



TAPAS BRINDISA

CASTILE-LA MANCHA

We're championing La Mancha this month, in particular its most famous cheese: Manchego. To explore La Mancha and other regions visit brindisakitchens.com/supper-clubs.

OUR 4 AGES OF MANCHEGO 14
Tasting plate: Maese Miguel, Villarejo, Ojos de Guadiana, 1605, picos de pan, mebrillo
Pair with a glass of Brindisa Ancestral by Sergi Colet 9.5

BAR SNACKS | PICOTEO

ENCURTIDOS Y FRUTOS SECOS 4.5
House pickles, cocktail mix

PERELLÓ GORDAL OLIVES 5
Hand-stuffed Gordal olives, orange, oregano

PAN CON TOMATE 5.5
Pan de coca, Penjar tomato, garlic

BOQUERONES 6
Marinated anchovies, chilli, parsley

MANCHEGO MARINADO 6
Villarejo Manchego, Mallorcan unsmoked paprika, Catlan almonds, Arbequina olive oil, chives

PIMIENTOS DE PADRÓN 6.5
Galician Padron peppers, rock salt

CROQUETAS DE JAMÓN IBÉRICO 7.5
Iberian ham croquettes (3)

GAZPACHO CON CANGREJO 12
Chilled Andalusian tomato & pepper soup, picked white crab, chives

OSTRAS 12
Whitstable rock oysters (2), shallot vinaigrette



SUPPLIERS

Scan here to see our sourcing and sustainability information, as well as details on our suppliers

BOARDS | CHEESE

TABLA DE QUESOS 14
Selection of seasonal cheeses, olive oil crackers, picos de pan
La Peral cow's milk blue, Ermesenda raw cow's milk cheese, Garrotxa goat's milk cheese

JAMÓN DE BELLOTA, 100% IBÉRICO 24
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura

TABLA DE CHARCUTERÍA 23
Selection of Brindisa cured meats
Alejandro chorizo, Señorío lomo Ibérico, cured smoked beef cecina, Mallorcan hot sobrasada

PLATO DE MARISCOS 25
Seafood platter - Whitstable oysters, mussels, cockles, Cornish razor clams, Argentinian red prawn

Order any individual charcuterie or cheese for £6 each

PLANCHA | GRILL

CHORIZO DE LEÓN 10
Chargrilled León chorizo on toast, piquillo, rocket

ESAPARRAGOS VERDES 12
Green asparagus, romesco sauce

POLLO AL LIMÓN 14
Grilled chicken thighs, green olives, lemon

NAVAJAS 14
Cornish razor clams, ajillo, chilli oil

MERLUZA CON PISTOU 18
Hake, 'pisto' slow cooked mediterranean veg, summer girolles

BISTEC TOMAHAWK *for two to share* 95
Grass-fed, ex dairy cow tomahawk steak (1kg), roasted seasonal vegetables, chimichurri

SALADS | SIDES

PAN DE LA CASA 4.5
Sally Clarke's house breads, whipped flavoured butters

ENSALADA DE TOMATE 7
Heirloom tomato salad, Arbequina vinaigrette

ENSALADA DE VERANO 6
Summer mixed leaf salad, house dressing

BROCCOLI CON PICOS DE EUROPA 6.5
Tenderstem broccoli, shallots
Picos de Europa blue cheese

CAVOLO NERO CRUDO 6.5
Raw cavolo nero, shaved manchego, anchovy dressing

ESQUEIXADA 12
Salt cod salad, tomatoes, olives, red peppers, Tolosana black beans

FRITURA | EGGS

TORTILLA ESPAÑOLA 6.5
Traditional Spanish potato & onion omelette served at ambient temperature with alioli

PATATAS BRAVAS 6.5
Fried potatoes, spicy tomato sauce, alioli

MONTE ENEBRO 9.5
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps

HUEVOS ROTOS 10 / 10.5
Potatoes, broken Cacklebean eggs, with:
• 'Pisto' roasted vegetables **V** or
• Mallorcan black pig sobrasada

BRAISED | PANS

ALUBIAS GANXET 12
Heirloom Catalan beans, tomato sofrito, summer girolles

GAMBAS AL AJILLO 12
King prawns (5), chilli, garlic, olive oil

MEJILLONES CON SIDRA 13
Mussels in cider

ARROZ NEGRO *- for two to share* 28
Squid ink black Calasparra rice, Argentinian red prawn, alioli

Ask a member of our team for today's specials

SWEET

TARTA DE QUESO 7
Elvira Garcia goat's curd cheesecake, Pedro Ximénez balsamic strawberries

CREMA CATALANA DE CHOCOLATE 8
Bitter chocolate & orange Catalan cream

ARROZ CON LECHE DE LIMA Y COCO 8
Coconut and lime rice pudding, pineapple, coconut crumble

HELADO DEL DÍA 5
Forest Hill Gelato's organic ice cream or sorbet, ask for today's selection

*Pair with a glass of Pedro Ximénez 9.5 / Patxaran 7
Ask to see our full drinks list.*

V VEGETARIAN **V** VEGAN

*For allergens, please speak to our team before ordering.
A discretionary 13.5% service charge is added to your bill.*