

FESTIVAL SPECIAL

Celebrate London Restaurant Festival: Summer Edition, in collaboration with Estrella Galicia with our Galician pairing.

EMPANADA & CAÑA 12
Crab empanada slice & Estrella Galicia caña



TAPAS BRINDISA

Card
only

Single
use

WHILE YOU WAIT

PERELLÓ GORDAL OLIVES 4 Hand-stuffed Gordal olives, orange, oregano
MINI FUET 5 Mini beer sticks (5)
ALMENDRAS FRITAS [Ⓥ] 4 Salted Catalan almonds
KIKONES [Ⓥ] 4 Salted giant maize kernels
HABAS PICANTES [Ⓥ] 4 Brindisa dried spicy broad beans

APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (cana / pint) 3.5 / 6
ESTRELLA GALICIA RESERVA 1906 5
EL BANDARRA VERMÚT (red / white / rosé) 6
MAELOC DRY CIDER (bottle) 5
MANZANILLA LA GITANA EN RAMA 7
PALO CORTADO "WELLINGTON" 9
EL CELLERET BRUT NATURE CAVA 7.5 / 39.5
SEASONAL RED WINE SANGRIA 6 / 24
SEASONAL CAVA SANGRIA 6.5 / 26
GIN MARE & TONIC 11.5
SHERRY SPRITZ 8.5
NEGRONI DE MARE 9

[Ⓥ] VEGETARIAN [Ⓥ] VEGAN

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

PICOTEO

PIMIENTOS DE PADRÓN [Ⓥ] 6 Galician Padrón peppers, rock salt
PAN DE COCA CON TOMATE [Ⓥ] 4.5 Catalan coca bread, Penjar tomato, garlic
PAN DE LA CASA [Ⓥ] 3.5 Sally Clarke house breads, North & South olive oil, Pedro Ximénez vinegar
GAZPACHO [Ⓥ] 6 Chilled tomato & garlic soup, red pepper, chives
CROQUETAS DE JAMÓN IBÉRICO 6.5 Iberian ham croquettes (3)
CHIPIRONES 7.5 Deep-fried baby squid, lemon, parsley
COCA MALLORQUINA [Ⓥ] 6 Hand-stretched coca flatbread, roasted cherry tomatoes, plum tomatoes & peppers

FISH TAPAS

GAMBAS AL AJILLO 9.5 King prawns, chilli, garlic, olive oil
MERLUZA CON GUIZANTES 18 Cornish hake a la plancha, hand podded peas, shallots, mint
SEPIA CON GARBANZOS PICANTES 13 Griddled Scottish cuttlefish, single estate, heirloom Lechoso chickpeas, spicy tomato sauce
PULPO CON ALCAPARRAS 12 Galician octopus, capers, smoked paprika, North & South olive oil

VEG TAPAS

TORTILLA ESPAÑOLA [Ⓥ] 6 Potato & onion omelette, alioli
PATATAS BRAVAS [Ⓥ] 6 Fried potatoes, spicy tomato sauce, alioli
ENSALADA DE TOMATE [Ⓥ] 6 Heritage tomatoes, PX dressing
ALCACHOFAS FRITAS [Ⓥ] 8 Confit baby artichokes, chilli, shallots, ajillo
FLOR DE CALABACÍN RELLENA 8 Fried courgette flower stuffed with Monte Enebro goat's cheese, orange blossom honey, thyme
COGOLLOS 7 Baby gem, Ortiz anchovies, Pablo's smoked pancetta, shallot, chive & PX vinegar dressing
ENSALADA DE LENTEJAS PARDINA [Ⓥ] 7.5 Pardina lentil & herb salad, almond picada

MEAT TAPAS

HUEVOS ROTOS 10 Potatoes, broken eggs, Mallorcan black pig sobrasada
CHORIZO DE LEÓN CON PATATAS 8 Chargrilled León chorizo, pan fried baby potatoes, shallots, thyme, watercress
POLLO AL ROMESCO 12.5 Marinated free-range chicken thighs, romesco sauce, hazelnut picada
SOLOMILLO IBÉRICO 16 Paprika-marinated Iberian pork tenderloin fillet, roasted peppers, ajillo

RICE & PAELLA

Our rices take 20 mins to cook out are well worth the wait.

ARROZ NEGRO 16 Squid ink black rice, alioli
PAELLA MARINERA 16 Bomba rice, squid, mussels, King prawn
PAELLA VEGETAL [Ⓥ] 16 Bomba rice, artichoke, asparagus & herb oil

CURED & CHEESE

JAMÓN IBÉRICO DE BELLOTA 22 Hand-carved 100% acorn-fed Iberian ham
TABLA DE CHARCUTERÍA 23 Salchichón, lomo Ibérico, chorizo, paleta iberica
VILLAREJO MANCHEGO [Ⓥ] 6 Lactic and herbal semi-cured raw ewe's cheese
GARROTXA 6 Pasteurised goat's cheese from Barcelona
LA PERAL 6 Washed rind pasteurised cows' milk blue cheese
PUIGPEDROS 6 Unpasteurised cows' cheese with a washed rind
TABLA DE QUESOS 19 All four above cheeses, dried figs, oatcakes

SWEET

QUESADA LA BAUMA 6.5 Bauma goat's curd cheesecake, strawberry purée
MOUSSE DE CHOCOLATE 6 Chocolate mousse
TARTA DE SANTIAGO 6 Homemade almond & quince tart

SOURCING & ENVIRONMENT

Proud members of the Sustainable Restaurant Association.

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

Chef jackets: our chef 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 have water filters in 3 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 90% fish coming straight from British day boats.

Sally Clarke's bakery, uses 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. Love our dishes? You can buy many of the ingredients at brindisa.com or by visiting their shops in Balham and Borough Market.

Our founder 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.

To keep up to date on all our happenings follow us on [@brindisaspainfoods](https://www.instagram.com/brindisaspainfoods)