



TAPAS
BRINDISA

GASTRONOMY MONTH

EMPANADILLA DE ATÚN	7
Galician tuna, piquillo & tomato empanada Paired with an Estrella Galicia caña	
<i>Celebrate Gastronomy Month with our beer & bite pairing</i>	

BAR SNACKS | PICOTEO

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	
PIMIENTOS DE PADRÓN	6.5
Galician Padron peppers, rock salt	
CROQUETAS DE JAMÓN IBÉRICO	7.5
Iberian ham croquettes (3)	
SALLMOREJO CON REMOLACHA	8
Chilled spring soup, beetroot, mackerel	
ANCHOAS DEL CANTÁBRICO ORTIZ	8
Hand-filleted anchovies, toasted coca bread, caramelised onions	
CEVICHE DE DORADA	10
Sea bream ceviche, granny smith, radish	

Ask a member of our team for today's specials



SUPPLIERS

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

BOARDS | 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 <i>Señorio Ibérico Bellota Morcón chorizo, Lomo Ibérico, Casa Riera Salchichón, Mallorcan sobrasada</i>	
TABLA DE QUESOS	14
Selection of seasonal cheeses, homemade rye & lime crackers <i>Zamorano, Moluengo, Picos</i>	

Order any individual charcuterie or cheese for £6 each

SALADS | SIDES

PAN DE LA CASA	4.5
Sally Clarke's house breads, whipped flavoured butters	
ESPINACA A LA CATALANA	6
Spinach, golden raisins, crushed almonds, chilli oil	
ENSALADA DE LA PRIMAVERA	6
Mixed leaves, fresh peas, moscatel dressing	
CAVOLO NERO CRUDO CON MANCHEGO Y ANCHOA	6.5
Raw cavolo nero, shaved manchego, anchovy dressing	

SUPPER CLUBS

Scan here for our full regional calendar and to purchase tickets to our upcoming supper clubs.



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:	
<ul style="list-style-type: none"> 'Pisto' roasted vegetables <i>or</i> Mallorcan black pig sobrasada 	

PLANCHA | GRILL

CHORIZO DE LEÓN	10
Chargrilled León chorizo on toast, piquillo, rocket	
ESPARRAGOS BLANCOS GRATINADOS Y AVELLANA PICADA	10
Gratin of white asparagus, hazelnut dressing	
POLLO AL LIMÓN	14
Grilled chicken thighs, green olives, lemon	
CALAMAR A LA PLANCHA	15
Grilled squid in its ink	
BACALAO SKREI CON COLIFLOR	18
Roasted skrei with cauliflower	
CORDERO	18
Pressed lamb shoulder, faba beans, carrot purée	
PULPO CON PURÉ PATATA	24
Galician octopus, saffron mash, pickled seaweed	
TXULETA DE RUBIA GALLEGA	50
Grass-fed, ex dairy cow sirloin steak (500g), Portobello mushrooms, padron peppers, chimichurri	

BRAISED | PANS

FABAS 'LA GITANA'	8
Heirloom faba beans, spring vegetables, guindilla	
GAMBAS AL AJILLO	12
King prawns, chilli, garlic, olive oil	
ARROZ NEGRO - for two to share	28
Squid ink black Calasparra rice, Argentinian red prawn, alioli	

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.

VEGETARIAN VEGAN

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