

WHILE YOU WAIT



PERELLÓ GORDAL OLIVES	4
Hand-stuffed Gordal olives, orange, oregano	
ANCHOAS	7.5
Ortiz anchovies (4), North & South olive oil	
SARDINAS AHUMADAS	7.5
Herpac smoked sardine fillets (3), olive oil	
PAN DE LA CASA	3.5
Sally Clarke's house breads, North & South olive oil, PX vinegar	

WINE

Ask to see our full drinks list



EL CELLERET BRUT CAVA	7.5 / 39.5
CASTELLROIG RESERVA BRUT NATURE	47
CORA LOXAREL, PENEDES	8 / 25 / 36
BICO DE RAN, RIAS BAIXAS	10.5 / 29 / 42
FINCA ALLENDE, WHITE RIOJA	59
LA MALDICIÓN, MADRID	7.5 / 22 / 31
ADHUC TEMPUS R.D. DUERO	9 / 26 / 38
HACIENDA EL OLMO, RIOJA	40
CILLAR DE SILOS, R.D. DUERO	11 / 32 / 47
TELESCOPICO 2017, VALDEJON	56
PICARO DEL AGUILA 2019, R.D. DUERO	59
REMELLURI RESERVA 2013, RIOJA	62

PICOTEO & TAPAS



PIMIENTOS DE PADRÓN [Ⓥ]	6
Galician Padrón peppers, rock salt	
PAN DE COCA CON TOMATE [Ⓥ]	4.5
Catalan coca bread, Penjar tomato, garlic	
CROQUETAS DE JAMÓN IBÉRICO	6.5
Iberian ham croquettes (3)	
CECINA DE LEON	11
Pablo's cured smoked cecina beef, pomegranate, frisse, house dressing	
BROCOLI A LA CATALANA [Ⓥ]	5.5
Purple sprouting broccoli, raisins, pine nuts, chilli	
TORTILLA ESPAÑOLA [Ⓥ]	6
Potato & onion Spanish omelette, alioli	
PATATAS BRAVAS [Ⓥ]	6
Fried potatoes, spicy tomato sauce, alioli	
GAMBAS AL AJILLO [Ⓥ]	9.5
King prawns, chilli, garlic, olive oil	
REMOLACHA ASADA [Ⓥ]	7.5
Roasted beets, Cabrales blue cheese & whipped yoghurt, seeds, Pedro Ximenez dressing	
CHORIZO DE LEÓN	9
Chargrilled Leon chorizo on toast, rocket, piquillo	
MONTE ENEBRO	8
Raphael Baez's award-winning fried goat's cheese, orange blossom honey, black figs	
FABAS DE LOURENZÁ [Ⓥ]	8
Galician heirloom faba beans, roasted squash purée, almond picada, pumpkin seeds	

SUNDAY ROASTS

Available from 12pm - 4pm

SOLOMILLO ASADO GALLEGO	18
Hereford Irish dairy cow sirloin, chorizo-crusted Yorkshire pudding	
Served with chestnut & Ñora pepper carrots, anchovy butter greens, jamon iberico fat roast potatoes, Rioja gravy*	
CERDO 'OLD SPOT' ASADO	16
Somerset Middle White pork loin, morcilla, apple & marcona almond stuffing, verjus apple sauce	
Served with chestnut & Ñora pepper carrots, anchovy butter greens, jamon iberico fat roast potatoes, Rioja gravy*	

COLIFLOR ASADA [Ⓥ]	14
Spicy harissa, garlic & chilli roasted cauliflower, goat's curd, Pardina lentils	
Served with chestnut & Nora pepper-roasted carrots	



*Our Rioja gravy is made with a reduction (around 8 hours) of about half a bottle of Hacienda el Olmo per roast, which we then use to make our gravy - we think it's amazing and hope you do too! Enjoy an extra jug to share for £4

FOR THE NIÑOS



POLLO ASADO [Ⓥ]	8
Free-range chicken thighs, carrots, roast potatoes, chorizo-crusted Yorkshire pudding, gravy	

[Ⓥ] VEGETARIAN [Ⓥ] VEGAN

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

CURED & CHEESE



JAMÓN IBÉRICO DE BELLOTA	22
Hand-carved 100% acorn-fed Iberian ham	
TABLA DE CHARCUTERÍA	23
Salchichón, lomo Ibérico, chorizo, guindilla chillies, caperberries, picos de pan	
VICENTE PASTOR ZAMORANO [Ⓥ]	6
Nutty unpasteurised cured ewe's milk cheese	
TORTA DE BARROS [Ⓥ]	6
Earthy yet creamy unpasteurised ewe's cheese	
TORRALBA MAHON	6
Rich, savoury semi-hard raw cow's milk cheese	
CABRALES	6
Creamy, crumbly artisan cow's milk blue cheese	
TABLA DE QUESOS	19
All four above cheeses, dried figs, oatcakes	

SUNDAES & SWEET



MELBA SUNDAE	6.5
Navarrico peach melba, berries, almond brittle	
RICHMOND MESS SUNDAE	6.5
Lemon meringue, mini meringues, glace cherry	
CHOCOLATE SUNDAE	6.5
Chocolate & salted caramel sundae	
CHURROS CON CHOCOLATE	6
Churros, hot chocolate sauce	
TARTA DE QUESO VASCO	6
Burn't Basque cheesecake	

Ask for our drinks list for the perfect sherry accompaniment

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 company with 90% straight from British day boats.

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

Clarence Court: pride themselves on their high welfare conditions

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

HG Walter: independent family-run butcher sourcing their native breeds from small farms whos shop is just around the corner in Baron's court.

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)