

DRINKS

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

HOUSE SERVES

Red wine sangria	6
Cava sangria	6.5
Vermut El Golfo with or without soda	7.5
Negroni de Mare	9.5
Gin Mare, Campari & El Golfo vermouth, rosemary & orange	
Sherry spritz #5	9.5
XECO Fino, bittersweet apple & cardamom shrub, agave & soda	

BEER & SPARKLING

Estrella Galicia Lager (4.7%), 2/3 pint	4.5
1906 Reserva Amber Lager (6.5%), bottle	5
El Celleret Brut Nature	7.5 / 39.5
La Vida al Camp Rosado 2016	8.5 / 43

PICOTEO

PAN DE LA CASA [Ⓥ]	3
Selection of house breads	
PAN DE COCA CON TOMATE [Ⓥ]	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)	
PIMIENTOS DE PADRÓN [Ⓥ]	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	

BRINDISA KITCHEN BAR

We've got exciting news. Brindisa Kitchen Bar is now open in Borough Market Kitchen! It will be offering a market-style menu inspired by the Silver Route.

[Ⓥ] Vegetarian [Ⓥ] 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.

AMORRO BLANCO, VINO DE LA TIERRA DE CÁDIZ 10 / 28.5 / 42.5
Palomino Fino

ESCODA-SANAHUJA LES PARADETES, COMCA DE BARBERÁ 10 / 28.5 / 42.5
Samsó, Garnacha

VEGETABLE TAPAS

CREMA DE CALABAZA [Ⓥ]	6	ESPINACAS A LA CATALANA [Ⓥ]	5
Pumpkin cream, roasted pumpkin, oyster mushroom & seeds		Wilted spinach, shallots, Castillian pine nuts & raisins	
PATATAS BRAVAS [Ⓥ]	6	PIMIENTO DE PIQUILLO RELLENO [Ⓥ]	5
Fried potatoes, spicy tomato sauce & alioli		Tempura-fried piquillo pepper, goats' cheese & honeycomb	
VERDURAS CON ROMESCO [Ⓥ]	8	BROCOLI CON PICOS	6
Garden vegetables with romesco sauce		Tenderstem broccoli, Valdeón blue cheese & Catalan walnuts	
TORTILLA ESPAÑOLA [Ⓥ]	6		
Potato & onion omelette & alioli			

FISH TAPAS

ALMEJAS EN SALSA VERDE	9	SECRETO IBÉRICO	15
Clams, garlic & herbs		Iberian pork Secreto, garlic & piquillo pepper	
GAMBAS AL AJILLO	9	POLLO AL PX	11
King prawns, chilli, garlic & olive oil		Free range chicken thighs, Pedro Ximénez sherry, Ñora pepper, ginger, lemon & Gordal olives	
PULPO A LA PARRILLA	15	CHULETAS DE CORDERO	16
Grilled Galician octopus, potato cream & paprika alioli		Grilled lamb chops & salsa verde	
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	

