

REGIONAL SPECIALS

The Calçotada is a seasonal tradition centred around the calçot. Celebrate with us at our supper clubs at Richmond or Battersea. Or simply try our calçot specials!

AL FRESCO SPRITZ	9
El Bandarra Al Fresco, Fentiman's tonic water	
CALÇOT GIBSON MARTINI	12.5
Gin Mare, Manzanilla la Gitana, pickled calçot	
CALÇOT TEMPURA [Ⓥ]	7
Calçot tempura, romesco sauce	
CALÇOTS A LA BRASA [Ⓥ]	7
Charred calçots, hazelnut dressing	

BAR SNACKS | PICOTEO

PERELLÓ GORDAL OLIVES	5
Hand-stuffed Gordal olives, orange, oregano	
PIMIENTOS DE PADRÓN [Ⓥ]	6.5
Galician Padron peppers, rock salt	
PAN CON TOMATE [Ⓥ]	5.5
Pan de coca, Penjar tomato, garlic	
CECINA	8
Cecina cured beef, La Peral blue cheese, hazelnuts	
CROQUETAS DE JAMÓN IBÉRICO	7.5
Iberian ham croquettes (3)	
CROQUETAS DE GAMBAS Y PUERRO	9
Prawn & leek croquettes, prawn head alioli (3)	
BOQUERONES	6
Marinated anchovies, chilli, parsley	
CHIPIRONES	9
Deep fried baby squid, roasted garlic alioli	



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

[Ⓥ] VEGETARIAN [Ⓥ] VEGAN

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



TAPAS BRINDISA

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, homemade rye & lime crackers, vermut membrillo, coffee beans <i>Zamorano ewe's milk cheese, Ermesenda cow's milk cheese, La Peral blue cheese, Garrotxa goat's cheese</i>	
Order any individual charcuterie or cheese for £6 each	

BRAISED | PANS

ALUBIAS DE TOLOSA	15
Tolosa bean stew, pork belly, chorizo, morcilla	
MEJILLONES A LA BILBAÍNA	12
Mussels, cherry tomatoes, Valdespino sherry vinegar, shallots, chives	
GAMBAS AL AJILLO	12
King prawns, chilli, garlic, olive oil, sourdough	
CARRILLERAS IBÉRICAS	26
Braised Iberico pork cheeks, red wine, parsnip puree	
ARROZ NEGRO - for two to share	28
Squid ink black Calasparra rice, Argentinian red prawn, aliolio	

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	

PLANCHA | GRILL

CHORIZO DE LEÓN	10
Chargrilled León chorizo on toast, piquillo, rocket	
MERLUZA CON SALSA DE PIQUILLO	18
Hake, cavolo nero kale, piquillo salsa	
PULPO CON TUÉTANO	24
Galician octopus, bone marrow, sauteed Ratte potatoes, mojo rojo	
CALAMAR A LA PLANCHA	15
Grilled squid in its ink	
POLLO AL ROMESCO	20
Chicken breast supreme, pine nuts, romesco sauce	
TXULETA DE RUBIA GALLEGA for two to share	50
Grass-fed, ex dairy cow sirloin steak (500g), Portobello mushrooms, padron peppers, chimichurri	

SALADS | SIDES

BRÓCOLI A LA CATALANA [Ⓥ]	7
Tenderstem broccoli, golden raisins, pine nuts, chilli oil	
ENSALADA DE TEMPORADA [Ⓥ]	5
Mixed winter bitter leaf salad	
ENSALADA DE REMOLACHA [Ⓥ]	5
Heritage beets, orange, La Peral blue cheese, toasted hazelnuts	
HUMMUS DE ALUBIAS VERDINAS [Ⓥ]	6.5
Verdina hummus, red chickory, orange	
PAN DE LA CASA [Ⓥ]	4
Sally Clarke's houe breads, Arbequina olive oil, Pedro Ximenez balsamic vinegar	

SWEET

TARTA DE ALBARICOQUE Y AVELLANA [Ⓥ]	8
Apricot & hazelnut tart, yoghurt sorbet	
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 Ximenez 9.5 / Patxaran 7	
Ask to see our full drinks list.	