


### PRE ORDER PAELLA

Next time, why not pre order a paella?  
Choose from seasonal veg or classic seafood.  
Served to share £16pp (pre order / bookings only).

### 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
MAELOC DRY CIDER (bottle)	5
MANZANILLA LA GITANA EN RAMA	7
EL CELLERET BRUT NATURE 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	
GAZPACHO 	6
Chilled tomato & garlic soup, red pepper, chives	
CROQUETAS DE JAMÓN IBÉRICO	6.5
Iberian ham croquettes (3)	

### VEG TAPAS

TORTILLA ESPAÑOLA 	6
Potato & onion omelette, alioli	
PATATAS BRAVAS 	6
Fried potatoes, spicy tomato sauce, alioli	
ENSALADA DE TOMATE 	6
Heritage tomatoes, PX dressing, oregano	
ALCACHOFAS FRITAS 	8
Confit baby artichokes, chilli, shallots, ajillo	
MONTE ENEBRO	8
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, beetroot crisps	
COGOLLOS	7
Baby gem, Ortiz anchovies, Pablo's smoked pancetta, shallot, chive & PX vinegar dressing	
ENSALADA DE LENTEJAS PARDINA 	7.5
Pardina lentil & herb salad, almond picada	

### LATE HARVEST SPECIALS

TORTILLA DE SETAS 	10
Girolle mushroom tortilla, late harvest truffle Paired with Estrella Galicia caña <i>Celebrate Gastronomy Month in collaboration with Estrella Galicia</i>	
ARROZ CALDOSO 	10
Girolle mushroom 'wet' rice, late harvest truffle <i>£1 of every dish sold goes to Action Against Hunger to support their Love Food Give Food campaign to fight hunger due to Covid-19</i>	

### FISH TAPAS

ARROZ NEGRO	10
Squid ink black rice, alioli	
GAMBAS AL AJILLO	9.5
King prawns, chilli, garlic, olive oil	
SEPIA CON GARBANZOS PICANTES	13
Cuttlefish, Lechoso chickpeas, spicy tomato sauce	
PULPO CON ALCAPARRAS	12
Galician octopus, capers, smoked paprika, North & South olive oil	

### MEAT TAPAS

HUEVOS ROTOS	10
Potatoes, broken eggs, black pig sobrasada	
CHORIZO DE LEÓN CON PATATAS	8
Chargrilled León chorizo, pan fried baby potatoes, shallots, thyme, watercress	
POLLO AL ROMESCO	12.5
Marinated free-range chicken thighs, romesco sauce, hazelnut picada	
SOLOMILLO IBERICO	14
Paprika-marinated Iberian pork tenderloin fillet, roasted peppers, ajillo	

### CURED & CHEESE

TABLA DE CHARCUTERÍA	23
Salchichón, lomo Ibérico, chorizo, paleta iberica, guindilla chillies, caperberries, picos de pan	
VILLAREJO MANCHEGO 	6
Lactic and herbal semi-cured raw ewe's milk cheese, from Castilla La Mancha	
GARROTXA	6
Gently goaty, citrusy and floral semi-hard pasteurised goat's milk cheese from Barcelona	
LA PERAL	6
Creamy, mushroomy slightly spicy washed rind pasteurised cows' milk blue cheese from Asturias	
PUIGPEDROS	6
Intense, floral and nutty unpasteurised cows' milk cheese with a washed rind from La Cerdanya	
TABLA DE QUESOS	19
All four above cheeses, dried figs, oatcakes	

### SWEET

QUESADA LA BAUMA	6.5
Bauma goat's curd cheesecake, strawberry purée	
MOUSSE DE CHOCOLATE	6
Chocolate mousse	
TARTA DE SANTIAGO	6
Homemade almond & quince tart	
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.

Over 80% of our wine is natural, organic or vegan.

Our chef jackets are made using rescued plastic bottles.

All our meat is free-range/organic. Our pork is from acorn fed Iberian pigs

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

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, Brindisa supplies high end restaurants supporting small batch and family producers

To keep up to date on all our happenings follow us on @brindisaspanishfoods