

## GASTRONOMY MONTH

**EMPANADA GALLEGA DE ATÚN** 15  
Galician tuna, piquillo & tomato empanada slice  
Paired with an Estrella Galicia caña

*Celebrate Gastronomy Month with our beer & bite pairing*

### BAR SNACKS | PICOTEO

<b>PERELLÓ GORDAL OLIVES</b> 5 Hand-stuffed Gordal olives, orange, oregano
<b>PAN CON TOMATE</b> 5.5 <span>Ⓥ</span> Pan de coca, Penjar tomato, garlic
<b>QUESO ZAMORANO</b> 6 Vicente Pastor Zamorano's ewe's milk cheese, firm and compact cheese from Zamora
<b>CROQUETAS DE JAMÓN IBÉRICO</b> 7.5 Iberian ham croquettes (3)
<b>PIMIENTOS DE PADRÓN</b> 6.5 <span>Ⓥ</span> Galician Padron peppers, rock salt

### APERITIF

*Ask to see our full drinks list*

<b>ESTRELLA GALICIA</b> (caña / pint) 4 / 7
<b>BRINDISA PALE ALE</b> (caña / pint) 4 / 7
<b>SHERRY SPRITZ</b> 9
<b>FINO CEBALLOS SHERRY</b> 7.5
<b>MANZANILLA LA GITANA SHERRY</b> 7
<b>VERMÚT, WITH OR WITHOUT SODA</b> 7.5
<b>EL CELLERET BRUT CAVA</b> 7.5 / 39.5
<b>COLET TRADICIONAL</b> 53
<b>NEGRONI DE MARE</b> 11
<b>PX OLD FASHIONED</b> 11
<b>GIN MARE &amp; TONIC</b> 12.5



## TAPAS BRINDISA

### BOARDS | CHEESE

<b>JAMÓN DE BELLOTA, 100% IBÉRICO</b> 24 Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura
<b>TABLA DE CHARCUTERÍA</b> 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>
<b>TABLA DE QUESOS</b> 18 Selection of seasonal cheeses, membrillo, dried moscatel grapes, biscuits <i>Zamorano ewe's milk cheese, Torta de Barros ewe's milk, Valdeón cow &amp; goat's blue cheese, Garrotxa goat's cheese</i>

*Order any individual charcuterie or cheese for £6 each*

### PLANCHA | GRILL

<b>BARRIGA DE CERDO</b> 18.5 Pork belly, baby onions, crispy kale, port sauce
<b>CHORIZO DE LEÓN</b> 10 Chargrilled León chorizo on toast, piquillo, rocket
<b>CERDO IBÉRICO</b> 18 Iberico pork cut of the day, sweet potato purée, sobrasada crumb, ajillo
<b>PULPO CON TUETANO</b> 24 Galician octopus, bone marrow, sauteed Ratte potatoes, mojo rojo
<b>CALAMAR AL PLANCHA</b> 15 Grilled squid in its ink

### FOR TWO TO SHARE

<b>POLLO A LA CATALANA</b> 28 Catalan roast poussin, apricot sauce, green beans, baked potatoes
<b>TXULETA RUBIA GALLEGA (500G)</b> 50 Grass-fed, ex-dairy cow sirloin steak, Portobello mushroom, padron peppers, chimichurri

### FRITURA | EGGS

<b>HUEVOS ROTOS</b> 10 / 10.5 Potatoes, broken Cacklebean eggs, with: • 'Pisto' roasted vegetables <span>Ⓥ</span> or • Mallorcan black pig sobrasada
<b>TORTILLA ESPAÑOLA</b> 6.5 <span>Ⓥ</span> Traditional Spanish potato & onion omelette served at ambient temperature with alioli
<b>PATATAS BRAVAS</b> 6.5 <span>Ⓥ</span> Fried potatoes, spicy tomato sauce, alioli
<b>MONTE ENEBRO</b> 9.5 Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps

### BRAISED | PANS

<b>ALUBIAS CON ACHICORIA</b> 9 <span>Ⓥ</span> Heirloom Asturian verdina beans, kale, charred red radicchio, broth
<b>MEJILLONES A LA BILBAINA</b> 12 Mussels, cherry tomatoes, Valdespino sherry vinegar, shallots, chives
<b>ABADEJO CON PURÉ DE CALABAZA</b> 21 Cornish pollock, squash purée, fennel, black olives
<b>GAMBAS AL AJILLO</b> 11 King prawns, chilli, garlic, olive oil, sourdough
<b>ARROZ MELOSO</b> 14 <span>Ⓥ</span> Early harvest wild mushroom 'creamy' bomba rice
<b>RABO DE BUEY</b> 25 Braised oxtail, red wine, celeriac mash
<b>ARROZ NEGRO</b> - for two to three to share 28 Squid ink black Calasparra rice, Argentinian red prawn, alioli

