

BRINDISA

TAPAS

Bar • Picoteo

Pan con tomate (ve)	5.5
Pan de coca, Penjar tomato, garlic	
Perelló Gordal olives	5
Hand-stuffed Gordal olives, orange, oregano	
Pimientos de padrón (ve)	6.5
Galician Padron peppers, rock salt	
Croquetas de jamón	8
Jamón Iberico croquettes (3)	
Croquetas de queso azul	8
Blue cheese croquettes (3), apple	
Manchego marinado	6
Villarejo Manchego, Mallorcan unsmoked paprika, Arbequina olive oil	
Buñuelos de bacalao	7.5
Salt cod fritters (3), tartare sauce	
Ostras	7
Whitstable rock oysters (2), shallot vinaigrette	

Preserved • Curados

Jamón Ibérico de bellota	24
Hand-carved 100% acorn-fed Ibérico ham from Señorío de Montanera	
Anchoas del Cantábrico	12
Hand-filleted Ortiz Cantabrian salted anchovies, Arbequina olive oil	
Tabla de charcutería	25
Lomo de Teruel, Señorío Ibérico salchichon, chorizo Ibérico, smoked beef cecina, picos, caperberries, guindilla	
Tabla de quesos	14
Garrotxa goat's milk, Picos blue cow (90%) & goat's (10%) milk, 1605 Manchego semi-cured ewe's milk	

Classics • De siempre

Huevos rotos	10.5
Potatoes & broken Cacklebean eggs with 'pisto' roasted vegetables (v) or Mallorcan black pig sobrasada	
Monte Enebro	9.5
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps	
Patatas bravas (v)	6.5
Fried potatoes, spicy tomato sauce, alioli	
Tortilla española (v)	6.5
Traditional potato & onion omelette, alioli	
Chorizo de León	10
Chargrilled León chorizo on toast, Navarrico piquillo pepper, rocket	
Pollo con romesco	13
Free-range chicken thighs (2), romesco	
Gambas al ajillo	12
King prawns (5), chilli, garlic, olive oil	
Pisto manchego (v)	7
'Pisto' roasted vegetables, poached egg	

Seasonal • De temporada

Apio nabo a la sal (ve)	12
Salt-baked celeriac, flat & wild mushrooms, garlic & chestnut ajillo	
Ajo blanco con repollo (ve)	8.5
Chestnut, almond & garlic cream, chargrilled hispi cabbage, pickled mushrooms	
Fabada asturiana	15
Fabas de Lourenza bean stew, guindilla, chorizo, morcilla, Pablo's panceta	
Garbanzos a la catalana (v)	9
Catalan-style chickpeas, almond & saffron picada, Cacklebean egg	
Almejas en salsa verde	12
Dorset clams, salsa verde	
Panceta de cerdo	16
Pork belly, PX, mojo rojo, mojo verde	
Chuletas de cordero	17
Grilled lamb chops (2), salsa verde	
Merluza a la plancha	18
Grilled Cornish hake, piquillo sauce, purple sprouting broccoli	
Presal Ibérica con judiones	19
Iberico pork 'presa' shoulder (100g) Navarrico butter beans, leek purée	

Sharing • Platos for two to share

Arroz negro	28
Squid ink black single variety Bahia rice, Argentinian red prawn, alioli	
Arroz de verduras (ve)	24
Baked single variety Bahia rice, seasonal vegetables - allow an extra 20 minutes	
Txuleta Rubia Gallega (500g)	50
Galician blond ex dairy cow sirloin steak, roasted Navarrico pepper, chimichurri	

Sides • A banda

Pan de la casa (ve)	4.5
Sally Clarke's sourdough, Arbequina olive oil, Pedro Ximénez vinegar	
Brócoli a la catalana (ve)	7
Tenderstem broccoli, pine nuts, golden raisins, shallots	
Ensalada de calabaza (ve)	7
Pumpkin & lamb's lettuce salad, house dressing, pumpkin seeds, pomegranate	
Remolacha con picos	7
Heritage beets, Picos blue cheese, yoghurt, orange blossom honey	

Sweet • Dulces

Tarta de queso	8.5
Burnt Basque cheesecake	
Tarta de Santiago (v)	8
Galician quince & almond tart	
Flan casero (v)	5.5
Homemade traditional flan	
Tarta de chocolate (v)	8
Chocolate & orange tart	
Helado del día (v)	5.5
Today's ice cream from Forest Hill Gelato	

Calçotada specials

Celebrate the humble calçot with our specials. Join our calçotada supper clubs every Wednesday at 7pm in Richmond and Battersea for a more immersive experience.

Calçots con romesco	18
For two to share (12)	
Calçots tempura	8
Romesco (3)	



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

(ve) vegan (v) vegetarian

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