



TAPAS BRINDISA

Card
only

Single
use

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 ARROYUELO	9.5
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.

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	8
Chargrilled León chorizo on toast, piquillo pepper, rocket	
POLLO PICANTE	12
Marinated free-range chicken thighs, spicy mojo rojo, hazelnut picada	
FILTE 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, 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	
<i>£1 of every dish sold goes to Action Against Hunger to support their Love Food Give Food campaign fighting hunger due to Covid</i>	
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	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](https://www.instagram.com/brindisaspanishfoods)