



## TAPAS BRINDISA

Card  
only

Single  
use

### WHILE YOU WAIT

<b>PAN DE LA CASA</b>	3.5
Sally Clarke house breads, North & South olive oil, Pedro Ximénez vinegar	
<b>ALMENDRAS FRITAS</b>	4
Salted Catalan almonds	




### DRINKS

<b>ESTRELLA GALICIA (cana / pint)</b>	3.5 / 6
<b>CRAFT BEER (bottle, on rotation)</b>	6
<b>MAELOC DRY CIDER (bottle)</b>	5
<b>EL BANDARRA VERMUT (red / white / rose)</b>	6
<b>OLOROSO SECO FARAON</b>	6.5
<b>MANZANILLA LA GITANA SHERRY</b>	7
<b>EL CELLERET BRUT NATURE CAVA</b>	7.5 / 39.5
<b>SEASONAL RED WINE SANGRIA</b>	6 / 24
<b>SEASONAL CAVA SANGRIA</b>	6.5 / 26
<b>SHERRY SPRITZ</b>	8.5
<b>VICTORIAN REBUJITO</b>	8.5
<b>ALFRESCO SPRITZ</b>	8.5

 **VEGETARIAN**  **VEGAN**

For allergens, please speak to our team before ordering.  
A discretionary 12.5% service charge is added to your bill.





### PICOTEO

<b>PERELLÓ GORDAL OLIVES</b>	4
Hand-stuffed Gordal olives, orange, oregano	
<b>PIMIENTOS DE PADRÓN </b>	6
Galician Padrón peppers, rock salt	
<b>PAN DE COCA CON TOMATE </b>	4
Catalan coca bread, tomato, garlic	
<b>COCA DE ESPINACAS A LA CATALANA </b>	6
Hand-stretched coca flatbread, wilted baby spinach, golden raisins, pine nuts, onions	
<b>CROQUETAS DE JAMÓN IBÉRICO</b>	6.5
Iberian ham croquettes (3)	
<b>BOQUERONES FRITOS</b>	7.5
Deep-fried fresh anchovies, lemon	

### MEAT TAPAS

<b>HUEVOS ROTOS</b>	10
Potatoes, broken eggs, Mallorcan black pig sobrasada	
<b>FABAS DE LOURENZÁ AL CHORIZO LEÓN 10</b>	
Heirloom Galician faba beans, chargrilled León chorizo, rocket, piquillo peppers	
<b>POLLO AL ROMESCO</b>	13
Marinated free-range chicken thighs, romesco sauce	
<b>CHULETAS DE CORDERO AL GARUM</b>	17
Spring lamb chops (2), sherry-roasted peppers, anchovy tapenade	
<b>TXULETA</b>	23
Rib-eye steak, port-caramelised baby onions, piquillo peppers	

### PULSES & VEG TAPAS

<b>TORTILLA ESPAÑOLA </b>	6
Potato & onion omelette, alioli	
<b>PATATAS BRAVAS </b>	6
Fried potatoes, spicy tomato sauce, alioli	
<b>ENSALADA DE TOMATE </b>	6
Heritage tomatoes, hand-podded peas, dandelion	
<b>ENSALADA DE LENTEJAS PARDINA </b>	7.5
Pardina lentil & herb salad, almond picada	
<b>ESPARRAGOS CON PAYOYO</b>	7
Chargrilled asparagus, shaved Payoyo cheese, Pedro Ximénez reduction	

### FISH TAPAS

<b>ARROZ NEGRO</b>	10
Squid ink black rice, alioli	
<b>GAMBAS AL AJILLO</b>	9
King prawns, chilli, garlic, olive oil	
<b>BACALAO A LA BILBAINA</b>	17
Fresh cod fillet, slow cooked cherry tomatoes	
<b>PULPO A LA GALLEGA</b>	16
Galician octopus, potatoes, paprika, olive oil	

### CURED

<b>JAMÓN IBÉRICO DE BELLOTA</b>	22
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
<b>TABLA DE CHARCUTERÍA</b>	23
Salchichón, lomo Ibérico, chorizo, picos de pan	

### CHEESE

<b>ZAMORANO</b>	6
Unpasteurised hard ewe's milk cheese with an intense, nutty flavour from Castilla y Leon.	
<b>TORTA DE BARROS </b>	6
Earthy, yet creamy unpasteurised raw ewes' milk made using thistle rennet from Extremadura.	
<b>MOLUENGO</b>	6
Unpasteurised goats' milk cheese with fresh lactic aromas and an ash-covered rind from Albacete.	
<b>VALDEON PICOS DE EUROPA IGP</b>	6
Maple leaf-wrapped creamy blue pasteurised cow's and goat's milk cheese from Castilla y Leon.	
<b>TABLA DE QUESOS</b>	19
Selection of above cheeses, Sally Clarke oat cakes	

### SWEET

<b>CREMA CATALANA</b>	5
Orange & cinnamon Catalan custard, brulée top	
<b>MOUSSE DE CHOCOLATE</b>	5
Chocolate mousse	
<b>TARTA DE SANTIAGO</b>	6
Homemade almond & quince tart	
<b>HELADOS Y SORBETES DE LA CASA</b>	5
Ask for today's homemade ice cream & sorbet	

Perfectly paired with a glass of:

<b>PX MAESTRO SIERRA</b>	7.5
<b>CASTA DIVA MOSCATEL</b>	7.5
<b>LA RECONDITA ARMONIA MONASTRELL</b>	7.5

For our full wine list ask a member of the team

#### SOURCING, SOCIETY & ENVIRONMENT

Proud members of the Sustainable Restaurant Association.

Wine: over 80% of our wine is natural, organic or vegan.

Chef jackets: all of our jackets are made using rescued plastic bottles.

Meat: all of our meat is free-range or organic.

All of our pork is from free-range acorn fed Iberian pigs.

Water: we now have water filters in 3 of our restaurants to reduce glass waste and provide Belu water in the remainder supporting Water Aid

Specials: choose one of our specials, designed to use and reduce waste.

#### OUR SUPPLIERS:

Primeur - locally sourced, seasonal vegetable and fruit supplier

The Upper Scale - family owned company with over 90% fish coming straight from day boats from British Isles.

Sally Clarke's Kensington bakery, using traditional methods and no additives.

Clarence Court pride themselves on their high welfare conditions. Their free-range hens lay fewer eggs per year than average free-range birds.

Billfields: family run butcher dedicated to linking farm with environment.

#### BRINDISA:

Brindisa Ltd, our sister company supplies all of our specialist Spanish produce such as our beans and legumes, cured meats and cheeses.

Our found Monika started Brindisa on a shoestring. Now, over 30 years later, Brindisa supplies high end restaurants across the UK, supporting small batch and family producers all over Spain.

Love our dishes? You can buy many of the ingredients at [brindisa.com](http://brindisa.com) or by visiting their shops in Balham and Borough Market.

For news and inspiration follow our shared insta [@brindisaspanishfoods](https://www.instagram.com/brindisaspanishfoods)