



TAPAS
BRINDISA

BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES	4.5
Hand-stuffed Gordal olives, orange, oregano	
PAN CON TOMATE [Ⓥ]	4.5
Pan de coca, Penjar tomato, garlic	
BOQUERONES	6
Marinated anchovies, chilli, parsley	
CROQUETAS DE JAMÓN IBÉRICO	7
Iberian ham croquettes (3)	
SALMOREJO [Ⓥ]	6.5
Chilled Andalusian tomato, bread & garlic soup, quail's egg - <i>with or without iberico trim</i>	
PIMIENTOS DE PADRÓN [Ⓥ]	6
Galician Padron peppers, rock salt	

APERITIF

Ask to see our full drinks list

ESTRELLA GALICIA (caña / pint)	4 / 7
BRINDISA PALE ALE (caña / pint)	4 / 7
1906 RESERVA LAGER (caña / pint)	4 / 7
FINO CEBALLOS SHERRY	7
MANZANILLA LA GITANA SHERRY	7
EL CELLERET BRUT CAVA	7.5 / 39.5
COLET CAVA EXTRA BRUT	9.5 / 53
PX OLD FASHIONED	10.5
NEGRONI DE MARE	10.5
RHUBARB BELLINI	10.5
GIN MARE & TONIC	11.5

BOARDS | CHEESE

JAMÓN DE BELLOTA, 100% IBÉRICO	22
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
TABLA DE CHARCUTERÍA	23
Selection of Brindisa's favourite charcuterie, guindilla chilli, caperberries, picos de pan <i>Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic, Mallorcan black pig sobrasada</i>	
CHARCUTERÍA DEL MAR	20
Selection of artisan conserved fish, bread, whipped butter, peach, mint & onion salad <i>Herpac smoked sardine, Ortiz anchovy fillet, Nardin smoked mackerel</i>	
TABLA DE QUESOS	19
Selection of seasonal cheeses, fig & almond wheel <i>Villarejo Manchego sheep, Organic Ermesenda raw cow's milk, Moluengo goat, La Peral blue pasteurised cow's milk</i>	

Order any individual charcuterie or cheese from the above for £6 each

SALADS | SIDES

BROCOLI A LA CATALANA [Ⓥ]	6.5
Tenderstem broccoli, golden raisins, pine nuts, chilli oil	
ENSALADA DE TEMPORADA [Ⓥ]	5.5
Endive & mixed leaf salad, fennel, radish, peach, fennel tops, moscatel dressing	
ENSALADA DE BACALAO	8.5
Salt cod, orange, sour cream, mixed leaves	
ENSALADA DE TOMATE [Ⓥ]	6.5
Heirloom tomatoes, hazelnut pesto, basil, toasted hazelnuts	
PAN DE LA CASA [Ⓥ]	4
Sally Clarke's house breads, Arbequina olive oil, Pedro Ximenez balsamic vinegar	

PLANCHA | GRILL

PLUMA IBÉRICA	20
Iberian pork pluma, baby fennel, parsley, chilli oil	
NAVAJAS	14
Razor clams (3), chilli, garlic, Arbequina olive oil	
COGOLLOS CON AJO BLANCO [Ⓥ]	6
Chargrilled baby gem, ajo blanco, hazelnut picada	
CHORIZO DE LEÓN	9.5
Chargrilled León chorizo on toast, piquillo pepper, rocket	
BACALAO A LA BILBAINA	18.5
North Sea migratory cod, roasted cherry tomatoes, garlic, olive oil, bay	
TXULETA RUBIA GALLEGA	24 / 45 / 80
Galician blond ex dairy cow sirloin steak, vine tomatoes, padron peppers, chimichurri	

Our beef comes from 7-9 yr old grass-fed Galician cattle. Available as 200g (£24), 500g (£45) or 1kg (£80)

BRAISED | PANS

ALUBIAS DEL GANXET [Ⓥ]	10
Heirloom Catalunyan ganxet beans, fennel, micro watercress tomato sofrito, guindilla	
GAMBAS AL AJILLO	11
King prawns, chilli, garlic, olive oil, sourdough	
ARROZ MELOSO [Ⓥ]	18.5
'Creamy' rice, peas, summer wild mushrooms, shaved black summer truffle	
ARROZ NEGRO - <i>for two to three to share</i>	22
Squid ink black Calasparra rice, Argentinian red prawn, alioli	
CORDERO LECHAL - <i>for two to three to share</i>	45
Milk-fed leg of lamb, flat leaf parsley, black olive, artichoke & cherry tomato salad	

FRITURA | EGGS

HUEVOS ROTOS	10
Potatoes, broken Burford Brown eggs, with:	
• 'Pisto' roasted vegetables ^{Ⓥ or}	
• Mallorcan black pig sobrasada	
TORTILLA ESPAÑOLA [Ⓥ]	6.5
Traditional Spanish potato & onion omelette served at ambient temperature with alioli	
PATATAS BRAVAS [Ⓥ]	6
Fried potatoes, spicy tomato sauce, alioli	
MONTE ENEBRO	9
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps	