### SALADS | SIDES

<b>BROCOLI A LA CATALANA</b> 7 <span>Ⓥ</span> Tenderstem broccoli, golden raisins, pine nuts, chilli oil
<b>ENSALADA DE TEMPORADA</b> 7 <span>Ⓥ</span> Mixed leaf salad, pear, autumn red radish, radicchio, house dressing
<b>ENSALADA DE CALABAZA</b> 8 <span>Ⓥ</span> Roasted Delica pumpkin, Manchego custard, seeds, pomegranate, watercress
<b>PAN DE LA CASA</b> 4 <span>Ⓥ</span> Sally Clarke's house breads, Arbequina olive oil, Pedro Ximenez balsamic vinegar

### SWEET

<b>TARTA DE CHOCOLATE Y NARANJA</b> 6.5 Chocolate & orange tart
<b>ROSQUILLAS CASERAS</b> 6.5 Homemade doughnuts, chocolate sauce
<b>PASTEL DE MIEL</b> 6.5 Burnt orange & orange blossom honey cake
<b>TARTA DE QUESO</b> 6.5 El Barraco goat's curd cheesecake, figs
<b>HELADO DEL DÍA</b> 5 Forest Hill Gelato's organic ice cream or sorbet, ask for today's selection

*Pair with a glass of Pedro Ximenez 9 / Patxaran 6.5*

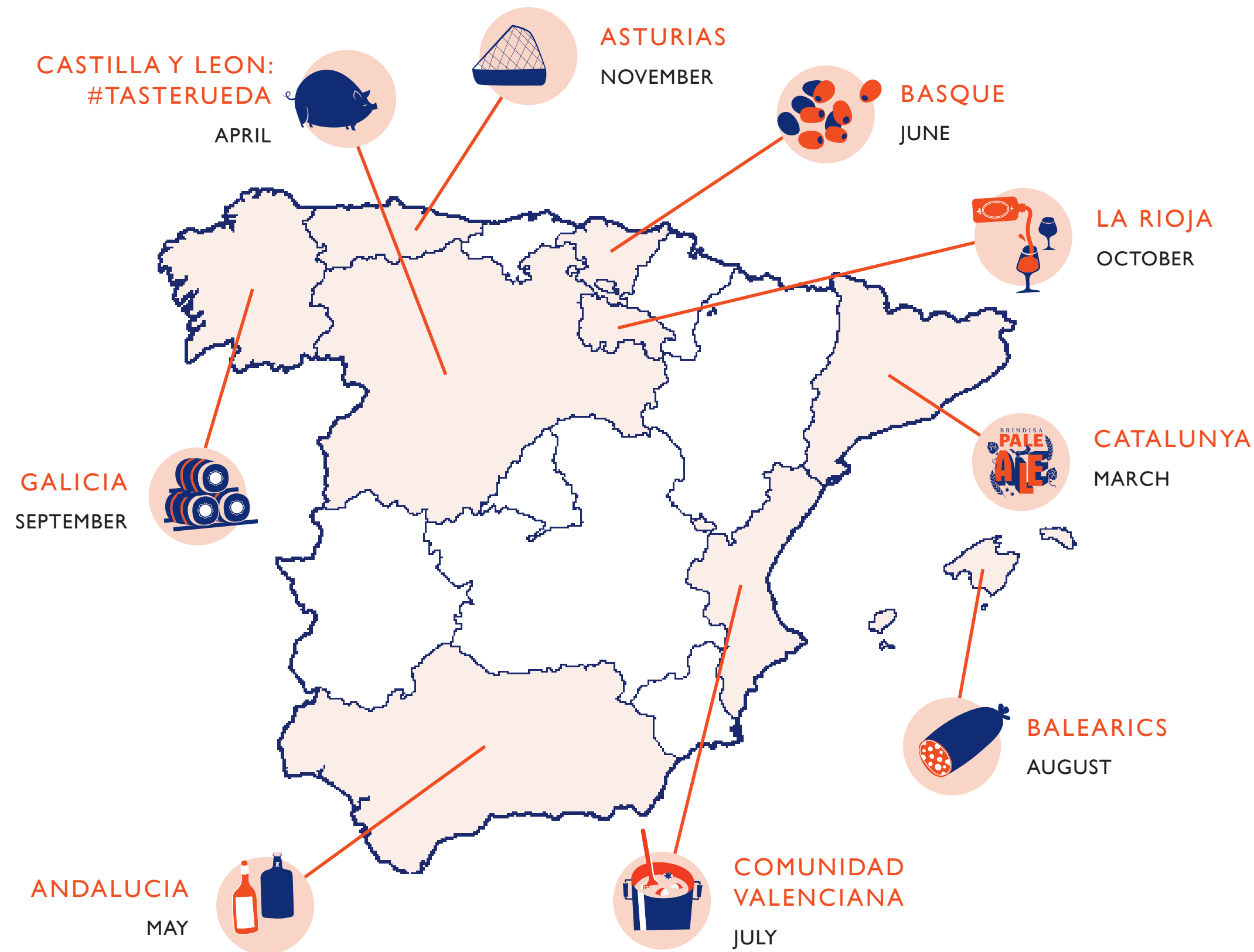
*Ask to see our full drinks list.*

*Ask a member of our team for today's specials*

Ⓥ VEGETARIAN Ⓥ VEGAN

*For allergens, please speak to our team before ordering.  
A discretionary 13.5% 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](https://brindisakitchens.com/supper-club)

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

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