

DRINKS MENU

ESPECIALES DE LA CASA

Glass Jug

CAVA SANGRÍA

Apple, pear, ginger, citrus, cava & lemonade

6.5

26

RED WINE SANGRÍA

Brandy, fig, blackberry, citrus, red wine & lemonade

6

24

SHERRY SPRITZ #5 (LOW ABV)

XECO Fino, bittersweet apple & cardamom shrub, agave & soda

9.5

VERMUT

With or without soda

7.5

CERVEZAS

ESTRELLA GALICIA LAGER (2/3 pint)

Estrella Galicia, 4.7% ABV

4.5

1906 RESERVA AMBER LAGER (bottle)

Estrella Galicia, 6.5% ABV

5

ESTRELLA GALICIA 0,0 (bottle)

Estrella Galicia, 0% ABV

3.5

DR CALYPSO - APA (bottle)

Cervesa Guineu, Catalunya, 5.2% ABV

6

MONTSERRAT STOUT (bottle)

Cervesa Guineu, Catalunya, 6.5% ABV

6

COCTELES

ORCHARD

Ocho Blanco, cinnamon, apple, cranberry, lime & triple sec

9.5

NEGRONI DE MARE

Gin Mare, Campari & vermouth with rosemary & orange

9.5

PX OLD FASHIONED

Pedro Ximénez reduction, Monkey Shoulder whisky & orange bitters

9.5

ROSADO AMERICANO

Oloroso Seco, El Bandarra rose vermouth, Campari & Fentiman's rose lemonade

9.5

LA COSTA TROPICAL

Havana 3yr rum, Oloroso cream, orange, cinnamon & Fentiman's tropical soda

9.5

JARDIN (0% ABV)

Seedlip Garden, pink peppercorn, sage, agave & Fentiman's ginger ale

7.5

“GIN” & TONIC

ALL SERVED WITH FENTIMAN'S TONIC & THE PERFECT GARNISH

SEEDLIP GROVE & VALENCIAN TONIC - ORANGE (0% ABV)	7.5
SHE & T - XECO FINO & TONIC - APPLE (LOW ABV)	7.5
PORTOBELLO ROAD & PEDRINO PX TONIC - PEAR	9.5
HENDRICKS & TONIC - CUCUMBER	10
XORIGUER & TONIC - LEMON	10
SIPSMITH & PINK GRAPEFRUIT TONIC - GRAPEFRUIT	11
GIN MARE & TONIC - ROSEMARY & ORANGE	11.5
CHASE MARMALADE & VALENCIAN TONIC - ORANGE & THYME	12
ELEPHANT & TONIC - APPLE & GINGER	12

REFRESCOS, CAFÉS Y TÉS

SOFT DRINKS

COKE/DIET COKE	3
FRESH LEMONADE	3.5
FENTIMANS SODAS	3.5
Seville orange, elderflower, ginger beer, Victorian lemonade	
JUICES	3.5
Fresh orange, apple, cranberry, tomato	
BELU WATER	2.5 / 3.5
Still or sparkling	

HOT DRINKS

COFFEE - FROM VOLCANO COFFEE WORKS IN BRIXTON	From 2.5
Café solo 2.5 / café doble 2.75 / café con leche 3 / americano 2.75 / cortado 2.5	
TEA - FROM NOVUS TEA, SERVED IN BIODEGRADABLE TEA BAGS	3
English breakfast / Egyptian mint / sapphire Earl Grey / citrus chamomile / green / fresh mint	
EL CANARIO HOT CHOCOLATE	3.5

SHERRY Y OTROS

Glass
100ml

Bottle
750ml*

DRY AND LIGHT

MANZANILLA 'LA GITANA' EN RAMA

Bodegas Hidalgo, Sanlúcar de Barrameda

6

FINO CABERRUBIA, LUIS PEREZ

Bodegas Luis Pérez, Jerez de la Frontera

10

DRY, RICH

AMONTILLADO NAPOLEÓN

Bodegas Hidalgo, Sanlúcar de Barrameda

6

XECO AMONTILLADO

Xeco Wines, Jerez de la Frontera

7.5

MEDIUM, RICH

PALO CORTADO 20YR WELLINGTON

Bodegas Hidalgo, Sanlúcar de Barrameda

9

OLOROSO SECO FARAÓN

Bodegas Hidalgo, Sanlúcar de Barrameda

6

SWEET

PX MAESTRO SIERRA

Bodegas El Maestro Sierra, Jerez de la Frontera

75ml

6

7.5

56

CASTA DIVA MOSCATEL

Gutiérrez de la Vega, Alicante

7.5

500ml

36

RECÓNDITA ARMONÍA MONASTRELL 2015

Gutiérrez de la Vega, Alicante

7.5

500ml

36

OLOROSO ABOCADO ALAMEDA CREAM

Bodegas Hidalgo, Sanlúcar de Barrameda

5.5

38

VERMUT

With or without soda

EL BANDARRA RED, WHITE OR ROSÉ

75ml

6.5



*Alternative bottle / glass sizes are marked accordingly

VINO ESPUMOSO

SPARKLING

	Glass 125ml	Bottle 750ml
EL CELLERET BRUT NATURE Brut	7.5	39.5
COLET "GRAN CUVEE" 2015, PENEDES Extra Brut		47
LA VIDA AL CAMP ROSADO 2016, CATALUNYA Rosado Reserva	8.5	43
LOXAREL "A PÈL", PENEDES 2018 Méthode Ancestral	8.5	43

