

# BRINDISA

## TAPAS

### Bar • Picoteo

Perelló Gordal olives, orange	5
Pan de coca con tomate (ve)	5.5
Pimientos de padrón (ve)	6.5
Jamón Ibérico croquetas (3)	8
Wild mushroom croquetas (3) (v)	8.5
House pickles & cocktail mix	5
Manchego marinado	6
Whistable rock oysters (6/12)	18/30
Tortillitas de bacalao (3)	7.5

### Preserved • Curados

Jamón Ibérico de bellota	24
Señorio de Montanera's hand-carved Ibérico ham	
Anchoas del cantábrico	12
Hand-filletted salted anchovies from Ortiz in Cantabria, Arbequina olive oil	
Tabla de charcutería española	25
Selection of Brindisa's artisan cured meats: Señorio lomo Ibérico, chorizo, salchichón, cured smoked beef cecina	
Tabla de quesos españoles	14
Selection of Brindisa's artisan cured cheeses: Luna Negra goat's milk, Mahon raw cow's milk, Picos de Europa cow & goat's milk	
Plato de mariscos	35
Whistable oysters (2), Welsh mussels, cockles, Cornish razor clams, Argentinian red prawns (2)	

### Sides • A banda

Pan de la casa, Arbequina olive oil (ve)	4.5
Brócoli a la catalana (ve)	7
Lentil salad, moscatel dressing (ve)	6
Escalivada cold-dressed roast veg (ve)	7

(ve) vegan (v) vegetarian



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

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

### Signatures • Tapas

Celeriac al sal (ve)	12
Flat & wild mushrooms, garlic & chestnut ajillo	
Judion beans, wild mushrooms (ve)	12
Pisto roast vegetables, poached egg (v)	7.5
Welsh mussels in manzanilla	15
Chestnut ajo blanco (ve)	8.5
Hispi a la plancha, Valdespino pickled mushrooms	
Tortilla española, alioli (v)	6.5
Cornish hake, piquillo salsa, broccoli	18
Gambas al ajillo	12
León chorizo al vino, bean purée	12
Dorset clams, salsa verde	18
Manteca Ibérica, Teruel jamón trim	
Fried Monte Enebro goat's cheese	9.5
Huevos rotos, pisto (v) or sobrasada	10.5
Patatas bravas, alioli (v)	6.5

### Sharing • Platos

Carrilleras Ibéricas	21
Ibérico pork cheeks, potato purée, Rioja reduction	
Solomillo Ibérico al ajillo	32
Ibérico pork tenderloin, cold-dressed roasted vegetables, ajillo	
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 extra 20 minutes	
Paleta de cordero en manzanilla	55
Pot-roasted lamb shoulder cooked in manzanilla, cold-dressed chargrilled vegetables	
Txuleta Rubia Gallega (500g)	50
Galician blond ex dairy cow sirloin steak, roasted Navarrico pepper, chimichurri	

### Sweet • Dulces

Bienmesabe almond pudding, Px figs	7.5
Tarta de Santiago (v)	8
Flan casero, coffee, Px reduction (v)	6.5
Chocolate & orange tart (v)	8
Ice cream del día (v)	5.5