

DRINKS

Please, ask your waiter for our full drinks & wine list.

HOUSE SERVES

Red wine sangria	6
Cava sangria	6.5
Vermut with or without soda	7.5
Rebujito	8
Sherry spritz #5	9.5

BEER & SPARKLING

Estrella Galicia Lager (4.7%), 2/3 pint	4.5
Dr Calypso IPA, GF (5.2%), bottle	6
El Celleret Cava Brut	7.5 / 39.5
La Vida al Camp Rosado 2016	7.5 / 43

PICOTEO

SHARING BOARD	19
Cured meats & cheeses, empedrat tuna & bean salad, olives, pickles, tomato bread & Empeltre olivada <i>For 2 people to share / Mon to Thu / 12noon - 6:30pm</i>	
PAN DE LA CASA ⑤	3
Selection of house breads	
PAN DE COCA CON TOMATE ⑤	4
Catalan 'coca' flatbread, tomato & garlic	
PERELLÓ GORDAL OLIVES	4
Hand-stuffed Perelló Gordal olives, orange & oregano	
CROQUETAS DE JAMÓN	6
Iberian ham croquettes (3)	
CROQUETAS DE QUESO Y ESPINACA	6
Monte Enebro goats' cheese & spinach croquettes (3)	
PIMIENTOS DE PADRÓN ⑤	6
Galician Padrón peppers & rock salt	
SARDINA Y ANCHOA EN MATRIMONIO	8
Cádiz sardine & Nardín anchovy, Penjar tomato & anchovy cream	
MANCHEGO MARINADO	7
Marinated Manchego, paprika & Catalan almonds	

⑤ Vegetarian ⑥ Vegan

(P) Pasteurized (UP) Unpasteurized

If you need allergy advice please ask a member of the team before ordering your food.

TAPAS BRINDISA



WINES OF THE MONTH

Please ask your waiter for our full drinks list.

LOURO 2017, VALDEORRAS 10 / 28.5 / 42.5
Godello

TRAGOLARGO 2018, ALICANTE 10 / 28.5 / 42.5
Monastrell

VEGETABLE TAPAS

CREMA DE CALABAZA ⑤	6	PISTO MANCHEGO ⑤	9
Pumpkin cream, roasted pumpkin, oyster mushroom & seeds		Tomato & courgette 'pisto', olive toast & poached egg	
TORTILLA ESPAÑOLA ⑤	6	PATATAS BRAVAS ⑤	6
Potato & onion omelette & alioli		Fried potatoes, spicy tomato sauce & alioli	
PIMIENTO DE PIQUILLO RELLENO ⑤	5	BROCOLI CON PICOS	6
Tempura-fried piquillo pepper, goats' cheese & honeycomb		Tenderstem broccoli, Valdeón blue cheese & Catalan walnuts	
ESPINACAS A LA CATALANA ⑤	5	VERDURAS CON ROMESCO ⑤	8
Wilted spinach, shallots, Castillian pine nuts & raisins		Garden vegetables with romesco	
FISH TAPAS		MEAT TAPAS	
ALMEJAS EN SALSA VERDE	9	SECRETO IBÉRICO	15
Clams, garlic & herbs		Iberian pork Secreto, garlic & piquillo pepper	
ARROZ NEGRO	9	POLLO AL PX	11
Squid ink black rice & alioli		Free range chicken thighs, Pedro Ximénez sherry, Ñora pepper, ginger, lemon & Gordal olives	
GAMBAS AL AJILLO	9	CHULETAS DE CORDERO	16
King prawns, chilli, garlic & olive oil		Grilled lamb chops & salsa verde	
PULPO A LA PARRILLA	15		
Grilled Galician octopus, potato cream & paprika alioli			
HALIBUT ASADO	16		
Roasted halibut, hispi cabbage & chestnuts			

PERFECT TO SHARE

TXULETA RUBIA GALLEGA 42
500gr Galician rib-eye steak & vegetables

BRINDISA ALWAYS

MONTE ENEBRO	8
Raphael Báez's award winning fried goats' cheese, orange blossom honey & beetroot crisps	
LEÓN CHORIZO	9
León chorizo on toast, piquillo pepper & rocket	
HUEVOS ROTOS CON SOBRASADA	9
Broken eggs, potatoes & sobrasada (soft chorizo from the Balearics)	

CURED

CHARCUTERIE SELECTION	23
Salchichón, lomo doblado, sobrasada, chorizo, picos de pan & pickles	
JAMÓN IBÉRICO DE BELLOTA , Extremadura	22
Hand-carved from Señorío de Montanera Collective	
SALCHICHÓN DE VIC , Catalonia	6
Peppercorn sausage from Casa Riera Ordeix in Vic	
LOMO DOBLADO , Extremadura	7
100% acorn-fed Iberian pork loin from Señorío de Montanera, rolled in pork lard & cured for 6 months	
CHORIZO IBÉRICO DE BELLOTA , Extremadura	6
Paprika sausage from Señorío de Montanera	

CHEESE

CHEESE SELECTION	17
Cabra del Tiétar, Moluengo, Valdeón & Villarejo, house breads, quince, tomato chutney & fruit	
CABRA DEL TIÉTAR , Ávila (P)	6
Brindisa cave-aged, semi-cured goats' cheese with a light texture & subtle herb flavour	
MOLUENGO , Albacete (UP)	6
Goats' cheese from Villamalea in Albacete - light & delicate with a vegetable ash coating	
VALDEÓN (PICOS DE EUROPA IGP) , León (P)	6
Blue cheese from León made from a blend of 90% cows and 10% goats' milk	
VILLAREJO MANCHEGO ROMERO , Cuenca (UP)	6
Rosemary-coated & infused ewes' milk cheese cured for a minimum of 6 months	

