



TAPAS
BRINDISA
LONDON BRIDGE

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
Brandy, 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

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

REBUJITO 8
Xeco fino and Fentimans soda water

BEER

DR CALYPSO - APA (4.7%) Bottle 6
Cervesa Guineu, Catalunya

WIPA - WHEAT IPA (7.5%) Bottle 6
Cervesa Guineu, Catalunya

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

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

ESTRELLA GALICIA 0,0 - ALCOHOL FREE Bottle 3.5
Cervesa Guineu, Catalunya

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

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

GILPINS & TONIC - ORANGE SLICE & SAGE 13

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

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



SHERRY AND SIMILAR

DRY AND LIGHT

MANZANILLA ‘LA GITANA’ EN RAMA
Bodegas Hidalgo, Sanlúcar de Barrameda

XECO FINO

Xeco wines, Jerez de la Frontera

FINO “CEBALLOS”

Bodegas Primitivo Collantes, Chiclana de la Frontera

UBE MIRAFLORES 2017, CADIZ

100% Unfortified Palomino Fino

Glass	Bottle
6	750ml 42
7	750ml 43.5
6	750ml 42
10.5	750ml 45

DRY, RICH

AMONTILLADO NAPOLEÓN

Bodegas Hidalgo, Sanlúcar De Barrameda

XECO AMONTILLADO

Xeco Wines, Jerez De La Frontera

Glass	Bottle
6	750ml 42
7.5	750ml 45

MEDIUM, RICH

PALO CORTADO 20YR WELLINGTON

Bodegas Hidalgo, Sanlúcar de Barrameda

OLOROSO SECO FARAÓN

Bodegas Hidalgo, Sanlúcar de Barrameda

Glass	Bottle
9	500ml 45
6	500ml 32.5

SWEET

PX TRIANA

Bodegas Hidalgo, Sanlúcar de Barrameda

CASTA DIVA MOSCATEL

Gutiérrez de la Vega, Alicante

RECÓNDITA ARMONÍA MONASTRELL 2015, ALICANTE

Gutiérrez de la Vega, Alicante

OLOROSO ABOCADO ALAMEDA CREAM

Bodegas Hidalgo, Sanlúcar de Barrameda

Glass	Bottle
6	500ml 32.5
7.5	500ml 36
7.5	500ml 36
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 2015, CATALUNYA <i>Brut</i>	7.5	39.5
COLET "GRAN CUVEE", PENEDES <i>Extra Brut</i>		47
LA VIDA AL CAMP ROSADO 2015, CATALUNYA <i>Rosado Reserva</i>	8.5	43
GENTLEMANT ROSADO <i>Méthode Ancestral</i>	9	48.5
CARLES ANDREU ROSADO, CATALUNYA <i>Rosado Reserva</i>		52

ROSÉ

VINO ROSADO

	175	500	750
PASION DE BOBAL 2017, UTIEL-REQUENA <i>Bobal</i>	7	20.5	30
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, CATALUNYA <i>Xarel-lo</i>	7.5	19.5	29
PIRINEOS 2017, SOMONTANO <i>Gewurztraminer</i>	8	23.5	35.5
NAIA 2017, RUEDA <i>verdejo</i>	9	26	38
BICO DA RAN 2017, RÍAS BAIXAS <i>Albariño</i>	9.5	26.5	40
GAINTZA 2018, GETARIAKO TXACOLINA <i>Hondarrabi Zuri, Hondrrabi Beltz, Gros Manseng</i>	9.5	27	40
ENVÍNATE TÁGANAN 2016, TENERIFE <i>Malvasia/Albillo Criollo/Marmajuelo</i>			47
VIÑA DE MARTIN “OS PASÁS” 2016, RIBEIRO <i>Treixeduria/Albariño/Lado/Torrentes</i>			49
FINCA ALLENDE 2015, RIOJA <i>Viura/Malvasia</i>	13	37.5	56
ZARATE “BALADO” 2017, RÍAS BAIXAS <i>Albariño</i>			59

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
VINA ZORZAL 2017, NAVARRA <i>Garnacha</i>	8	23	34.5
PINNA FIDELIS 2017, RIBERA DEL DUERO <i>Tempranillo</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>	9	26.5	39.5
7 FUENTES 2016, TENERIFE <i>Listán Negro/Tintilla</i>	9.5	27	40
BARON DE MAGAÑA 2015, NAVARRA <i>Merlot/Cab Sauv/Shiraz/Tempranillo</i>	10.5	28	41
CILLAR DE SILOS CRIANZA 2015, R. DUERO <i>Tempranillo</i>			49
LA BRUJA DE ROZAS 2016, MENTRIDA <i>Garnacha</i>			49.5
VALENCISO RESERVA 2011, RIOJA <i>Tempranillo</i>	12.5	36.5	54.5
TABERNER 2014, CÁDIZ <i>Shiraz</i>			57.5
MAS SINEN 2008, PRIORAT <i>Grenache/Carignan/Cab Sauv/Syrah</i>			60
PAYDOS 2013, TORO <i>Tinta de Toro</i>			73
TORRE DE SILO 2015, RIBERA DEL DUERO <i>Tempranillo</i>			77.5
VEGA SICILIA "UNICO" 2006, RIBERA DEL DUERO <i>Tino Fino/Cabernet Sauvignon</i>			380

HARDS

ALL MEASURES ARE 50ML

MIXER 2.50

BRANDY

GRAN RESERVA HIDALGO 200 8

GIN

HENDRICKS 7.5

PORTOBELLO ROAD 7.5

SIPSMITH LONDON DRY 8.5

GIN MARE 9

ELEPHANT 9.5

GILPIN'S 10.5

WHISK(E)Y

FOUR ROSES 6.5

MONKEY SHOULDER 7

TULLAMORE DEW 6.5

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

TEQUILA

OCHO BLANCO 6.5

OCHO REPOSADO 7.5

MEZCAL QUIQUIRIQUI MATALAN 8.5

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

SOFTS

COKE/DIET COKE 3

FRESH LEMONADE 3.5

FENTIMANS SODAS 3.5

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

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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