & BOTTOMLESS FEAST

*Enjoy a very Spanish Feast at Brindisa Shoreditch.
Big pans of paella and all you can drink of sangría or the
drink of your choice.*

2-COURSE TAPAS & PAELLA MENU

*Paella of your choice, served with croquetas,
padrón peppers & pan de coca*

MARINERA - SEAFOOD PAELLA

*Bomba rice, prawns, squid & mussels
or*

VEGETAL - VEGETARIAN PAELLA

Bomba rice, artichokes, kale & saffron

The bigger the group the bigger the pan.

BOTTOMLESS DRINKS

Sangría or cava (T&Cs apply)

WHERE & WHEN:

Brindisa Shoreditch

Saturdays 12noon - 4pm | May to September

Min 2 people | 1.5hr dining period

BOOK:

hola@brindisakitchens.com

brindisakitchens.com/Paellafeast



HOUSE SERVES

CAVA SANGRÍA GLASS 6.5 JUG 26
Aperol, fruit liqueur, citrus, cava and lemonade

RED WINE SANGRÍA GLASS 6 JUG 24
Brandy, fruit liqueur, citrus, red wine and lemonade

VERMUT - WITH OR WITHOUT SODA 7.5
El Golfo Vermut, Ribera del Duero

REBUJITO 8
Xeco fino, lime, mint and Fentimans soda water

COCKTAILS

SHERRY SPRITZ #3 (Low Abv) 9.5
Xeco Fino, Kamm & Sons, Agave with Fentiman's Lime & Jasmin

ROSADO AMERICANO 9.5
Oloroso seco Faraon, Belsazar rose vermouth, Campari, Fentimans lemonade

OLD BRUT 9.5
Monkey Shoulder whiskey, Cava syrup, orange bitters

NEGRONI DE MARE 9.5
Gin Mare, Campari, El Golfo vermut

SHE & T 7.5 (LOW ABV)
Xeco fino and Fentimans tonic water

MARTINI DE LA CASA 9.5
Reyka vokda, Manzanilla en Rama & Gordal olive

BLOOD ORANGE GIMLET 9.5
Sipsmith gin, blood orange and sage cordial

BRINDISA SOUR 9.5
Ysabella regina brandy, white wine, ginger and lemon juice

JARDIN 7.5 (0% ABV)
Seedlip garden, blood orange juice, agave & Valencian tonic water

“GIN” & TONIC

ALL SERVED WITH FENTIMAN'S TONIC

GIN MARE & TONIC - ROSEMARY & ORANGE 11.5

HENDRICKS & TONIC- CUCUMBER 10

XORIGUER & TONIC - LEMON 10

ELEPHANT & TONIC - APPLE AND GINGER 12

PORTOBELLO ROAD & PEDRINO PX TONIC - PEAR 9.5

SIPSMITH & PINK GRAPEFRUIT TONIC - GRAPEFRUIT 11

CHASE MARMALADE & VALENCIAN TONIC - ORANGE AND THYME 12

JENSEN'S OLD TOM & TONIC - LEMON 10

SHE & T - XECO FINO & TONIC- APPLE 7.5 (LOW ABV)

SEEDLIP GROVE & VALENCIAN TONIC - ORANGE 7.5 (0% ABV)

