

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



TAPAS BRINDISA

BAR SNACKS | PICOTEIO

PERELLÓ GORDAL OLIVES 5 Hand-stuffed Gordal olives, orange, oregano
PAN CON TOMATE 5.5 Ⓥ Pan de coca, Penjar tomato, garlic
QUESO ZAMORANO P.D.O 6 Vicente Pastor Zamorano's ewe's milk hard cheese from Zamora
CROQUETAS DE JAMÓN IBÉRICO 7.5 Iberian ham croquettes (3)
PIMIENTOS DE PADRÓN 6.5 Ⓥ 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
SHERRY SPRITZ 9
FINO CEBALLOS SHERRY 7.5
MANZANILLA LA GITANA SHERRY 7
VERMÚT, WITH OR WITHOUT SODA 7.5
EL CELLERET BRUT CAVA 7.5 / 39.5
COLET TRADICIONAL 53
NEGRONI DE MARE 11
PX OLD FASHIONED 11
GIN MARE & TONIC 12.5

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's favourite charcuterie, guindilla chilli, caperberries, picos de pan <i>Señorio Ibérico chorizo, Lomo Ibérico, Casa Riera Bastonet de Vic</i>
TABLA DE QUESOS 18 Selection of seasonal cheeses, membrillo, dried moscatel grapes, biscuits <i>Zamorano ewe's milk cheese, Torta de Barros ewe's milk (v), Picos de Europa blue cheese, Garrotxa goat's cheese</i>

Order any individual charcuterie or cheese for £6 each

PLANCHA | GRILL

PANCETA DE CERDO 18.5 Pork belly, baby onions, crispy kale, port sauce
CHORIZO DE LEÓN 10 Chargrilled León chorizo on toast, piquillo, rocket
CARNE IBÉRICA 18 Iberico pork cut of the day, sweet potato purée, sobrasada crumb, ajillo
PULPO CON TUÉTANO 24 Galician octopus, bone marrow, sauteed Ratte potatoes, mojo rojo
CALAMAR A LA PLANCHA 15 Grilled squid in its ink

FOR TWO TO SHARE

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

FRITURA | EGGS

HUEVOS ROTOS 10 / 10.5 Potatoes, broken Cacklebean 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 6.5 Ⓥ Fried potatoes, spicy tomato sauce, alioli
MONTE ENEBRO 9.5 Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps

BRAISED | PANS

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

SALADS | SIDES

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

SWEET

TARTA DE CHOCOLATE Y NARANJA 6.5 Chocolate & orange tart
ROSQUILLAS CASERAS 6.5 Homemade doughnuts, chocolate sauce
PASTEL DE MIEL 6.5 Burnt orange & orange blossom honey cake
TARTA DE QUESO 6.5 Elvira Garcia's goat's curd cheesecake, figs
HELADO DEL DÍA 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

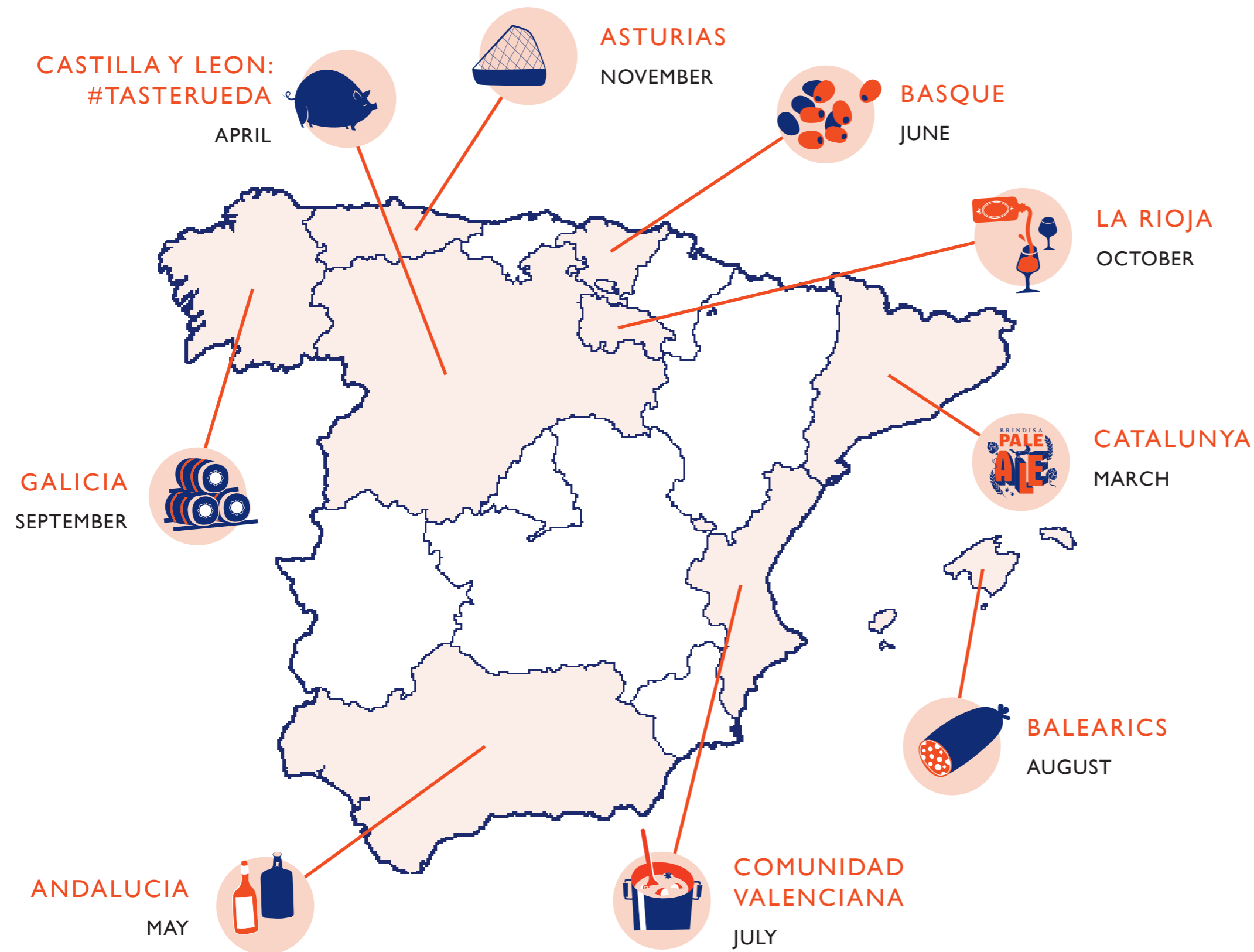
Ask to see our full drinks list.

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

- 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**

brindisakitchens.com/supper-club

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