

## GASTRONOMY SPECIAL

**TORTILLA DE SETAS**  10  
Girolle mushroom tortilla, late harvest truffle  
Paired with Estrella Galicia caña  
*Celebrate Gastronomy Month in collaboration with Estrella Galicia*

## WHILE YOU WAIT

**PERELLÓ GORDAL OLIVES** 4  
Hand-stuffed Gordal olives, orange, oregano

**MINI FUET** 5  
Mini beer sticks (5)

**ALMENDRAS FRITAS**  4  
Salted Catalan almonds

**KIKONES**  4  
Salted giant maize kernels

**HABAS PICANTES**  4  
Brindisa dried spicy broad beans

## APERITIF

Ask to see our full drinks list

**ESTRELLA GALICIA** (caña / pint) 3.5 / 6.5

**ESTRELLA GALICIA RESERVA 1906** 5

**EL BANDARRA VERMÚT** (red / white / rosé) 6

**FINO "CEBALLOS"** 7

**MANZANILLA PASADA PASTRANA** 7

**SUMARocca CAVA** 7.5 / 39.5

**SEASONAL RED WINE SANGRIA** 6.5 / 26

**SEASONAL CAVA SANGRIA** 6.5 / 26

**GIN MARE & TONIC** 11.5

**NEGRONI DE MARE** 9

**SHERRY SPRITZ** 8.5


 **VEGETARIAN**  **VEGAN**


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




## TAPAS BRINDISA

## PICOTEO

**PIMIENTOS DE PADRÓN**  6  
Galician Padrón peppers, rock salt

**PAN DE COCA CON TOMATE**  4.5  
Catalan coca bread, Penjar tomato, garlic

**PAN DE LA CASA**  3.5  
Sally Clarke house breads, North & South  
olive oil, Pedro Ximénez vinegar

**CECINA DE LEÓN** 11  
Pablo's cured smoked cecina beef, pomegranate,  
frisse, house dressing

**CROQUETAS DE JAMÓN IBÉRICO** 6.5  
Iberian ham croquettes (3)

## MEAT TAPAS

**HUEVOS ROTOS** 10  
Potatoes, broken eggs, Mallorcan black  
pig sobrasada

**CHORIZO DE LEÓN** 9  
Chargrilled León chorizo on toast, piquillo  
pepper, rocket

**POLLO PICANTE** 12  
Marinated free-range chicken thighs, spicy mojo  
rojo, hazelnut picada

**FILETE DE CERDO IBÉRICO** 14.5  
Paprika-marinated Iberian pork tenderloin  
fillet, squash puree, kale

**SOLOMILLO DE VACA VIEJA** 40  
500g Galician ex dairy cow sirloin steak,  
caramelised onions, melted Torta de Barros cheese

## VEG TAPAS

**TORTILLA ESPAÑOLA**  6  
Potato & onion omelette, alioli

**PATATAS BRAVAS**  6  
Fried potatoes, spicy tomato sauce, alioli

**REMOLACHA ASADA**  7.5  
Roasted beets, Cabrales blue & whipped  
yoghurt, seeds, Pedro Ximenez dressing

**FABAS DE LOURENZA**  8  
Galician heirloom faba beans, roasted squash  
puree, almond picada, pumpkin seeds

**MONTE ENEBRO** 8  
Raphael Baez's award-winning fried goat's cheese,  
orange blossom honey, black figs

**BROCOLI A LA CATALANA**  5.5  
Purple sprouting broccoli, golden raisins,  
pine nuts, chilli oil

**ARROZ MELOSO**  10  
Girolle mushroom 'wet rice', late harvest truffle -  
can be made vegan on request  
*£1 of every dish sold goes to Action Against Hunger to support  
their Love Food Give Food campaign fighting hunger due to Covid*

**FISH TAPAS **

**ARROZ NEGRO** 10  
Squid ink black Calasparra rice, alioli

**GAMBAS AL AJILLO** 9.5  
King prawns, chilli, garlic, olive oil

**DORADA** 15  
Fillet of Gilthead bream, chestnut purée,  
sauteed girolle mushrooms, samphire

**PULPO CON ALCAPARRAS** 12  
Galician octopus, capers, smoked paprika,  
North & South olive oil

## CURED & CHEESE

**JAMÓN IBÉRICO DE BELLOTA** 22  
Hand-carved 100% acorn-fed Iberian ham  
from Señorío de Montanera in Extremadura

**TABLA DE CHARCUTERÍA** 23  
Salchichón, lomo Ibérico, chorizo, guindilla  
chillies, caperberries, picos de pan

**VICENTE PASTOR ZAMORANO**  6  
Nutty unpasteurised raw ewe's milk cheese, cured  
for minimum of 8 months, from Zamora

**TORTA DE BARROS**  6  
Earthy yet creamy unpasteurised ewe's milk  
cheese with vegetarian thistle rennet from Badajoz

**TORRALBA MAHON** 6  
Rich, savoury semi-hard raw cow's milk cheese,  
with a vibrant orange rind from Menorca

**CABRALES BLUE** 6  
Creamy, crumbly artisan cow's milk blue cheese  
from Picos de Europa mountains.

**TABLA DE QUESOS** 19  
All four above cheeses, dried figs, oatcakes

## SWEET

**TARTA DE QUESO VASCO** 6  
Basque-style burnt cheesecake

**CHURROS CON CHOCOLATE** 5.5  
Churros, Valor Cao chocolate sauce

**TARTA DE MANZANA** 6  
Apple tart, cinnamon meringue

**HELADOS Y SORBETES DE LA CASA** 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 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

Card  
only

Single  
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