BEER

WIPA WHEAT IPA (6.5%) Bottle 6
Cervesa Guineu, Catalunya

JACK THE RIPA IPA (6.5%) Bottle 6
Cervesa Guineu, Catalunya

DR CALYPSO APA (GF) (5.2%) Bottle 6
Cervesa Guineu, Catalunya

ESTRELLA GALICIA LAGER (4.7%) 2/3 Pint 4.5 Bottle 4
Estrella Galicia

1906 RESERVA AMBER LAGER (6.5%) Bottle 4.5
Estrella Galicia

ESTRELLA GALICIA 0,0 Bottle 3.5
Cervesa Guineu, Catalunya

GLENFIDDICH IPA BOILERMAKER - ADD A SHOT OF WHISKEY FOR £5

SHERRY AND SIMILAR

DRY AND LIGHT

MANZANILLA 'LA GITANA' EN RAMA
Bodegas Hidalgo, Sanlúcar de Barrameda

Glass
750ml
6 42

MANZANILLA 'LA GITANA' HIDALGO
Bodegas Hidalgo, Sanlúcar de Barrameda

6 750ml
42

XECO FINO
Xeco wines, Jerez de la Frontera

7 43.5

DRY, RICH

AMONTILLADO NAPOLEÓN
Bodegas Hidalgo, Sanlúcar De Barrameda

Glass
750ml
6 42

XECO AMONTILLADO
Xeco Wines, Jerez De La Frontera

7.5 750ml
45

MEDIUM, RICH

PALO CORTADO 20YR WELLINGTON
Bodegas Hidalgo, Sanlúcar de Barrameda

Glass
500ml
9 45

OLOROSO SECO FARAÓN
Bodegas Hidalgo, Sanlúcar de Barrameda

6 500ml
32.5

SWEET

PX CALLEJUELA
Bodegas Callejuela, Sanlúcar de Barrameda

Glass
500ml
6 32.5

CASTA DIVA MOSCATEL
Gutiérrez de la Vega, Alicante

7.5 500ml
36

RECÓNDITA ARMONÍA MONASTRELL 2015, ALICANTE
Gutiérrez de la Vega, Alicante

7.5 500ml
36

OLOROSO ABOCADO ALAMEDA CREAM
Bodegas Hidalgo, Sanlúcar de Barrameda

5.5 750ml
38

REAL WINE MONTH

TO CELEBRATE THE REAL WINE MONTH WE ARE OFFERING A SELECTION OF WINES MADE FROM ORGANIC OR BIODYNAMIC GRAPES WITH MINIMAL INTERVENTION IN THE WINERY AT A SPECIAL PRICE. SALUD

SPARKLING

ESPUMOSO

	Glass	Bottle
LOXAREL "A PÈL", PENEDÈS RWM SPECIAL <i>Méthode Ancestral</i>	7.5	39.5
LA VIDA AL CAMP NV, CATALUNYA <i>Cava Brut</i>	7.5	39.5
LA VIDA AL CAMP ROSADO 2015, CATALUNYA <i>Rosado Reserva</i>	8.5	43
GRAMONA LA CUVEE 2013, CATALUNYA <i>Cava Brut, Gran Reserva</i>		51.5

ROSÉ

VINO ROSADO

	175	500	750
DECENIO 2017, RIOJA <i>Tempranillo, Viura, Garnacha</i>	7.5	21	31.5
LA ROSA 2017, PENEDÈS <i>Sumoll, Parellada, Xarel-Lo</i>	8.5	24	36.5

ORANGE

VINO NARANJA

	175	500	750
TRAGOLARGO 2016, ALICANTE RWM SPECIAL <i>Merseguera, Moscatel</i>	7.5	22	32.5

WHITE

VINO BLANCO

	175	500	750
HEIGHTS OF THE CHARGE 2014, RUEDA <i>Verdejo, Viura</i>	6.5	17	23.5
EL DESTRALER 2017, TERRA ALTA <i>White Garnacha, Macabeu, Moscatel</i>	7	18.5	27.5
MAS MACIA 2018, PENEDES <i>Xarel-lo</i>	7.5	19.5	29
DECENIO BLANCO 2017, RIOJA <i>Viura</i>	7.5	21	31.5
CORA LOXAREL 2017, PENEDES <i>Xarel-lo, Muscat</i>	8	23.5	35.5
PIRINEOS 2017, SOMONTANO <i>Gewürztraminer</i>	8	23.5	35.5
LA LIEBRE Y LA TORTUGA 2017, RÍAS BAIXAS <i>Albariño</i>	9	26	38.5
TRENZADO 2016, TENERIFE <i>Listán blanco, PX</i>	11	31.5	47.5
VIÑA DE MARTIN “OS PASÁS” 2016, RIBEIRO <i>Treixeduria, Albariño, Lado, Torrentes</i>		37.5	49
FINCA ALLENDE 2015, VALENCIA <i>Viura, Malvasia</i>	13		56
FINCA CALVESTRA 2015, RIOJA <i>Merseguera</i>			56
NANCLARES “SOVERRIBAS” 2016, RÍAS BAIXAS <i>Albariño</i>			59
VIÑA TONDONIA RESERVA 2005, RIOJA <i>Viura, Malvasia</i>			67

RED

VINO TINTO

NERO DE SORT, 2016 RWM SPECIAL <i>Pinot Noir</i>	175 9.5	500 27	750 40
EL TESORO 2017, JUMILLA <i>Monastrell, Shiraz</i>	6.5	17	23.5
MANON 2017, TIERRA DE CASTILLA <i>Cencibel</i>	7.5	18.5	26.5
PAZO DE MONTERREY, 2017, MONTERREI <i>Mencia</i>	8	23	33.5
CASA CASTILLO 2016, JUMILLA <i>Monastrell</i>	8.5	25	37
HACIENDA EL OLMO 2015, RIOJA <i>Tempranillo</i>	9	26	38
TIO UCO 2016, TORO <i>Tinta de Toro</i>			39.5
BARON DE MAGAÑA 2015, NAVARRA <i>Merlot, Cab Sauv, Shiraz, Tempranillo</i>	10.5	28	41
RODA SELA 2015, RIOJA <i>Tempranillo/Graciano/Garnacha</i>	11	31.5	47
CILLAR DE SILOS CRIANZA 2015, R. DUERO <i>Tempranillo</i>			49
TABERNER 2014, CÁDIZ <i>Syrah</i>			57.5
TORRESILO 2015, RIBERA DEL DUERO <i>Tinta Fina</i>			77.5
PINTIA 2013, TORO <i>Tinta de Toro</i>			85
VALBUENA 5º, VEGA SILICIA 2013 , RIBERA DEL DUERO <i>Tinta Fina, Merlot</i>			170
VEGA SICILIA “UNICO” 2006, RIBERA DEL DUERO <i>Tinta Fina, Cabernet Sauvignon</i>			313

