



## TAPAS BRINDISA

Card  
only

Single  
use

### WHILE YOU WAIT

<b>PERELLÓ GORDAL OLIVES</b>	4
Hand-stuffed Gordal olives, orange, oregano	
<b>MINI FUET</b>	5
Mini beer sticks (5)	
<b>ALMENDRAS FRITAS</b> 	4
Salted Catalan almonds	
<b>KIKONES</b> 	4
Salted giant maize kernels	
<b>HABAS PICANTES</b> 	4
Brindisa dried spicy broad beans	

### APERITIF






Ask to see our full drinks list

<b>ESTRELLA GALICIA</b> (caña / pint)	3.5 / 6.5
<b>ESTRELLA GALICIA RESERVA 1906</b>	5
<b>EL BANDARRA VERMÚT</b> (red / white / rosé)	6
<b>FINO "CEBALLOS"</b>	7
<b>MANZANILLA PASADA PASTRANA</b>	7
<b>EL CELLERET BRUT NATURE CAVA</b>	7.5 / 39.5
<b>SEASONAL RED WINE SANGRIA</b>	6.5 / 26
<b>SEASONAL CAVA SANGRIA</b>	6.5 / 26
<b>GIN MARE &amp; TONIC</b>	11.5
<b>NEGRONI DE MARE</b>	9
<b>SHERRY SPRITZ</b>	8.5

 **VEGETARIAN**  **VEGAN**

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

### PICOTEO

<b>PIMIENTOS DE PADRÓN</b> 	6
Galician Padrón peppers, rock salt	
<b>PAN DE COCA CON TOMATE</b> 	4.5
Catalan coca bread, Penjar tomato, garlic	
<b>PAN DE LA CASA</b> 	3.5
Sally Clarke house breads, North & South olive oil, Pedro Ximénez vinegar	
<b>GAZPACHO</b> 	6
Chilled tomato & garlic soup, red pepper, chives	
<b>CROQUETAS DE JAMÓN IBÉRICO</b>	6.5
Iberian ham croquettes (3)	
<b>COCA MALLORQUINA</b> 	6
Hand-stretched coca flatbread, roasted cherry tomatoes, plum tomatoes & peppers	

### FISH TAPAS

<b>ARROZ NEGRO</b>	10
Squid ink black rice, alioli	
<b>GAMBAS AL AJILLO</b>	9.5
King prawns, chilli, garlic, olive oil	
<b>MERLUZA CON GUIZANTES</b>	18
Cornish hake a la plancha, hand podded peas, shallots, mint	
<b>SEPIA CON GARBANZOS PICANTES</b>	13
Griddled Scottish cuttlefish, single estate, heirloom Lechoso chickpeas, spicy tomato sauce	
<b>PULPO CON ALCAPARRAS</b>	12
Galician octopus, capers, smoked paprika, North & South olive oil	

### VEG TAPAS

<b>TORTILLA ESPAÑOLA</b> 	6
Potato & onion omelette, alioli	
<b>PATATAS BRAVAS</b> 	6
Fried potatoes, spicy tomato sauce, alioli	
<b>ENSALADA DE TOMATE</b> 	6
Heritage tomatoes, PX dressing, oregano	
<b>ALCACHOFAS FRITAS</b> 	8
Confit baby artichokes, chilli, shallots, ajillo	
<b>FLOR DE CALABACÍN RELLENA</b>	8
Fried courgette flower stuffed with Monte Enebro goat's cheese, orange blossom honey, thyme	
<b>COGOLLOS</b>	7
Baby gem, Ortiz anchovies, Pablo's smoked pancetta, shallot, chive & PX vinegar dressing	
<b>ENSALADA DE LENTEJAS PARDINA</b> 	7.5
Pardina lentil & herb salad, almond picada	

### MEAT TAPAS

<b>HUEVOS ROTOS</b>	10
Potatoes, broken eggs, Mallorcan black pig sobrasada	
<b>CHORIZO DE LEÓN CON PATATAS</b>	8
Chargrilled León chorizo, pan fried baby potatoes, shallots, thyme, watercress	
<b>POLLO AL ROMESCO</b>	12.5
Marinated free-range chicken thighs, romesco sauce, hazelnut picada	
<b>SOLOMILLO IBÉRICO</b>	16
Paprika-marinated Iberian pork tenderloin fillet, roasted peppers, ajillo	

### CURED & CHEESE

<b>JAMÓN IBÉRICO DE BELLOTA</b>	22
Hand-carved 100% acorn-fed Iberian ham from Señorío de Montanera in Extremadura	
<b>TABLA DE CHARCUTERÍA</b>	23
Salchichón, lomo Ibérico, chorizo, paleta iberica, guindilla chillies, caperberries, picos de pan	
<b>VILLAREJO MANCHEGO</b> 	6
Lactic and herbal semi-cured raw ewe's milk cheese, from Castilla La Mancha	
<b>GARROTXA</b>	6
Gently goaty, citrusy and floral semi-hard pasteurised goat's milk cheese from Barcelona	
<b>LA PERAL</b>	6
Creamy, mushroomy slightly spicy washed rind pasteurised cows' milk blue cheese from Asturias	
<b>PUIGPEDROS</b>	6
Intense, floral and nutty unpasteurised cows' milk cheese with a washed rind from La Cerdanya	
<b>TABLA DE QUESOS</b>	19
All four above cheeses, dried figs, oatcakes	

### SWEET

<b>QUESADA LA BAUMA</b>	6.5
Bauma goat's curd cheesecake, strawberry purée	
<b>MOUSSE DE CHOCOLATE</b>	6
Chocolate mousse	
<b>TARTA DE SANTIAGO</b>	6
Homemade almond & quince tart	
<b>HELADOS Y SORBETES DE LA CASA</b>	5
Ask for today's homemade ice cream & sorbet	

Ask for our drinks list for the perfect sweet sherry dessert and cheese pairing or after dinner digestif.

#### SOURCING & ENVIRONMENT

Proud members of the Sustainable Restaurant Association.

Wine: over 80% of our wine is natural, organic or vegan.

Chef jackets: our chef jackets are made using rescued plastic bottles.

Meat: all of our meat is free-range or organic. All of our pork is from free-range acorn fed Iberian pigs.

Water: we have water filters in 3 restaurants to reduce glass waste and provide Belu water in the remainder supporting Water Aid.

Specials: choose one of our specials, designed to use and reduce waste.

#### OUR SUPPLIERS:

Primeur - locally sourced, seasonal vegetable and fruit supplier.

The Upper Scale - family owned company with 90% fish coming straight from British day boats.

Sally Clarke's bakery, uses traditional methods and no additives.

Clarence Court pride themselves on their high welfare conditions. Their free-range hens lay fewer eggs per year than average free-range birds.

Billfields: family run butcher dedicated to linking farm with environment.

#### BRINDISA:

Brindisa Ltd, our sister company supplies all of our specialist Spanish produce such as our beans and legumes, cured meats and cheeses. Love our dishes? You can buy many of the ingredients at [brindisa.com](http://brindisa.com) or by visiting their shops in Balham and Borough Market.

Our founder Monika started Brindisa on a shoestring. Now, over 30 years later, Brindisa supplies high end restaurants across the UK, supporting small batch and family producers all over Spain.

To keep up to date on all our happenings follow us on [@brindisaspanishfoods](https://www.instagram.com/brindisaspanishfoods)