SWEET

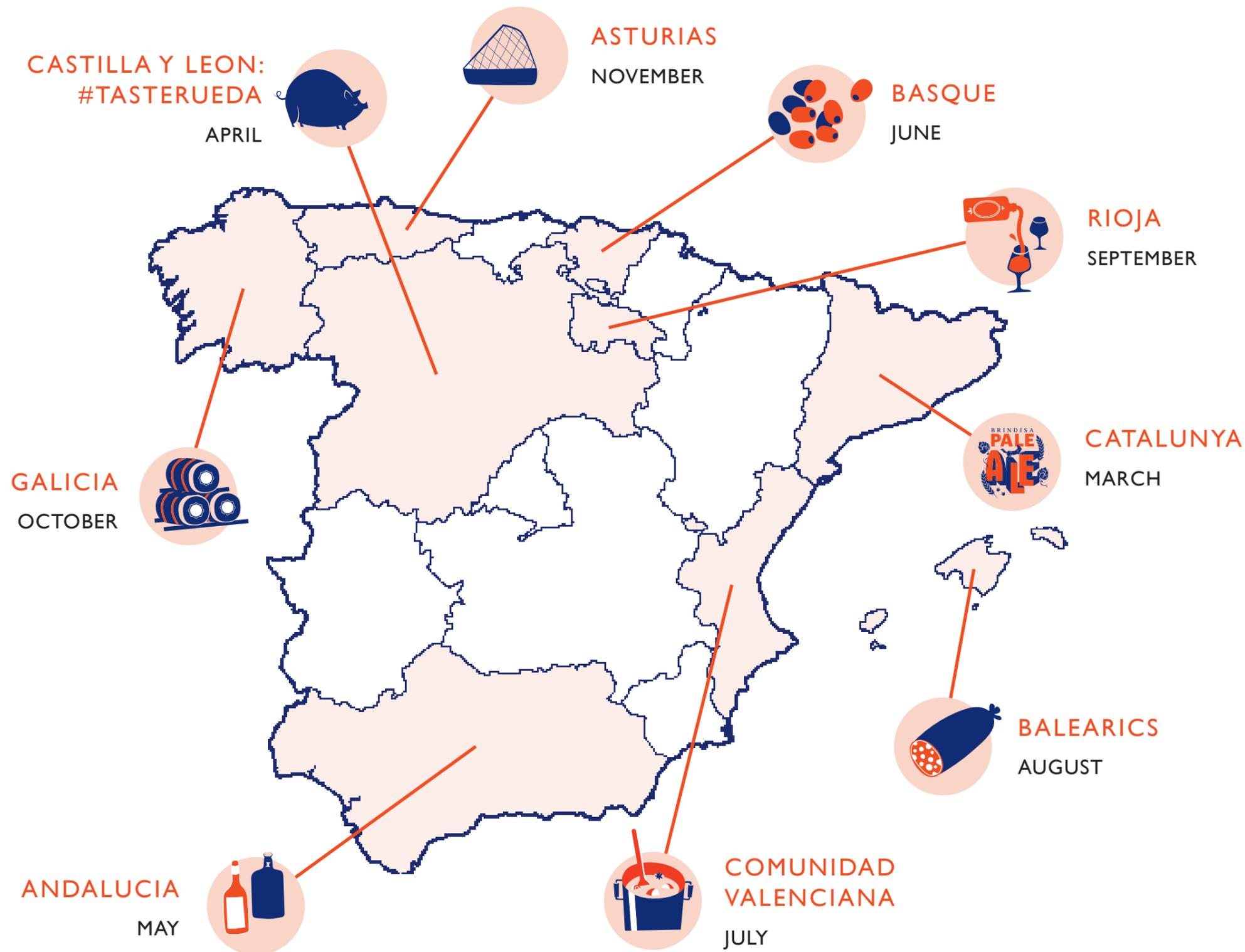
TARTA DE QUESO	6
Burnt cheesecake with Elvira García goat's curd	
MOUSSE DE CHOCOLATE	5
Chocolate & orange mousse, olive oil, sea salt, picos de pan	
MILHOJAS	6
Puff pastry, custard & vanilla cream, flaked almonds, orange zest	
MELBA SUNDAE	6.5
Navarrico peach melba, berry sauce, almond brittle	
HELADO DEL DÍA	5
Forest Hill Gelato's organic ice cream or sorbet, ask for today's selection	

Ask a member of our team for today's specials

[Ⓥ] VEGETARIAN [Ⓥ] VEGAN

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

SUPPER CLUBS IN 2022



COME & JOIN US AT A BRINDISA SUPPER CLUB

Our Supper Clubs provide the perfect opportunity for you to explore Spain without the flight!

Try carefully crafted dishes based on the specialities of the regions and produce of the seasons. Learn the local history and transport yourself to Spain all while in our comfortable private dining room. A truly unique experience in the heart of London, these interactive experiences are unlike any other, and can be booked online now at brindisakitchens.com/supper-club

- March: **Catalunya**
- April: **Castilla y Leon: #TasteRueda**
- May: **Andalucia**
- June: **Basque**
- July: **Comunidad Valenciana**
- August: **Balearics**
- September: **La Rioja**
- October: **Galicia**
- November: **Asturias**
- December: **Extremadura**

brindisakitchens.com/supper-club

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Our Supper Clubs are held at Brindisa Richmond and Brindisa Battersea.