HARDS

ALL MEASURES ARE 50ML

MIXER 2.50

BRANDY

GRAN RESERVA HIDALGO 200	8
CARDENAL MENDOZA	12
GRAN DUQUE DE ALBA	13
YSABELLA REGINA	7.5

GIN

HENDRICKS	7.5
SIPSMITH LONDON DRY	8.5
GIN MARE	9
ELEPHANT	9.5
GILPIN'S	10.5
TANQUERAY	6.5
PORTOBELLO ROAD	7.5
TANQUERAY 10	8.5
MONKEY 47 SCHWARZALD GIN	8.5
JENSENS OLD TOM	10.5

WHISK(E)Y

FOUR ROSES	6.5
TULLAMORE DEW	6.5
MONKEY SHOULDER	7
AUCHENTOSHAN 3 WOOD	13
LAGAVULIN 16 YEAR	12.5
GLENFIDDICH 12 YEAR	10
GLENFIDDICH 15 YEAR	13.5
GLENFIDDICH IPA	12
THE BALVENIE 21 "PORTWOOD"	18.5
THE BALVENIE 14 "CARIBBEAN CASK"	14
NOMAD	8
HUDSON BABY	14
HUDSON RYE	14

RUM

HAVANA 3 YEAR OLD	6.5
HAVANA 7	8
DIPLOMATICO EXCLUSIVA RESERVA	10.5
EL DORADO 15	12
WOOD'S NAVY	8
SAILOR JERRY	6.5
ZACAPA CENTENARIO 23 YEAR	18.5

TEQUILA & MEZCAL

OCHO BLANCO	6.5
OCHO REPOSADO	7.5
MEZCAL QUIQUIRIQUI MATALAN	8.5
DON JULIO BLANCO	10.5
DON JULIO AÑEJO	11

VODKA

RUSSIAN STANDARD	6.5
REYKA	8.5
ZUBROWKA	9.5

DIGESTIVES

LICOR DE HIERBAS	6
LICOR DE ORUJO	6
CREMA DE ORUJO	6
FERNET BRANCA	6.5
PATXARAN	6.5

SOFTS

COKE/DIET COKE 3

FRESH LEMONADE 3.5

FENTIMANS SODAS 3.5

Seville orange, elderflower, ginger beer, victorian lemonade, lime & jasmin

JUICE 3.5

Fresh orange, apple, cranberry, tomato

BELU WATER 750ML 3.5 330ML 2.5

Still or sparkling

HOT DRINKS

OUR COFFEE IS FROM VOLCANO COFFEE WOKRS IN BRIXTON

SINGLE/DOUBLE 2.5/2.75

WITH MILK 3

TEA 2.75

EL CANARIO HOT CHOCOLATE 3.5

GLOSSARY

BRINDIS	TO RAISE YOUR GLASS AND DRINK TO GOOD HEALTH
VERMUTERÍA	BAR THAT SPECIALISES IN VERMOUTHS
PICOTEO	SMALL, BAR STYLE SNACK
LA ÚLTIMA	THE LAST DRINK OF THE NIGHT, ONE FOR THE ROAD
CRianza	RED WINE AGED FOR MORE THAN 24 MONTHS
APERITIVO	DRINK OR SMALL BITE BEFORE AN EVENING'S MEAL
BODEGA	GENERIC TERM MEANING WINERY
CAÑA	SMALL BEER ENJOYED WITH A TAPA
CERVECERÍA	BREWERY
COSECHA	HARVEST OR VINTAGE
AÑEJO	A WINE AGED IN A WOODEN CASK OR BOTTLE
TABERNA	TRADITIONAL, NEIGHBOURHOOD 'TAVERN' OR BAR
COCTELERÍA	BAR SPECIALIZING IN COCKTAILS AND GIN AND TONICS
DESTILERÍA	SPANISH FOR 'DISTILLERY'

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