VINO ROSADO

ROSÉ

	Glass 175ml	Carafe 500ml	Bottle 750ml
DECENIO ROSADO, RIOJA Tempranillo,	7.5	21.5	21.5
LA ROSA, PENEDES Sumoll, Parellada, Xarel-Lo	8.5	24	36.5

VINO NARANJA

ORANGE

	Glass 175ml	Carafe 500ml	Bottle 750ml
TRAGOLARGO, ALICANTE Merseguera, Moscatel	9	25.5	37



VINO BLANCO

WHITE

	Glass 175ml	Carafe 500ml	Bottle 750ml
ARBEOR, LA MANCHA Airen	6.5	17	23.5
EL DESTRALER TERRA ALTA White Garnacha, Macabeu, Moscatel	7	18.5	27.5
MAS MACIA, PENEDES Xarel-lo, Muscat	7.5	19.5	29
PIRINEOS, SOMONTANO Gewurztraminer	8	23.5	35.5
BASA, RUEDA Verdejo	9	26	38.5
BICO DA RAN, RÍAS BAIXAS Albariño	9.5	26.5	40
LOURO 2018, VALDEORRAS Godello			48
FINCA ALLENDE 2016, RIOJA Viura, Malvasia	13	37.5	56
ZARATE “BALADO” 2018, RÍAS BAIXAS Albariño			59
VIÑA TONDONIA RESERVA 2005, RIOJA Viura, Malvasia			67
DOMINIO DEL AGUIILA 2015, RIBERA DEL DUERO Albillo Mayor			95



VINO TINTO

RED

	Glass 175ml	Carafe 500ml	Bottle 750ml
EL TESORO, JUMILLA Monastrell, Shiraz	6.5	17	23.5
MANON, TIERRA DE CASTILLA Cencibel	7.5	18.5	26.5
VINA ZORZAL, NAVARRA Garnacha	8	23	34.5
ADHUC TEMPUS ROBLE, RIBERA DEL DUERO Tempranillo	8.5	25	37
HACIENDA EL OLMO, RIOJA Tempranillo	9	26	38
BARON DE MAGANA, NAVARRA Merlot, Cabernet Sauvignon, Tempranillo, Shiraz	10.5	28	41
CAMINO DE LOS ARRIEROS, ARRIBES Rufete, Juan Garcia, Trincadeira Preta, Bastardo	11.5	32.75	49
CILLAR DE SILOS CRIANZA 2016, RIBERA DEL DUERO Tempranillo			49
LA BRUJA DE ROJAS 2018, MENTRIDA Garnacha			52.5
VALENCISO RESERVA 2012, RIOJA Tempranillo	12.5	36.5	54.5
PICARO DEL AGUILA, 2017, RIBERA DEL DUERO Tempranillo, Blanca del Pais			62
GALIA 2017, CASTILLA Y LEÓN Tempranillo, Garnacha, Albillo			65
TORRE DE SILO 2016, RIBERA DEL DUERO Tempranillo			77.5
PINTIA 2014, TORO Tinta de Toro			85
VEGA SICILIA "UNICO" 2006, RIBERA DEL DUERO Tino Fino, Cabernet Sauvignon			380

LICORES

ALL MEASURES ARE 50ML

ADD A MIXER 2.50

BRANDY

GRAN RESERVA HIDALGO 200 8

GIN

HENDRICKS 7.5

PORTOBELLO ROAD 7

XORIGUER 7.5

SIPSMITH LONDON DRY 8.5

GIN MARE 9

ELEPHANT 9.5

CHASE SEVILLE MARMALADE 9.5

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

PATXARAN 6



HAPPENINGS AT BRINDISA

There's always exciting things happening at Brindisa. From masterclasses and special menus to our brand new Brindisa Kitchen Bar opening in December!

To stay in the loop visit our website or email marketing@brindisakitchens.com.

TASTING TALES: SPANISH MASTERCLASSES

Get behind the spanish scenes with our series of tasting masterclasses. Keep your eyes peeled as we'll be adding new dates all the time. For more details or to book visit our website.

TASTING TALES #6: PAELLA VALENCIANA MASTERCLASS

When: Thursday 20th February, 6.30 – 8.30pm

Where: Tapas Brindisa Battersea

Tickets: £45

TASTING TALES #7: FATHER'S DAY SPECIAL CHEESE & BEER PAIRING

When: Thursday 19th March, 6.30 – 8.00pm

Where: Tapas Brindisa Shoreditch

Tickets: £30

CALÇOTADA FESTIVAL

Celebrate the humble calçot, the traditional Catalan onion, with our festival at Tapas Brindisa Shoreditch or Tapas Brindisa Battersea.

Enjoy our bespoke 3 course menu for £35 every weekend from 10am till 4pm until the end of March. Prepare to get messy!

Email hola@brindisakitchens.com to book



BRINDISA

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