

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 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
use